

# VEGAN MENU

## Antipasti - Starters

<b>Insalata del Giardino</b>	590
Mix Greens, Caramelized Pecans, Colorful Cherry Tomatoes, Corns, Baby Carrots, Radish, Raspberry Pickled Onions, Organic Vinaigrette	
<b>Insalata Di Pomodorini Estivi</b>	580
Heirlooms Cherry Tomatoes, Vegan Pesto, Frisée Salad, Balsamic Reduction, Basil infused in Cold Press Tomatoes Water	
<b>Caponata Siciliana</b>	620
Deep Fried Eggplants, Homemade Tomato Sauce, Pine Nuts, Taggiasca Olives, Capers, Fresh Basil	
<b>Insalata di Rucola</b>	550
Rocket Leaf, Summer Truffles, Sun Dried Tomatoes, Toasted Walnut, Balsamic Vinaigrette	

## Zuppe - Soup

<b>Vellutata di Zucca e Amaretti</b>	520
Pumpkin "Vellutata", Amaretto Crumble, Toasted Pumpkin Seeds	
<b>Crema di Topinambur</b>	690
Topinambur Soup, Charcoaled Potatoes, Black Truffle	

## Paste - Main Courses

<b>Casarecce alla Genovese</b>	550
Casarecce Pasta, Vegan Pesto, Green Beans, Potatoes, Extra Virgin Olive Oil DOP	
<b>Paccheri Primavera</b>	520
Paccheri di "Gagnano", Broccoli Vellutata, Baby Carrots, Asparagus, Sun Dried tomatoes, Parsley	
<b>Spaghetti Aglio Olio e Peperoncino</b>	500
Spaghetti di "Gagnano", Extra Virgin Olive Oli DOP, Calabrian Chili Flakes, Fresh Parsley	
<b>Vegan Parmigiana</b>	600
Layers of Eggplants, Homemade Tomato Sauce, Plant Base Cheese, Fresh Basil	

## Dolce - Dessert

<b>Pera al Forno Glassata al Miele</b>	300
Honey Baked Pear. Oat Crisps, Lemon Sorbet	