

# A Vegan Wonderland: Embrace the Garden of Vegan Not everyone is Vegan but anyone can eat Vegan!

## Appetizers:

Homemade Soup - A hearty and flavourful vegan soup served with slices of our homemade Italian bread.

**Garlic Bread / with Vegan Cheese** - Crusty Italian bread infused with the aromatic allure of garlic and extra virgin olive oil.

Choose between the classic version or indulge in the option with vegan cheese.

**Vegan Spring Rolls** - Fresh beef tomatoes with torn basil and garlic, served on crusty Italian bread and drizzled with extra virgin olive oil.

**Vegan Bruschetta Pomodoro -** A slice of Italy on your plate, featuring fresh beef tomatoes, torn basil, and garlic, all elegantly presented on rustic Italian bread, drizzled with extra virgin olive oil.

Caesar Salad - Our signature Vegan Caesar dressing envelops crisp Romaine lettuce, croutons, and a medley of sautéed vegetables, including champignon and wild mushrooms, broccoli, onion, and asparagus.

#### Main Course Selections:

**Vegan Risotto -** A traditional Italian risotto, generously filled with champignon mushrooms, mixed peppers, asparagus, broccoli, white onion, olives and cherry tomatoes.

**Vegan Steak** - Vegan steak presented on a bed of seasonal vegetables. Served with vegan garlic butter and La Caverna house fries.

**Vegan Lasagne-** A homemade, traditional Italian-style lasagne crafted with roasted vegetables and vegan mozzarella.

Choose to accompany it with either Fries or a refreshing Salad.

**Vegan Primavera -** A delightful medley of sautéed broccoli, white onion, mixed peppers, asparagus, cherry tomatoes, olives, champignon mushrooms in a rich tomato and a cream white wine sauce, served on organic pasta.

**Vegan Caesar Salad** - Romaine lettuce served with sundried tomatoes, black olives, croutons and sauteed vegetables.

Topped with vegan cheese.

**Vegan Giardiniera Pizza -** A delectable pizza with tomato, vegan cheese, mushrooms, mixed peppers, red onion, and broccoli.

### Dessert Selections:

Indulge in a delectable selection of vegan desserts to conclude your memorable vegan feast.

#### Pricing:

\*Menu priced at €65.00 per person. \*

A 12% Service Charge will be added to your final bill.