



*****Vegan and Gluten free menu *****

Starter, Antipasti

Marinated mediterranean roast vegetables salad with flake toasted almonds and balsamic vinegar dressing.

Sicilian “caponata” sweet and sour vegetables salad with mix leaves.

Finely cut deep fried zucchini served with spicy sauce.

Sardinian tomatoes rocket salad, with onions, cappers, olives, lemon mustard dressing and oregano.

Seasonal minestrone soup with basil in tomatoes broth.

Main Course

Peas risotto with mint and prosecco.

Creamy lemon risotto with oat milk.

Gluten free pasta with black truffle sauce and wall nuts.

Gluten free pasta with traditional arrabbiata tomato sauce, chilli and garlic.

Sicilian gluten free pasta with aubergines cappers and olives.

Spaghetti “ Aglio & olio “ with courgettes red onions and parsley.

Grill portobello mushrooms in truffle sauce with rosemary, roast onions and seeds salad.

Baked Aubergine parmigiana with vegan cheese and basil in tomato sauce.

Side's

New roasted potatoes, Fries, Sicilian Caponata.

Mix green vegetables, Mixed salad.

Tomatoes and onions salad, Rocket and tomatoes salad.

Dessert's

Artisan sorbet of the day from Ariela's Award Winning gelato

Berries salad with mango sauce

Sgroppino lemon sorbet with Prosecco and limoncello

Please Note, this menu is subject of a pre order only

Please inform a member of staff if you have any allergies.

A discretionary service charge of 13.5% will be added to your final bill.