



Vegan Menu

Nibbles

TARALLINI 4.9

SIGNATURE APULIAN NIBBLES

GREEN OLIVES 4.9

TOASTED ALMONDS 4.9 N

BASKET OF HOMEMADE BREAD 5.5

SELECTION OF WHITE AND MULTIGRAINS BREADS.

TAGLIERE DI FOCACCE 9.5

HOMEMADE FOCACCIA BREAD WITH TOMATOES AND BLACK OLIVES.

SCROCCHIARELLE 4

DEEP FRIED BROAD BEANS.

Starters

FAVE, CECI E RAPE AL ROSMARINO 14 GF

BROAD BEANS CREAMY PURÉE, CHICKPEAS, TOMATOES AND TURNIP TOPS WITH ROSEMARY AND FRIED BROAD BEANS.

ELEONORA SALAD 13.5 N

ENDIVE MIX, VALERIAN CRESS, FENNEL, ORANGE SEGMENTS, WALNUTS AND BALSAMIC GLAZE.

CAPONATA DI VERDURE 12

VEGETABLES CAPONATA.

Sides

INSALATA MISTA 6

BABY LEAVES SALAD, ROCKET, TOMATOES, AND CUCUMBER.

PATATE ARROSTO 7

ROASTED BABY POTATOES WITH GARLIC AND ROSEMARY

BROCCOLETTI RAPA ROSTICCIATI 7.9

ROASTED TENDERSTEM BROCCOLI WITH A SUN-DRIED TOMATOES DRESSING, AND OLIVES.

ZUCCHINE ALLA SCAPECE 7 GF

FRIED COURGETTES MARINATED WITH MINT AND BALSAMIC VINEGAR

Mains

ORECCHIETTE AL POMODORO 18

ORECCHIETTE PASTA WITH TOMATO SAUCE.

PENNE ALL'ARRABBIATA 18

PENNE WITH A SPICY TOMATO SAUCE.

ORECCHIETTE ALLE CIME DI RAPA 21

ORECCHIETTE WITH TURNIP TOPS. SPICY AND BITTER.

PENNE AI CARDONCELLI 20

PENNE WITH KING OYSTER MUSHROOMS.

CARDONCELLI ALLA GRIGLIA 20 GF

GRILLED KING OYSTER MUSHROOMS WITH A TURNIP TOP CREAM, CAPERS, CHILLI AND A SUN-DRIED TOMATOES DRESSING.

Pizza

MARGHERITA 13

TOMATO SAUCE, VEGAN CHEESE & BASIL.

CONTADINA VEGAN 17

TOMATO SAUCE, VEGAN CHEESE, ROASTED PEPPERS, AUBERGINES & COURGETTES.

Desserts

GELATO ALLA VANIGLIA CON SALSA AI FRUTTI DI BOSCO 8.5

VANILLA ICE CREAM WITH A WILD BERRIES COULIS.

CROSTATA AL SAMBUCCO E LAMPONI 9

MULTI-CEREAL TART WITH ELDERFLOWER AND RASPBERRIES.

