

VEGETARIAN and VEGAN

Zuppa di Fagioli con Carciofi e Pesto **vg** 13.50
Tuscan Bean Broth with Artichokes & Pesto

Burrata con Datterini Misti e Basilico **v** 19.75
Burrata with Mixed Datterini & Basil

Melanzane alla Parmigiana **v** 17.00
Baked Aubergine with Tomato & Mozzarella

Zucca Arrostita con Stracciatella e Tartufo **v** 21.00
Roasted Delica Pumpkin with Stracciatella & Truffle

Insalata di Barbabietola e Fichi con Caprino e Nocciola **v** 16.50
Beetroot & Fig Salad with Whipped Goats Cheese & Hazelnut

Risotto ai Porcini con Parmigiano Stagionato **v** 19.00 | 28.50
Ceps Risotto with Aged Parmesan

Agnolotti di Zucca con Burro, Balsamico e Salvia **v** 18.50 | 28.00
Pumpkin Agnolotti with Butter, Aged Balsamic & Sage

Rigatoni con Melanzane, Pomodori e Basilico **vg** 17.00 | 26.25
Rigatoni with Aubergine, Tomato & Basil

Ravioli di Ricotta con Pomodori del Vesuvio e Basilico **v** 18.50 | 28.00
Ricotta Ravioli with Vesuvio Tomatoes & Basil

Penne all' Arrabbiata **vg** 16.50 | 24.75
Penne with Spicy Tomato Sauce

Spaghetti alla Sorrentina **v** 16.50 | 24.75
Spaghetti with Tomato Sauce & Buffalo Mozzarella

A discretionary service charge of 13.5% will be added to your bill. Vaping is prohibited.
Our fish is responsibly caught from sustainable sources | Please notify your waiter of
any allergies before ordering. Includes VAT.



For allergy and nutritional information please scan the QR code

