

SECONDO PIATTO

CAULIFLOWER SHAWARMA

cucumber, roasted chickpeas, green tahini, kale, fresh naan
18

SEASONAL RAVIOLI

grilled oyster mushroom, mushroom velouté
18 sm | 28 lg

GNOCCHI

Summerhill Garden squash, cream sauce, fine herbs, wilted greens
17 sm | 29 lg

SPAGHETTI CON POLPETTE

meatballs, bolognese
15 sm | 24 lg

PLANT BASED B'STILLA

Moroccan spiced chickpeas, walnuts, sweet potato yogurt
26

ROMESCO DE PEIX

fish stew, mussels, prawns, snapper, yams smoked tomato broth,
almonds
18 sm | 29 lg

GALICIAN STYLE MUSSELS

white wine, garlic, chopped
tomatoes, cream, garden pesto,
anise, peppers
19

POLPETTONE DI CAMPAGNA ITALIANA

pickled vegetables, garden fruit
preserves, fresh bread, olives,
country style charcuterie, pistachio
21 Add fromaggio 14

HORIATIKI SALATA

greek style salad, feta cheese,
olive oil, fresh herbs
16

ITALIAN STYLE

CAESAR SALAD

kale, arugula, focaccia croutons,
parmesan cheese, sundried
tomatoes, lemon
16

Add Flat Iron Steak 12

Add Sautéed Prawns 9

ZUPPA QUOTIDIANA

daily soup, organically made,
Mediterranean inspired
9

FOCACCIA E BURRO

fresh baked bread, seasonal butter,
olive oil & balsamic
9

OLIVE CALDE

warm olives, roasted garlic,
sundried tomato
11

PATATAS BRAVAS

yams, romesco sauce, almonds,
fresh herbs
11

CALAMARI VEGANI

fried oyster mushrooms, tzatziki,
pickled vegetables
15