

# MENU

## VEGAN

### ANTIPASTI

Garlic pizzetta, confit garlic, rosemary	19
Grilled focaccia, 'la scarpetta', macadamia white bean, eschalot dressing, muscatel, hazelnut	28
Figs carpaccio, radicchio, aged balsamic, olive salsa, EVOO	28
Tomato consommé, rock melon, chilli oil, EVOO	28

### MAINS

Homemade pappardelle, zucchini flower, sautéed zucchini, zucchini cream, olive & lemon gremolata	39
Cauliflower 'steak', ras el hanout, raisin puree, radicchio, pine nut dressing, caperberry	39
Stone baked eggplant, smoked tomato fondue, chilli verde, aioli, crispy eschalot	39

### SIDE

Seasonal spinach & mix chard, garlic, chilli, lemon	18
Seasonal leaves, lemon dressing	19

### DESSERT

Selection of seasonal sorbetti	18
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Please advise staff of any allergies.

Please advise staff of any allergies | A 10% service charge applies to groups of 6+guests

| All credit cards incur a 1.5% charge