***IGNIS Vegetarian Menu***

***Starters***

***house made focaccia*** *cultured butter - 12*

***cannoli*** *goats cheese, pear, walnut, chives - 11*

***olives*** *warm marinated mixed olives - 12*

***Entree***

***beetroot salad*** *with hazelnuts & vincotto - 24*

***stracciatella*** *vine tomatoes, olives, fennel, basil - 25*

***Primi***

***ricotta gnocchi*** *tomato, parsley, fennel - 22 / 40*

***rigatoni*** *porcini, mushrooms, pangrattato - 21 / 39*

***risotto*** *fine herbs, lemon, white balsamic vinaigrette - 20 / 38*

***Contorni***

***fried chat potatoes, rosemary, salsa verde*** *- 17*

***roasted asparagus, toasted almonds, capers*** *- 17*

***Dolce***

***IGNIS tiramisu*** *mascarpone, coffee liqueur, espresso - 19*

***vanilla pannacotta*** *seasonal berries, sorbet - 19*

***formaggi selection*** *premium chesses, fruit, walnuts, lavosh crackers - 48*