

-Starter-

Caprino al Forno 9.50

Vegetarian Oven baked goat's cheese topped with fresh chives & served with caramelised plum & homemade crunchy focaccia

**Gluten free upon request*

Bruschetta alla Zucca 9.50

Vegetarian Homemade bruschetta topped with pan-fried pumpkin, marinated with garlic & white wine vinegar, topped with gorgonzola & fresh rocket

Vegan Homemade bruschetta topped with pan-fried pumpkin, marinated with garlic & white wine vinegar, topped with fresh rocket

**Gluten free upon request*

Caprese 8.50

Vegetarian Slices of seasoned beef tomato, buffalo mozzarella & fresh basil, topped with balsamic glaze & served with toasted focaccia

Vegan Slices of seasoned beef tomato & fresh basil, topped with balsamic glaze & homemade basil oil, served with toasted focaccia

**Gluten free upon request*

Piatto Misto Single 9.50/Sharer 14

Mixture of typical Umbrian cheese served with homemade bread & chutney

**Gluten free upon request*

-Mains-

(Pasta dishes are also available as a starter size)

Ravioli al Taleggio 17

Vegetarian Homemade pasta filled with ricotta & taleggio cheese served in a rich & creamy mushroom sauce

Vegan Trofie (not ravioli) served in a rich mushroom sauce

**Gluten free upon request*

Pasta Alle Melanzane 16

Vegetarian Tagliatelle pasta served in a rich, blended aubergine, basil & garlic sauce, topped with creamy buffalo mozzarella

Vegan Trofie pasta served in a rich, blended aubergine, basil & garlic sauce

**Gluten free upon request*

Risotto ai Spinaci 16

Vegan Creamy green spinach risotto, slow cooked & topped with crunchy almond & extra virgin olive oil

**Gluten free*

Crostone ai Pomodorini 16

Vegetarian Bruschetta of roasted cherry tomatoes, topped with buffalo mozzarella, served with thinly sliced roasted potatoes & salad

Vegan Bruschetta of roasted cherry tomatoes, served with thinly sliced roasted potatoes & salad

**Gluten free upon request*