



House Focaccia 8 Eggplant Tapenade +4
olive oil and fresh herbs

Antipasto Plato 10
marinated olives, homemade pickles, salted nuts

Funghi Marinati Arrostiti e Noci 12
roasted marinated mushroom, walnuts

Arancini ai Funghi 14
urban mushrooms, truffles, marinara or pesto sauce, parsley

Cavolfiore alla Griglia 14
roasted cauliflower, fresh herbs, creamy turmeric sauce, crispy garlic

Patate Fritte al Tartufo 13
house fries, plant parm, black truffle aioli

Melanzane Impanate 14
breaded eggplant, black pepper sauce, fresh herbs, cashew ricotta, garlic root

Asparagi e Tonnato 15
grilled asparagus, cashew-kombu cream, roasted pepper drops, capers, sunflower crumble

Insalata di Cavolo 18
kale salad with herb vinaigrette, orange slice, sun dried tomatoes and toasted almonds

Cesare 18
homemade dressing, breadcrumbs, crispy capers and plant parm

Carote Arrostiti All'acero di Cumino 15
caraway maple roasted carrots, cashew ricotta and burnt herb oil

Cavoletti di Bruxelles 15
crispy brussel sprouts, sweet chilli glaze, coconut crumble

Tartare di Funghi 18
mushroom tartare with chive spread, pickled red onion and focaccia cracker

Rigatoni con Sugo Pomodoro 23
our classic pomodoro sauce, parsley, sunflower crumble, cashew ricotta, himalaya salt

Tagliatelle con Pesto d'Aneto 24
fresh dill & basil pesto, lemon zest, pine nuts, plant parm

Campanelle con Salsa Rosata 23
cherry tomato, basil, garlic, black pepper, rosé sauce

Spaghetti Alla Chitarra Con Olive e Erba Cipollina Alfredo 22
cauliflower, plant parm, garlic, fresh black pepper, crushed red peppers and coconut cream

Risotto al Tartufo e Asparagi 26
black truffle, asparagus, wild mushroom, plant parm, tomato sauce, chives