

Vegetarian Menu



APPETIZERS AND SALADS

MELANZANE ALLA PARMIGIANA

Baked imported eggplant with San Marzano tomatoes, mozzarella and Parmesan cheese. Drizzled with homemade basil pesto sauce

380.-

INSALATA MISTA

Mixed organic salad greens and vegetables served with balsamic dressing

320.-

INSALATA CAPRESE

Classic Caprese combines imported buffalo mozzarella and vine cherry tomatoes. Drizzled with fresh basil pesto sauce and Balsamic vinaigrette

450.-

INSALATA DI RUCOLA E VERDURE GRIGLIATE

Wild rocket and grilled vegetable salad dressed with homemade balsamic vinaigrette. Served with garlic comfit, Gorgonzola, Parmesan shavings, pine nuts and sundried tomatoes

380.-

SOUPS

CREAMA DI ASPARAGI BIANCHI E VERDI

Cream of white and green asparagus. Served with gorgonzola cheese, green asparagus morsels, ciabatta croutons and truffle-infused extra virgin olive oil drops

320.-

MINISTRONE DI VERDURE ALLA CONTADINA

Traditional Italian seasonal vegetable soup. Served with homemade basil pesto sauce and grated Parmesan cheese

320.-

MAINS

PENNE ARRABBIATA

Tangy sauce made with imported Italian tomatoes, chilies and fresh basil leaves. Topped with Parmigiano Reggiano.

380.-

SPAGHETTI AL PESTO GENOVESE

Homemade pesto sauce with Italian basil, pine nuts, Parmesan and Pecorino cheese

380.-

FETTUCINE VEGETARIAN BOLOGNESE

Homemade vegan Omni meat Bolognese sauce served with Parmesan cheese

380.-

HOMEMADE PASTA AND RISOTTO

RISOTTO AI FUNGHI PORCINI, ASPARAGI E BURRATA

Risotto with Porcini mushrooms, asparagus and creamy Burrata cheese

480.-

BIS DI RAVIOLI AL TARTUFO

Duo of ravioli: spinach-ricotta & porcini mushroom. Served with a rich truffle cream sauce

480.-

CANNELLONI DI RICOTTA E SPINACI

Homemade cannelloni filled with ricotta and spinach. Served gratin style with pesto cream and San Marzano tomato sauce

400.-

