

MENI I 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)

**V STRAWBERRIES,
WILD STRAWBERRIES AND RASPBERRIES**
with strawberry gelée, baby spinach salad, dandelion, basil, hazelnuts and "Oro-Acetaia Guerzoni" organic balsamic vinegar

13

APPLE, MANGO AND STRACCIATELLA
cheese with Belgian endive seasoned with orange and Trombolotto oil from Sermoneta

12

V DETOX "SCENT OF SPRING" SALAD
with mixed wild salad, rocket, parsley, basil, wild herbs, chives, marjoram, mint, carrot julienne, celery, avocado, redcurrants, Alfa Alfa and Crescione shoots, mustard, scaled almonds, Chia seeds and edible petals

12

V PAPAYA AND AVOCADO SALAD
with black salt, basil, black pepper, wild salad and Trombolotto oil from Sermoneta

11

V QUINOA SAUTÉED WITH SEEDS
on a bed of lemon agretti, avocado, rocket salad, satay sauce and roasted chickpeas

11

TASTY DELIGHT (STARTERS)

**SQUASH BLOSSOMS BREADED
IN CARBONARA STYLE**
with zucchini puree and pecorino cheese flakes

13

**TRIO
OF TOASTED BREAD CROUTONS**
stuffed with: aubergine parmigiana, caponata and provolone cheese Del Monaco, zucchini "alla scapece" and buffalo mozzarella from Campania

11

**BAKED POTATO AND BUFFALO
MOZZARELLA FROM CAMPANIA**
with Taggiasche olives sorbet, confit tomatoes and red Tropea onions in oil

11

**OV BASIL SOUP
WITH PAPPAL POMODORO**
savory ricotta cheese and aubergine chips

11

OV VIGNAROLA
with stracciatella and datterini juice

13

V CRUNCHY BREAD SFOGLIATELLE
with almond ricotta, vincotto and crunchy asparagus

12

OV DALÌ PLATTER
a selection of our starters
(Recommended for two people)

30

WHEAT, RICE AND SOUPS (MAIN COURSES)

**RAVIOLI STUFFED
WITH BURRATA DI ANDRIA**
and Datterini tomatoes of Piana del Sele, aubergines, Taggiasche olives and capers of Filicudi with basil

14

LIME AND PEAS TORTELLI PASTA
with pistachio butter, milk gel and smoked salt

14

OV PASTA WITH POTATOES
pasta from ancient grains and purple potatoes cooked in a pan, purple mashed potatoes from Viterbo, and American potato chips

11

**RISOTTO RISERVA SAN MASSIMO
FAVA BEANS AND PECORINO CHEESE**
with almond ricotta, burnt sugar and Habanero

15

OV SARDINIAN ORGANIC FREGOLA
with asparagus extract, Bio Farm organic egg and truffle
(In veg mode with tofu mousse)

15

V COLORED CARROTS
cream of yellow and purple orange carrots with Chia seeds, crudité and crunchy snow peas

11

**OV CAVATELLI PASTA
WITH AROMATIC HERBS PESTO**
served with crudité of marinated vegetables and flakes of pecorino cheese
(In veg mode with vegan pecorino cheese)

13

**V TASTE OF SEA
"PETRILLI SPAGHETTI" PASTA**
in spicy sauce with chili Naga, with yellow and red datterini tomatoes of Piana del Sele preserved in sea water and leaves of mertensia maritime

14

CLASSIC AND CREATIVE (SECOND COURSES)

ASPARAGUS SELECTION
asparagus and stracciatella salad, asparagus pie, asparagus Bismarck style, homemade asparagus in oil, and asparagus pie with potatoes and truffle

18

TURMERIC POTATOES
with steamed chard and poached egg served with parmigiano and truffle mousse

15

**V SEITAN CUTLET BREADING
WITH CEREALS**
served with rice noodles sautéed in Wok with spring vegetables and wasabi gel

14

COURGETTE PARMIGIANA
with Piennolo tomato sauce, Mozzarella di Bufala mousse, basil, Sarawak black pepper and pecorino cheese

13

V EGGPLANTS BALLS
in a pan with capers, datterini tomatoes and oregano

12

OV SPRING VEGETABLES AND POT-HERBS
deep fried in rice flour

12

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

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 SPRING 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

