

MENI À LA CARTE

...TO THE STARS from 19.30

“
We are pleased to welcome you to our restaurant...
Our main ingredients are passion, love and respect
for nature, together with the desire to astound
and captivate you by using prime ingredients from
environmentally-friendly sources.
Ours is a responsible choice, both for the environment
and for our well-being.
Here, taste comes with lightness and beauty, fantasy
and tradition and last but not least, innovation.
Bon appetit.
Mirko Moglioni
”

FROM OUR VEGETABLES GARDEN (SALADS E RAW FOOD)

OV PUNTARELLE SALAD

with goji berries, chickpeas mayonnaise,
caramel shallot, radish served with quail
egg and pumpkins with mustard

12

V WINTER SALAD

mixed salad leaves, sunflower seed,
grapefruit, grapes, pomegranate,
keiser pear and walnuts

12

V CASTELFRANCO RADICCHIO

with grilled polenta croutons,
rhubarb roots in osmosis, pumpkin gel
and bergamot essence

13

OV LIGHT FRY IN CRISPY RICE BATTER

with seasonal vegetables, artichokes,
apples and sage leaves

13

CAPRA E CAVOLI DA RE

Caprino cheese mousse
with a cabbage reduction,
almond-scented Brussel sprouts
and red cabbage juice

14

TASTY DELIGHT (STARTERS)

WHOLE GOURMET SWEET ONION FROM CANNARA

caramelized and served with parmesan
fondue, parmesan ice-cream
and Cervia salt

14

V MARINATED GINGER TOFU

with smoked tubers and roots
flavored with Trombolotto oil

12

SLOW COOKED ORGANIC EGG "BIOFARM"

parmesan and potato foam with
black fine truffle and red quinoa flakes

15

PECORINO CHEESE BREADED WITH CHESTNUT

served with mustard pears
and chicory puree

13

OV CREAMY AND TRUFFLE CORNMEAL MUSH

served with Castelmagno cheese fondue

15

PRALINES OF BROCCOLI AND POTATOES

with "cacio e pepe" mousse

12

OV DALÌ PLATTER

a selection of our starters
(For two people)

30

WHEAT, RICE AND SOUPS (MAIN COURSES)

OV CREAMED CAULIFLOWER VIOLET OF SICILY

with gelée of balsamic vinegar
and bread crumble with Parmesan

12

OV CARDOON RISOTTO

served with tangerine gel
and olives powder

15

CAPPELLACCI PASTA FILLED WITH RICOTTA AND CHESTNUT

in pumpkin broth with mushrooms,
thyme and pecorino flakes

14

STUFFED PASTA RAVIOLI WITH TOMATO MOUSSE

sautéed in butter with almond ricotta,
citrus gel and spinach powder

14

OV TURNIP GREENS "CAVATELLI" PASTA

with chopped capers, burrata
stracciatella and tomato confit

14

SPAGHETTONE WITH TRUFFLE and carbonara sauce of "Biofarm" eggs

15

OV HOME MADE POTATO GNOCCHI with vegetarian Amatriciana sauce

(Vegan option available)

13

OV HALF PACCHERI WITH ARTICHOKE

served with horseradish cream
and dehydrated pecorino cheese

13

CLASSIC AND CREATIVE (SECOND COURSES)

PUMPKIN SOUFFLÈ

with fine black truffle, rhubarb
and taleggio cheese fondue

15

OV MUSHROOM SELECTION

roasted Porcini mushrooms marinated in
Port wine, Champignon mushrooms stuffed
with tofu and seitan flavored with lime,
Plurotus mushroom cutlet, and Shiitake
mushrooms grilled and in oil

18

TRIS OF CABBAGE MEATBALLS

with purple cauliflowers and pine nuts,
yellow cauliflowers and pistachios, white
cauliflowers and hazelnuts. On Ragusano
caciocavallo cream and grilled pak-choi"

14

OV HARTICHOKES FANTASY

different ways to eat a Roman style
artichokes: breaded and fried, Artichokes
Jewish-style, in oil, salad artichoke with
trombolotto sauce dressing

16

OV SEITAN CUTLET

with black olives bread on crispy puntarelle
served with burrata extract
and confit tomatoes

14

OUR BREAD

“ Our bread basket contains
focaccia, wholemeal bread,
grissini and other bread
wafers made with organic,
wholemeal flours that are
easily digestible as they
have a low gluten content.
We use the same flours to prepare our
homemade pastas, pastries and also
for our desserts and biscuits.
Our pastries are vegan and
are made with extra virgin
olive oil.
”

Selection and service

2

TASTING MENU IS

A GOURMET SELECTION OF DISHES IS IDEAL TO EXPLORE OUR CUISINE
CREATIVE AND BALANCED DISHES, AN IMPECCABLE REFLECTION
OF THE COLOURS AND TASTES OF ITALY'S WINTER SEASON

VEGAN EMPHASIS

A rich menu
with truly tasty dishes
dedicated to those
who have chosen
a "cruelty-free" diet.

