

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 Maglioni

FROM OUR VEGETABLES GARDEN (SALADS & RAW FOOD)

CORNMEAL CROUTONS

with mixed wild salads, Taleggio fondue, pears and mustard

14

OV VIOLET ARTICHOKE SALAD

with apples, liquorice and pampepato

12

V SPONTANEOUS HERBS

with cannellini purée, ginger chips and fermented daikon

11

V CRISPY WILD SALAD

with beetroot, tofu cubes, walnuts, mixed sprouts, steamed potatoes and chia seeds

11

V AUTUMN IN LEAVES AND FRUIT

with misticanza, rocket, parsley, basil, marjoram, mint, mixed sprouts, pomegranate, blueberries, goji berries and kaki gelée

12

TASTY DELIGHT (STARTERS)

CAPRA E CAVOLI DA RE

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

14

OV JEWISH STYLE ARTICHOKE

with a mint sorbet, savoury crumble and saffron gelée

14

OV CHANTERELLE MUSHROOMS ON PUMPKIN CREAM

with hazelnuts of Tusciana, dried figs and wild fennel

13

MEDITERRANEAN FALAFEL

with buffalo mozzarella cream and black garlic mousse

12

V JERUSALEM ARTICHOKE PURÉE

with porcini mushrooms wafer, parsley gel and candied lemon

10

MEATBALLS OF FAVA BEANS AND BROCCOLI

on caciocavallo cheese fondue and cherry tomatoes confit

12

OV DALI PLATTER

a selection of our starters (For two people)

30

WHEAT, RICE AND SOUPS (MAIN COURSES)

V CANNARA ONION SOUP

with stir-fried porcini mushrooms, liquorice and crunchy quinoa

14

V PASTA AND BROCCOLI

in miso broth

11

OV CAVATELLI WITH TURNIP TOPS

with pounded capers, burrata stracciatella and candied tomatoes

14

TONNARELLI PASTA WITH BALSAMIC VINEGAR

served with parmesan fondue and potato and chestnut patties

14

PUMPKIN RISOTTO

blended with Castelmagno cheese with powdered beetroot

14

CELERIAC CAPPELLACCI

with black truffle and green apple extract

15

V HOMEMADE PICI PASTA GARLIC AND OIL

with chicory extract and spicy bread crumble

13

“SPAGHETTONI” PASTA WITH CARBONARA SAUCE

and black truffle

15

CLASSIC AND CREATIVE (SECOND COURSES)

V MUSHROOM SELECTION

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

18

SAFFRON SOUFFLÉ

on 36-month-old parmesan fondue and cocoa powder

14

CRISPY TARAGNA MUSH

with stracchino Trevalli dop cheese cream, poached egg and black truffle

15

PUMPKIN PARMESAN

with buffalo mozzarella, pecorino cheese and sage served with potato mousse with amaretti

12

V SEITAN CUTLET

with cereals and cruciferous vegetables, smoked vegan mayonnaise and cauliflower puree

14

V TEMPURA HERBS AND VEGETABLES

from the autumn garden with mashed potatoes and soy sauce

13

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 MENI 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 AUTUMN 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

SPONTANEOUS HERBS

with cannellini purée, ginger chips and fermented daikon

CANNARA ONION SOUP

with stir-fried porcini mushrooms, liquorice and crunchy quinoa

HOMEMADE PICI PASTA GARLIC AND OIL

with chicory extract and spicy bread crumble

SEITAN CUTLET WITH CEREALS

with cruciferous vegetables, smoked vegan mayonnaise and cauliflower puree

DARK CHOCOLATE MOUSSE SPHERE

with peanuts cream and beetroot wafer, with raspberry powder, raspberry gel and raspberry ice cream

50

classic autumn menu

A taste tour

CHANTERELLE MUSHROOMS

on pumpkin cream with hazelnuts of Tusciana, dried figs and wild fennel

HOMEMADE PICI PASTA GARLIC AND OIL

with chicory extract and spicy bread crumble

MEATBALLS OF FAVA BEANS AND BROCCOLI

on caciocavallo cheese fondue and cherry tomatoes confit

TIRAMISU MOUSSE

with crumble and coffee gel and caramelized pears

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 autumn...

Bio sparkling drink, accompanied by a surprise from the chef

JEWISH STYLE ARTICHOKE

with a mint sorbet, savoury crumble and saffron gelée

CAVATELLI WITH TURNIP TOPS

with pounded capers, burrata stracciatella and candied tomatoes

PUMPKIN RISOTTO

blended with Castelmagno cheese and powdered beetroot

CRISPY TARAGNA MUSH

with stracchino Trevalli dop cheese cream, poached egg and black truffle

TEMPURA HERBS AND VEGETABLES

from the autumn garden with mashed potatoes and soy sauce

CHOCOLATE AND BLUEBERRY DESSERT

with blackberry sorbet

60

il Margutta

Tradition and tastes about Margutta's autumn

Bio sparkling drink, accompanied by a surprise from the chef

CORNMEAL CROUTONS

with mixed wild salads, Taleggio fondue, pears and mustard

“SPAGHETTONI” PASTA WITH CARBONARA SAUCE

with black truffle

PUMPKIN PARMESAN

with buffalo mozzarella, pecorino cheese and sage served with potato mousse with amaretti

GIANDUJA MOUSSE

with dried figs, hazelnuts and puffed amaranth

40

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

