

-Starter-

- Bruschetta Nera** 9.50
Vegetarian Homemade bruschetta of black olive & rosemary tapenade, topped with goat's cheese & served on a bed of fresh rocket
Vegan Homemade bruschetta of black olive & rosemary tapenade served on a bed of fresh rocket
**Gluten free upon request*
- Burrata al Pomodoro** 9.50
Vegetarian Creamy burrata cheese in a rich tomato & basil sauce, served with homemade toasted focaccia
**Gluten free upon request*
- Insalata Calda** 8.50
Vegan Oven baked leek with roasted cherry tomatoes & steamed green beans, served with homemade focaccia
**Gluten free upon request*
- Zuppa di Pomodoro** 8.50
Vegan Homemade tomato & basil soup, topped with crispy croutons
**Gluten free upon request*
- Piatto Misto** **Single 9.50/Sharer 16.50**
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 alla Boscaiola** 16
Vegetarian Tagliatelle pasta tossed with pan-fried shallot, mushroom & tomato
Vegan spaghetti pasta tossed with pan-fried shallot, mushroom & tomato
**Gluten free upon request*
- Farfalle alle Zucchine** 16
Vegan Farfalle pasta served in a rich roasted courgette sauce topped with pan-fried Mediterranean vegetables
**Gluten free upon request*
- Spaghetti al Pomodoro** 16
Vegan Spaghetti pasta served in a rich tomato & basil sauce, with a hint of chilli, topped with homemade basil pesto
**Gluten free upon request*
- Crostone di Verdure** 16
Vegetarian Bruschetta of pan-fried Mediterranean vegetables, topped with buffalo mozzarella, served with thinly sliced roasted potatoes & salad
Vegan Bruschetta of pan-fried Mediterranean vegetables, served with thinly sliced roasted potatoes & salad
**Gluten free upon request*