Bio Vegan sparkling drink,
accompanied by a surprise from the chef

MARINATED GINGER TOFU

with smoked tubers and roots flavored with Trombolotto oil

CREAMED CAULIFLOWER VIOLET OF SICILY

with gelée of balsamic vinegar
and bread crumble with veg Parmesan

CARDOON RISOTTO

served with tangerine gel and olives powder

SEITAN CUTLET

with black olives bread on crispy puntarell
served with confit tomatoes

CHOCOLATE CRUMBLE AND GIANDUIA MOUSSE

with tangerine sorbet and dark chocolate quinoa wafer

50

classic winter menu

A taste tour

PRALINES OF BROCCOLI AND POTATOES

with "cacio e pepe" mousse

HOME MADE POTATO GNOCCHI

with vegetarian Amatriciana sauce

SLOW COOKED ORGANIC EGG "BIOFARM"

parmesan and potato foam with black fine truffle
and red quinoa flakes

CHANTILLY CREAM OF MARRON GLACÉ

meringue and candied chestnuts

35

V Vegan
OV Vegan Option

**Our products
may contain allergens**

Contact our staff
to communicate any
special dietary requirements

LIST OF PRODUCT THAT MAY PROVOKE
ALLERGIES OR INTOLERANCE
Cereals containing gluten and their derivatives
Eggs and other related products
Peanuts and other related products
Soya and other related products
Milk and its derivatives (including lactose)
Dried fruits such as almonds, walnuts, hazelnuts,
cashew nuts, pecan nuts Queensland nuts
and other related products
Celery and its derivatives
Mustard and its derivatives
Sesame seeds and their derivatives
Lupin beans and their derivatives

DOLCE VITA

A
walk
through
time in Via
Margutta, breathing the scents
of a vegetarian winter...

Bio sparkling drink,
accompanied by a surprise from the chef

PECORINO CHEESE BREADED WITH CHESTNUT

served with mustard pears and chicory puree

CAPELLACCI PASTA FILLED WITH RICOTTA AND CHESTNUT

in pumpkin broth with mushrooms, thyme and pecorino flakes

SPAGHETTONE WITH TRUFFLE

and carbonara sauce of "Biofarm" eggs

MUSHROOM SELECTION

roasted Porcini mushrooms marinated in Port wine,
Champignon mushrooms stuffed with tofu and
seitan flavored with lime, Plurotus mushroom cutlet,
and Shiitake mushrooms grilled and in oil

PUNTARELLE SALAD

with goji berries, chickpeas mayonnaise, caramel shallot,
radish served with quail egg and pumpkins with mustard

CHOCOLATE LAVA CAKE

with raspberry heart served with pistachio crumble,
small meringues and raspberry sorbet

60

il Margutta

Tradition and tastes about
Margutta's winter

Bio sparkling drink,
accompanied by a surprise from the chef

WHOLE GOURMET SWEET ONION FROM CANNARA

caramelized and served with parmesan fondue,
parmesan icecream and Cervia salt

TURNIP GREENS "CAVATELLI" PASTA

with chopped capers, burrata stracciatella and tomato confit

HARTICHOKES FANTASY

different ways to eat a Roman style artichokes:
breaded and fried, Artichokes Jewish-style, in oil,
salad artichoke with trombolotto sauce dressing

APPLE CAKE

with white chocolate cream, rum and cinnamon,
with vanilla ice cream

40

9

Some of our products undergo
a blast chilling process to best preserve
their organoleptic qualities



L'eccellenza naturale

Bio Bar • Bio Bistrot
Vegetarian & Vegan Restaurant
Art Gallery • Wi-fi

BDINCU
TUTTI I GIORNI DALLE 12 ALLE 15.30



Il Margutta propone la soluzione ideale per chi conduce uno stile di vita veloce ma orientato al benessere e al piacere. Il nostro brunch è composto da tante ricette vegetariane e vegane, preparate con prodotti biologici e biodinamici e cucinate con forni speciali che salvaguardano i valori nutritivi delle materie prime esaltandone i sapori.



ISOLA CALDA
ISOLA FREDDA
ISOLA DOLCE

Dal lunedì al venerdì

Una zuppa
Un piatto al buffet
Pane, acqua
Dolce o macedonia

15

Sabato, domenica e festivi
La domenica musica dal vivo

Buffet libero

25

BDINCU
EVERY DAY FROM 12 TO 15.30



Il Margutta offers the ideal solution for those who have a tight schedule but still desire quality and fine eating. Our brunch has a wide selection of vegetarian and vegan dishes made from organic and biodynamic ingredients, and prepared with special ovens which help conserve the nutritional value of the ingredients while bringing out their natural flavour.



HOT ISLAND
COLD ISLAND
SWEET ISLAND

From monday to friday

A soup
One mixed dish
Bread, water
Dessert or fresh fruit salad

15

Saturday, sunday and holiday
On Sunday, live music

Open buffet

25

Via Margutta, 118