



## Primi piatti di pasta fresca

£9

*Fresh pasta dishes*

### Tagliatelle

*Made using Km0 free range rich yolk eggs*

Al ragu bolognese  
*Our signature Bolognese sauce*

In bianco  
*With butter + Reggiano cheese (V)*

In rosso  
*With our signature Sugo di Mamma tomato sauce (VE)*

### Ravioli di piselli e scalogno

*Egg-free pea & shallot ravioli*

In bianco  
*With butter + Reggiano cheese (V)*

In bianco vegano  
*Simply with DOP Sicilian extra virgin olive oil (VE)*

In rosso  
*With our signature vegan Sugo di Mamma tomato sauce (VE)*

## Contorni

£5

*Sides*

### Focaccia

*Italian flat bread with DOP Sicilian extra virgin olive oil (VE)*

### Sun-dried tomatoes

*Directly from Puglia with DOP Sicilian extra virgin olive oil, garlic & herbs (VE)*

## TiramisUGO®

£4

*Artisan tiramisu dessert made in Cornwall by Ugo..to go!*

Original  
*Our famous, double-award winning coffee dessert (V)*

Cornish Rum  
*Our famous, double-award winning coffee dessert with added luxury golden rum from Rosemullion Distillery (V)*

Chocolate  
*More like a chocolate mousse but with the same layers of our original one (V)*

Vegan  
*Just like our original, with no eggs, no mascarpone but with lentils cream, coffee and Cornish Rum (VE)*