










STARTERS

- PEPERONI CON RICOTTA** 17
Baby capsicum, ricotta cheese, semi dry tomato and basil
- FUNGHI RIPEINI**  16
Baked button mushroom filled with vegetarian hom-made sausage.
- ZUCCHINI E STRACCIATELLA** 17
Saute' zucchini, fresh tomato and cream of burrata
- PANZANELLA CLASSICA**   16
Popular Tuscan bread salad with tomato, cucumber, onions and extra virgin oil
- PATE DI LENTICCHIE**  14
Lentils hummus, semi dry tomato, capers, olive oil and focaccia bread

SALAD & SOUP

- ZUPPA DI CAVOLO ROSSO** 14
Red cabbage soup, walnuts and goat cheese
- PAPPA AL POMODORO**  14
Fresh S.Marzano tomato soup, fresh basil leaves and bread croutons
- ZUPPA DI CECI E FAGIOLI**  14
Chickpeas and cannellini beans soup, rosemary and roasted bread
- INSALATA DI SPINACI**   18
Fresh baby spinach, beetroot and onions pickles with walnut balsamico dressing
- VERDURE ALLA GRIGLIA**  16
Roasted vegetable, S.Marzano tomato, fresh herbs, extra virgin olive and aged balsamico

PASTA

- RAVIOLI DI BURRATA**  22
Ravioli with burrata cheese and tomato sauce
- PICI ALLA BOSCAIOLA**  22
Hand-made picci (Tuscan spaghetti) with porcini mushroom sauce.
- LASAGNA DI VERDURE** 22
Hand-made egg less lasagna with julienne carrot and zucchini and sauce of cauliflower
- FETTUCCINE AL PESTO** 18
Hand-made egg less fettuccine with pesto sauce
- GNOCCHI ALLA PUTTANESCA**  18
Potato dumpling, capers, olives and fresh tomato

MAIN COURSES

- TRIS DI HAMBURGER** 26
Three sliders with Spinach and ricotta cheese, beetroot and chickpeas patties.
- MELANZANE ALLA PARMIGIANA**  18
Layered eggplant, tomato sauce, mozzarella and Parmigiano Reggiano
- PIZZA DIAVOLA** 22
Pizza tomato sauce, mozzarella cheese, vegetarian spicy salami, basil leaves
- FUNGHI ALLA CACCIATORA**  23
Stewed monkey head mushroom, tomato sauce, celery carrot and black olives,



Egg



Plant Base



Onion