## **MENU VEGANO**

## \*\*please remind waiting staff when ordering from vegan menu

Pane for 2 \$8/ for 4 \$12/ for 6 \$18

Traditional Italian "cucina povera" crusty organic artisan bread served with Willunga Hills organic extra virgin olive oil infused with chillies and caramelized balsamic vinegar

**Antipasto** for 2 \$18/ for 4 \$30/ for 6 \$40

Mixed antipasto platter of dips, olives, crusty bread (GF on request)

Arancini - \$10 per person

Traditional risotto balls served with house made vegan aioli (GF)

Pasta Pomodoro con olive - \$25 (gluten free pasta + \$2)

Our family's own sugo recipe of tomato, Mediterranean herbs, onion, local kalamata olives and Willunga Hills extra virgin olive oil

Pasta Pesto - \$25 (gluten free pasta + \$2)

Organic Adelaide Hills basil leaves smashed with pine nuts and extra virgin olive oil, pan tossed with heirloom baby tomatoes

Pasta di Stagione - \$25 (gluten free pasta + \$2)

Pan tossed organic artisan pappardelle with zucchini ribbons, baby spinach, heirloom tomatoes, capers, olives, garlic and Willunga Hills extra virgin olive oil (homemade chilli oil on request)

Mediterranean Lasagna - (GF) \$25

Roasted Mediterranean vegetables layered with brown rice pasta and a dairy free bechamel, topped with a classic tomato & olive sugo

Risotto di Primavera - (GF) \$25

Creamy arborio infused with garlic parsley, sauteed Adelaide Hills mushrooms, leeks and peas

Polenta con funghi - (GF) \$25

Popular dish of the Dolomites region - sauteed Adelaide Hills mushrooms with a side of peperonata, on a bed of polenta

Polenta con Polpette di Melanzane - (GF) \$25

Breaded eggplant balls served with our family's own tomato sugo recipe, on a bed of polenta

**Verdure** - (GF) \$14/entree - \$18/main

Local seasonal vegetables, where possible organic, cooked to tradition and drizzled with Willunga hills extra virgin olive oil - GF -Vegan

Insalata - (GF) \$14/entree - \$18/main

Local salad leaves with seasonal vegetables in an Italian Garden salad with house made Willunga olive oil and Balsamic vinaigrette - GF

## DOLCI

Home made Italian sweets are our specialty - please ask our waiting staff about today's specials