



## Vegan Menu

### Per iniziare

<b>Pane e olio</b>	5	<b>Olive di Sicilia</b>	3.5
Our homemade Tuscan bread, balsamic, olive oil		Sicilian green and black olives	

### Antipasti

<b>Zuppa</b>	Seasonal jerusalem artichoke soup, served with Tuscan toasted bread	8
<b>Fichi</b>	Fresh fig salad, fig puree, picked pear, nuts	8
<b>Suppli</b>	Roman rice croquettes, butternut squash puree, white truffle oil	9

### Primi

<b>Orecchiette</b>	Fresh orecchiette pasta, butternut squash, wild mushroom, pistachio	9/18
<b>Risotto</b>	Leek risotto, walnuts, white truffle oil	9/18
<b>Patata</b>	Mash potato and vegetable mille feuille, red pepper puree, pesto	16
<b>Ortolana</b>	Seasonal selection of vegetable with different textures, oils and nuts	16

### Contorni

White truffle fries	4	Crushed Swede and Potatoes	4.5
Hand-cut triple-cooked chips	4	Mixed baby leaf and tomato salad	4

### Dolce

<b>Cioccolato</b>	70% Dark chocolate mousse, pear compote, hazelnut praline, pear sorbet	9
<b>Limone e cocco</b>	Lemon and coconut curd, plant-based cream, blueberries	9
<b>Sgroppino</b>	Lemon sorbet and prosecco	7
<b>Sorbetti</b>	Three scoops from our selection of sorbet	6

If you have any dietary requirements or allergies, please inform our restaurant team and we will be happy to adapt our dishes for you. Full details of allergen information is available on request.

A discretionary 10% service charge will be added to your bill, this charge is entirely optional and goes entirely to the staff.