

Vegan Menu

3 Courses 35 €

STARTERS

Bruschetta Pomodoro (1)

Focaccia bread with cherry tomato and basil

Bruschetta Carciofi (1)

Bruschetta olive pate with artichoke oil

Beetroot Carpaccio (8, 10)

Beetroot slices with balsamic cream, fennel and hazelnuts

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MAINS

Risotto Wild Mushroom & Truffle Oil (12)

Risotto Carnaroli with wild mushroom and truffle oil

Penne Arrabbiata (1)

Penne with garlic, fresh chilli, cherry tomato and tomato sauce

Spaghettoni Olive & Capperi (1)

Spaghetti, olives, cappers, chilli, cherry tomato and tomato sauce

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DESSERTS

Orange Flambé (7)

Orange slices flambé with amaretto liquor with a scoop of lemon sorbet and strawberry sauce

I Monelli

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We inform our costumers that food and beverages prepared and administrated here, can contain ingredients or adjuvants considered allergens

List of allergenic ingredients used in this place and present annex 2 of the EU reg. No. 1169/2011 "substances or products causing allergies os intolerances"

1. Cereals containing gluten, i.e wheat, rye, barley, oat, emmer, kamut, their derivate strains, and by-products
2. Crustaceans and products based on shellfish
3. Eggs and by-products
4. Fish and products based on fish
5. Peanuts and peanuts-based products
6. Soy and soy-based products
7. Milk and dairy products (lactose included)
8. Fruits in shell, i.e almonds, hazelnuts, walnuts, cashew, pecan, Brazil, pistachios, Macadamia nuts or Queensland nuts and their by-products
9. Celery and products based on celery
10. Mustard and mustard-based products
11. Sesame seeds and sesame seeds-based products
12. Sulphur dioxide and sulphites in concentrations above 10 mg/kg
13. Lupine and lupine-based products
14. Molluscs and products based on molluscs

The information about the presence of substances or products causing allergies or intolerances can be provided by the staff in service and you can consult the relevant documentation that will be given on request

The management