



Vegan MENÙ

A TASTE OF VEGAN HISTORY

Veganism is more than a way of eating – it’s an idea that has travelled through time.

It officially began in 1944, when a small group led by Donald Watson chose a new word – vegan – to describe an ancient principle: living with respect for all forms of life.

But its roots run much deeper. In many cultures around the world, plant-based ingredients have been celebrated for centuries for reasons of harmony, health, and spirituality. From these traditions, modern veganism draws its strength: uniting taste, ethics, and sustainability in a single daily choice.

Today, this choice has grown into a global movement, embraced by those who dream of a greener, more mindful, and kinder future – in every sense.

This menu is our way of telling that story: dishes that speak of nature, creativity, and passion. An invitation to discover just how surprising plant-based cuisine can be. Enjoy the journey – and enjoy your meal. 🌿



3 COURSES € 45,00

STARTERS

Bruschetta al pomodoro (1)

€ 11,50

Homemade focaccia, crispy on the outside and soft inside, topped with juicy tomatoes, fresh basil, and a drizzle of extra virgin olive oil

Beetroot Carpaccio (10)

€ 17,00

Thinly sliced beetroot with balsamic cream, crunchy fennel, and fresh orange segments – a perfect balance of sweet and tangy flavors

Cavolfiore fritto in pastella con salsa arrabbiata (1)

€ 15,50

Golden, crunchy cauliflower florets served with a bold and spicy arrabbiata sauce

MAINS

Wild Mushroom & Truffle Oil Risotto (12)

€ 24,50

Creamy Carnaroli risotto infused with earthy wild mushrooms and finished with a drizzle of aromatic truffle oil and a touch of aged Parmesan

Penne all'Arrabbiata (1)


€ 24,50

Penne with fragrant garlic, fresh chili, juicy cherry tomatoes, and a homemade tomato sauce

Spaghettoni Olive & Capperi (1)

€ 24,50

Spaghettoni tossed with aromatic olives, tangy capers, sweet cherry tomatoes and a hint of chili for an intense Mediterranean flavor





DESSERT

Orange Flambé (12)

€ 15,50

Juicy orange slices flambéed in aromatic amaretto, served with a refreshing lemon sorbet and drizzled with a luscious strawberry sauce

Sorbetto limone e fragola

€ 7,50

Refreshing sorbet, combining the zesty brightness of lemon with the natural sweetness of strawberries

VEGAN WINE

DOC Spumante - Diamante (12)


€ 65,00

Montepulciano d'Abruzzo - DOC Colimoro (12)

€ 35,50

Pecorino - VignaMadre (12)


€ 41,00





ALLERGEN INFORMATION

List of allergenic ingredients used in this place (in accordance with Annex II of EU Regulation No. 1169/2011 “Substances or products causing allergies or intolerances”):

1. Cereals containing gluten, i.e., wheat, rye, barley, oats, spelt, kamut, their hybridized strains, and by-products
 2. Crustaceans and products derived from shellfish
 3. Eggs and egg-based products
 4. Fish and fish-based products
 5. Peanuts and peanut-based products
 6. Soy and soy-based products
 7. Milk and dairy products (including lactose)
 8. Nuts, i.e., almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts, or Queensland nuts, and their by-products
 9. Celery and celery-based products
 10. Mustard and mustard-based products
 11. Sesame seeds and sesame seed-based products
 12. Sulphur dioxide and sulphites in concentrations above 10 mg/kg
 13. Lupin and lupin-based products
 14. Molluscs and products derived from molluscs
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The Information about the presence of substances or products causing allergies or intolerances can be provided by the staff on request. Relevant documentation is also available for consultation.