

-Starter-

Bruschetta Dolce **9.50**

Vegetarian Homemade bruschetta with pan-fried sweet peppers seasoned with garlic & basil, topped with creamy mozzarella

Vegan Homemade bruschetta with pan-fried peppers seasoned with garlic & basil

**Gluten free upon request*

Tortino Carbonara **9**

Vegetarian Oven baked potato torte filled with a creamy egg yolk & pecorino cheese centre, topped with carbonara sauce

**Gluten free*

Insalata Caponata **9**

Vegan Sicilian salad of aubergine, celery, olives, tomatoes & white wine vinegar served with toasted focaccia

**Gluten free*

Piatto Misto **Single 9.50/Sharer 16.50**

Vegetarian Mixture of typical Umbrian cheese served with homemade bread & chutney

**Gluten free upon request*

-Mains-

(Pasta dishes are also available as a starter size)

Pasta Patate e Zafferano **17**

Vegetarian Tagliatelle pasta with slow cooked potatoes in a saffron sauce, topped with fresh parsley

Vegan Spaghetti pasta with slow cooked potatoes in a saffron sauce, topped with fresh parsley

**Gluten free upon request*

Ravioli al Sugo e Mascarpone **18.50**

Vegetarian Homemade pasta filled with bechamel, spinach & parmesan, served in a tomato & mascarpone sauce

Spaghetti al Pesto **17.50**

Vegetarian Spaghetti pasta served in a creamy basil pesto sauce, topped with pan-fried lemon breadcrumbs

Vegan Spaghetti pasta served in a basil pesto, topped with pan-fried lemon breadcrumbs

**Gluten free upon request*

Risotto all'Aglio **17**

Vegan Lightly seasoned Arborio rice with a hint of tomato, slow-cooked in a leak & garlic sauce

**Gluten free*

Crostone ai Pomodorini **16**

Vegan Bruschetta of oven roasted cherry tomatoes, served with garlic green beans & mixed leaf salad

**Gluten free upon request*