

## SOUPS & STARTERS

<b>PECORINO POLENTA</b>  	<b>3.25€</b>
Creamy polenta with the famous peppery Italian cheese	
<b>PUMPKIN SOUP</b>   	<b>2.95€</b>
Pumpkin soup with fresh sage and parmesan	
<b>LENTILS SALAD</b>   	<b>2.95€</b>
With sundried tomatoes, black olives, fresh mint and a balsamic vinaigrette.	
<b>SEASONAL STARTER</b> 	<b>3.25€</b>
Homemade starter using fresh, seasonal market produce	

## MAINS

<b>RISOTTO PARMA</b>  	<b>7.50€</b>
Parmigiano Reggiano, rosemary and finely chopped preserved lemon	
<b>RISOTTO CASCINA</b> 	<b>7.50€</b>
'Saucisse de montagne' in red wine and tomatoes.	
<b>LASAGNE ALLA BOLOGNESE</b> 	<b>7.50€</b>
Traditional lasagne with bolognese sauce, homemade gluten-free pasta, bechamel sauce and parmesan	
<b>VEGETARIAN LASAGNE</b>  	<b>7.50€</b>
Aubergines, spinach, peppers, tomato and carrots, with homemade gluten-free pasta, bechamel sauce and parmesan	
<b>PENNE RIGATE ALLA GENOVESE</b>  	<b>7.50€</b>
Gluten free penne rigate pasta with our homemade basil pesto	
<b>PENNE RIGATE ALLA ARRABIATA</b> 	<b>7.50€</b>
Gluten free penne rigate pasta with tomato sauce, chicken and almonds, slightly spicy.	

## MAINS

SEASONAL MAIN 7.50€

SEASONAL SALAD 7.50€

## DESSERTS

TIRAMISÙ   2.95€

CHIA SEEDS IN COCONUT MILK WITH  
A TROPICAL COULIS    2.95€

PANNA COTTA WITH A LEMON AND BASIL SAUCE   3.25€

RHUBARB AND APPLE CRUMBLE AND SPECULOOS    3.25€

HOMEMADE CAKES AND BISCUITS    FROM 0.50€

## DRINKS

---

VIVOTTO JUICE 3.25€  
33cl

---

WINE 3.80€  
18.7cl

---

SOFT DRINKS 1.80€  
33cl

---

BEER 2.90€  
33cl 3.90€

---

COFFEE 1.50€

## MENUS

**9.95€**

**Entree or dessert + main + still or sparkling water**

**11.95€**

**Entree + main + dessert + still or sparkling water**

*Homemade juice 25cl, soft drinks 33cl, wine 18.7cl and beer 25 and 33cl are available in the menu with a supplement (from 1€)*



GLUTEN FREE



VEGETARIAN



LACTOSE FREE

**EAT IN OR TAKEAWAY (DEPOSIT OF 1€ PER JAR)**