

Winter Vegan Menu

Antipasti

Zuppa di funghi

A smooth velouté of sautéed wild and cultivated mushrooms including porcini braised sautéed leeks, onions with vegetable stock, herbs and lentils,

Insalata di pere e formaggio

Leaf salad with toasted pecan nuts, home-made vegan ricotta-style 'cheese' and sliced pears with a red wine vinegar and olive oil dressing

Primi

Spaghetti Olio Aglio

Spaghetti simply tossed with a gorgeous single estate Tuscan olive oil with garlic, chillies and parsley

Pappardelle con Salsa di Noci

Fresh home-made pappardelle with a walnut sauce made with breadcrumbs and almond milk

Secondi

Melanzane al forno con pesto

Roasted aubergines with basil and almond pesto and tomato passata

Spezzatino di funghi

Mixed mushroom stew with Chianti Classico, herbs and onions, served with a truffle polenta

Dolci

Susine al forno

Italian red plums roasted with sugar and Vin Santo, served with a dollop of home-made coconut yogurt

Panna Cotta con Limoncello

Soya milk panna cotta with agar and a compote of blueberries and limoncello