

  
*Margutta*<sup>®</sup>  
vegetarian food & art since 1979



S U M M E R M E N U



# SUMMER MENU 2020

## 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.

## FROM OUR VEGETABLES GARDEN

Salads, raw food and starters

### STARTERS

#### **SPIRULINA BREAD CROUTON**

*with sautéed chicory, homemade vegan cream cheese with angostura and pistachios*

€ 13,00

#### **PEACH TARTARE WITH SMOKED BUFFALO MOZZARELLA**

*and tzatziki sauce*

€ 12,00

#### **WILD SALAD**

*with summer melon, herbs, fresh figs with balsamic vinegar and spicy Auricchio cheese*

€ 14,00

#### **CRUNCHY PASTA CAKE**

*with friggiteLLi and straciatella cheese*

€ 12,00

#### **PANZANELLA**

*with land of olives, celery julienne, sweet and sour onion and basil ice cream*

€ 12,00

## WHEAT, RICE AND SOUPS

### MAIN COURSES

#### **DATTERINI SAUCE AND RICOTTA MEATBALLS**

*with crispy dough and dehydrated olives*

€ 11,00

#### **SPAGHETTI COOKED**

*in seaweed broth with cherry tomatoes from Piana del Sele preserved in seawater*

€ 16,00

#### **CAVATELLI PASTA WITH AROMATIC HERBS PESTO**

*served with vegetable crudités and flakes of pecorino cheese*

€ 13,00

#### **PICI PASTA WITH RAW AND COOKED FIGS**



*balsamic vinegar, datterini tomatoes and basil*

€ 13,00

#### **ORGANIC SARDINIAN FREGOLA PASTA**

*with saffron, courgettes, mint and pecorino cheese (OV: vegan Gondino cheese instead of pecorino)*

€ 14,00

 VEGAN OR CAN BE MADE AS SUCH  BY REPLACING SOME PRODUCTS THE DISH CAN BECOME VEGAN  
Our products may contain allergens. Contact our staff to communicate any special dietary requirements

# CLASSIC AND CREATIVE

## SECOND COURSES

### SUMMER PARMIGIANA WITH COURGETTE CREAM

fresh tomato brunoise, sautéed aubergines, stracciatella and pumpkin flowers flavored with paprika and stuffed with ricotta and mint

€ 13,00

### CRISPY MILLE-FEUILLE

with Provençal cherry tomatoes, goat cheese, escarole extract, fresh sprouts and extra virgin olive oil (OV homemade angostura tofu cream instead of goat cheese)

€ 11,00

### GOURMET VEGGIE BURGER

served with french fries, lettuce, tomato, curry ketchup and homemade mayonnaise

€ 14,00

### SEITAN PAILLARD WITH LIME DRESSING avocado tartare and mixed salad

€ 14,00

## GOURMET SELECTION

A gourmet selection of dishes is ideal to explore our cuisine  
Creative paths and impeccable balance between the colors and flavors of our loved Italy.

### IL MARGUTTA

€ 40

BIO VEGAN SPARKLING DRINK  
ACCOMPANIED BY A SURPRISE FROM THE CHEF

#### Panzanella

with land of olives, celery julienne, sweet and sour onion and basil ice cream

#### Cavatelli pasta

with aromatic herbs pesto served with vegetable crudités and flakes of pecorino cheese

#### Summer parmigiana

with courgette cream, fresh tomato brunoise, sautéed aubergines, stracciatella and pumpkin flowers flavored with paprika and stuffed with ricotta and mint

