

VEGETARIAN MENU

APPETIZERS

MARINATED TOFU TATAKI , RICE CHIPS, ORIENTAL SALAD AND VEG MAYONNAISE €10
(SOY, SESAME)

TOASTED RYE BREAD, SAUTÉED CICORY, CELERY CREAMS, CRUSCO PEPPER POWDER €8
*POSSIBILITY TO ADD BUFALA CHEESE
(GLUTEN)

POCHÉ EGG, POLENTA, TALEGGIO CHEESE CREAM AND WALNUTS €14
(EGG, DAIRY)

MAIN COURSES

HANDMADE TORTELLI WITH PECORINO CHEESE AND FAVA BEANS €15
(GLUTEN, EGGS, DAIRY)

VERRIGNI SPAGHETTONI WITH SHIITAKE MUSHROOMS AND DATTERINO TOMATO €14
(GLUTEN)

SECOND COURSES

FALAFEL, CHIKPEAS HUMMUS, RED BEETROOT AND RICE CHIPS €14
(SESAME)

LEGUM HANDMADE BURGER, LITTLE CARAMELIZED ONION, DRY TOMATOES, SAUTÉED CICORY AND VEG MAYONNAISE €12
(GLUTEN)

SIDE DISHES

MIX SALAD • €4

CHIPS €4

ROASTED POTATOES €4

SEASONAL SAUTÉED VEGETABLES €4

FRY VEGETABLES €4

DESSERTS

““DESTRUCTURED TIRAMISÙ” €6
(GLUTEN, DAIRY, EGGS)

BROWNIE, GIANDUIA CREAM, HALZENUTS AND PASSION FRUIT SORBET €8
(EGG, DAIRY, GLUTEN, NUTS)

“RICOTTA E PERA” WITH BLACK CRUMBLE AND RUM GELÉE €8
(DAIRY, GLUTEN)

YOGURT SEMIFREDDO, WHITE CHOCOLATE, RASPBERRY PRESERVE AND €7
(DAIRY)

LEMON SORBET €4
(GLUTEN, DAIRY)

COFFEE SORBET €4
(DAIRY)

ANANAS, MUSCOVADO & MARASCHINO €5

AMARETTO COFFEE €5
(DAIRY, GLUTEN)

COVER, SERVICE & BREAD €4

