

Vegan

Starters

Antipasto Assortito GF V	11.95
Sweet peppers, aubergines, wild mushrooms, black olives, baby pickled onions, artichokes, basil emulsion and crispy bread.	
Pane Casereccio GF V	6.95
A selection of warm bread with homemade sun-dried tomatoes and butter beans dipping sauce, flavoured with lemon and thyme.	
Quadrotti di Polenta con Funghi Selvatici GF V	9.95
Sardinian polenta mignons with wild mushrooms, parsley, garlic and little chilli.	
Melanzane in Agliata GF V	8.95
Sliced fried aubergines with Agliata, a typical Sardinian sauce made with tomatoes, garlic, chilli, parsley and a touch of red wine vinegar. Served with rustic bread.	

Mains

Malloreddus con Fiori di Zucca GF V	14.95
Traditional Sardinian shell-shaped pasta with courgettes, saffron, courgette flowers, sundried-tomato, basil, spring onion and almond flakes.	
Hamburger Steak GF V	16.50
Plant-based thin burger steak, courgettes carpaccio, mango & curry sauce, homemade crispy fried potato slices.	
Gnocchi di Patate GF V	16.95
Potato dumplings, served with spring onion, cherry tomatoes, wild mushrooms, basil, black truffle and extra virgin olive oil.	