#### Summer tiramisu

with coffee granita, almond granita and mascarpone

### VEGAN EMPHASIS

€ 40

BIO VEGAN SPARKLING DRINK  
ACCOMPANIED BY A SURPRISE FROM THE CHEF

#### Spirulina bread crouton

with sautéed chicory, homemade vegan cream cheese with angostura and pistachios

#### Pici pasta with raw and cooked figs

balsamic vinegar, datterini tomatoes and basil

#### Seitan paillard

with lime dressing, avocado tartare and mixed salad

#### Cherry soup

with cream balls, sorbet and pineapple chips

### LIGHT & DETOX

€ 35

A PATH OF TASTE  
AND LIGHTNESS

#### Peach tartare

with smoked buffalo mozzarella and tzatziki sauce

#### Datterini sauce and ricotta meatballs

with crispy dough and dehydrated olives

#### Wild salad

with summer melon, herbs, fresh figs with balsamic vinegar and Auricchio cheese

#### Mango Bavarian cream

on almond dacquoise and black fruit sorbet

## OUR BREAD

€ 2,00 per person

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.

Our products may contain allergens. Contact our staff to communicate any special dietary requirements  
List of products 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.



## VEGETABLE RENNET CHEESE PLATTER

€ 16,00

served with vegetable pinzimonio and homemade mustards



## VEGAN CHEESE PLATTERS

€ 16,00

*Our vegan cheeses are all made from vegetable products and are mainly prepared from dried fruits, herbs, spices, vegetable-based milk and beer. They are prepared on the premises by our Vegan Chef and are served with moûtarde and seasonal compôtes with warm toasted bread.*



**LA DELICATA** We start our tasting with a soft almond ricotta made from whole Sicilian almonds and our own home-made almond milk to intensify the taste of this nut with its long tradition full of significance. The almond-like Spring-signifies rebirth and we at Margutta offer you this triumph of taste and aromas that are emblematic of the reawakening of nature after a long winter rest.

**CASHEW CREAM CHEESE** Mediterranean cashew is a soft easy-to-spread cashew paste which brings together the typical odours of the Mediterranean maquis such as dried tomatoes, capers and basil. Although it has a decisive taste, our cheese is still characterised by its fresh and light notes.

**NOCINO INFORNATO** Usually our milk-based cheese platters are accompanied by walnuts but in this case, we decided to make this the protagonist. Indeed, it is blended with a home-made vegan yoghurt, maple syrup and slowly cooked and dried to concentrate its flavours and to capture the essence of this true protagonist of vegan cuisine.

**IL BISO** This seasoned cheese is a mélange of more cultures, bringing together cashews with heavily-fermented Irish beer, miso from the Far-East and local aromatic herbs such as rosemary and sage used to coat it. After a primary fermentation, the cheese is seasoned to create this decisive and welcoming taste which also has some intriguing notes.

**HOT CHILI ANACARDI** We bring this tasting to a close with a seasoned cheese with a dark brown rind, a creamy heart, and a strong and rather spicy flavour. The chili together with fermented tofu activate a further fermentation process which gives this cheese its interesting and singular palate.

## DESSERT A LA CARTE



Our desserts are sons of nature, namely of seasonality. They are the sons of its colours and perfumes but also of childhood memories. We always try to find the right balance between beauty and quality, innovation and tradition. Our ambition is to give an emotion of pure pleasure to every guest.

## SWEETNESSES FROM OUR PASTRY SHOP

We select the best ingredients to make your dessert delightful and lighter. We use only brown sugar and high-digestible organic flours. Our pastry preparations are without butter and made with extra-virgin olive oil with cold squeezing.

<b>CHERRY SOUP</b> 	with cream balls, sorbet and pineapple chips	€ 12,00
<b>MANGO BAVARIAN CREAM</b> 	on almond dacquoise and black fruit sorbet	€ 10,00
<b>MARGUTTA STYLE CANNOLI</b>	with ricotta, caramelized figs, candied and compote	€ 8,00
<b>SUMMER TIRAMISU</b>	with coffee granita, almond granita and mascarpone	€ 8,00
<b>SUMMER FRESH FRUIT PLATTER WITH SORBETS OF THE DAY</b> 		€ 16,00
<b>ICE CREAM AND SORBETS OF THE DAY</b> 		short € 5,00 cup € 9,00