QUINOA SAUTÉED WITH SEEDS

on a bed of lemon agretti, avocado, rocket salad,
satay sauce and roasted chickpeas

TRENETTE PASTA WITH AROMATIC HERBS PESTO

served with crudité of marinated vegetables and tofu mousse

SEITAN CUTLET BREADING WITH CEREALS

served with rice noodles sautéed in Wok
with spring vegetables and wasabi gel

PAPAYA AND AVOCADO SALAD

with black salt, basil, black pepper, wild salad
and Trombolotto oil from Sermoneta

MANGO GELÉE

with dark chocolate mousse and dark chocolate ice cream,
crispy wafer with puffed rice and caramel

50

light & detox menu

A taste and lightness tour

STRAWBERRIES, WILD STRAWBERRIES AND RASPBERRIES

with strawberry gelée, baby spinach salad, dandelion,
basil, hazelnuts and "Oro-Acetaia Guerzoni"
organic balsamic vinegar

COLORED CARROTS

cream of yellow and purple orange carrots with Chia seeds,
crudité and crunchy snow peas

DETOX "SCENT OF SPRING" SALAD

with mixed wild salad, rocket, parsley, basil, wild herbs, chives,
marjoram, mint, carrot julienne, celery, avocado, redcurrants,
Alfa Alfa and Crescione shoots, mustard, scaled almonds,
Chia seeds and edible flowers

LIME VEG CREAM

with almond crumble and cucumber grenadine

35

V Vegan	LIST OF PRODUCT THAT MAY PROVOKE ALLERGIES OR INTOLERANCE
OV Vegan Option	Cereals containing gluten and their derivatives
Our products may contain allergens	Eggs and other related products
Contact our staff to communicate any special dietary requirements	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

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

DOLCE VITA

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

Bio sparkling drink,
accompanied by a surprise from the chef

SQUASH BLOSSOMS BREADED IN CARBONARA STYLE

with zucchini puree and pecorino cheese flakes

RAVIOLI STUFFED WITH BURRATA DI ANDRIA

and Datterini tomatoes of Piana del Sele, aubergines,
Taggiasche olives and capers of Filicudi with basil

SARDINIAN ORGANIC FREGOLA

with asparagus extract, Bio Farm organic egg and truffle

PINK GRAPEFRUIT SORBET

ASPARAGUS SELECTION

asparagus and stracciatella salad, asparagus pie,
asparagus Bismarck style, homemade asparagus in oil
and asparagus pie with potatoes and truffle

CHOUX WITH CHOCOLATE CRAQUELIN

with hazelnut praline cream, pecans and papaya gel

60

il Margutta

Tradition and tastes about Margutta's spring

Bio sparkling drink,
accompanied by a surprise from the chef

VIGNAROLA

with stracciatella and datterini juice

RISOTTO RISERVA SAN MASSIMO FAVA BEANS AND PECORINO CHEESE

with almond ricotta, burnt sugar and Habanero

EGGPLANT MEATBALLS

in a pan with capers, datterini tomatoes and oregano

EGGNOG, COFFEE AND ALMONDS

Tiramisù with mascarpone foam, coffee ice-cream
served with eggnog coulis and almond powder"

40

FORMAGGI À LA CARTE DAL TAGLIERE DI "GUFFANTI"

A selection of fresh and seasoned cheeses with vegetable casein
(thistle based), seasoned in vine leaves, in cellars, stone-seasoned, in brine

Served with mustard and home-made compote
(pears, figs, grapes, orange, prunes) and organic honey

Choice of **five** served with "Vernaccia di Oristano Contini" by the glass

16

Choice of **seven** served with "Passito di Pantelleria Pellegrino" by the glass

20

100% vegetal vegan cheese board

A selection of both "dall'albero" farm and our homemade vegan cheeses.

Vegan cheeses are made with 100% vegetable ingredients: soy,
tofu, herbs and spices, agar agar, vegetable cream and dried fruit.

Served with mustard and home-made compote (pears, figs, grapes,
orange, prunes), organic honey and hot toasted bread

Choice of **five** served with "Ludum Bio Carpineti" by the glass

16