

# Vegan

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## Starters

**Antipasto Misto** GF V 9.95

Sweet peppers, grilled aubergines, wild mushrooms, black olives, baby pickled onions, artichokes, basil emulsion and crispy bread.

**Vellutata** GF V 6.95

Freshly homemade leek and potato velouté with saffron and extra virgin olive oil. Served with artisan bread.

**Quadrotti di Polenta con Funghi Selvatici** GF V 8.95

Sardinian polenta mignons with wild mushrooms, parsley, garlic and little chilli.

**Melanzane in Agliata** GF V 7.95

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, courgette flowers, saffron, basil, spring onion and almond flakes

**Hamburger Steak** GF V 15.50

Plant-based thin burger steak, courgettes carpaccio, mango & curry sauce, homemade crispy fried potato slices.

**Ravioli** V 16.95

Ravioli filled with mushrooms and spinach, served with spring onion cherry tomatoes, wild mushrooms, basil, black truffle and extra virgin olive oil.