

MENI À LA CARTE

...TO THE STARS from 19.30

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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

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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**

TASTY DELIGHT (STARTERS)

FRIED PUMPKIN BLOSSOMS with Mozzarella di Bufala and herbs, "Scapece" courgette puree and bbq sauce **13**

RICOTTA CHEESE with tomato pappas and basil caviar **12**

MOZZARELLA DI BUFALA RAVIOLI with datterini tomatoes, Mozzarella di Bufala tartare from Campania, soup and basil ice-cream **13**

V RAW COURGETTE SPAGHETTI served with guacamole, dried tomatoes, Taggiasche olives and vegan parmesan **11**

OV MARGUTTA PINZIMONIO with vegetables in fermented vinegar, fresh peppermint granita and ricotta mousse with extra virgin olive oil (in veg mode with ricotta veg) **12**

"DALI PLATTER"

a selection of our starters (Recommended for two people) **32**

WHEAT, RICE AND SOUPS (MAIN COURSES)

EXTRA VIRGIN OLIVE OIL TORTELLI pasta with baby vegetables **15**

OV PASTA AND POTATOES pasta from ancient grains and purple potatoes cooked in a pan, purple mashed potatoes from Viterbo, and American potato chips **13**

OV SUPER SPAGHETTONE LAGANO CACIO AND RAFANO with pumpkin blossoms and velvety courgettes soup (In veg mode with "Gondino" seasoned vegan cheese) **13**

RISOTTO RISERVA SAN MASSIMO FAVA BEANS AND PECORINO CHEESE with almond ricotta, burnt sugar and Habanero **15**

V COLORED CARROTS cream of yellow and purple orange carrots with chia seeds, crudité and crunchy snow peas **13**

OV TONNARELLI PASTA WITH DATTERINI TOMATOES AND MOZZARELLA DI BUFALA make with Senatore Cappelli semolina, home-made datterini tomatoes sauce, Mozzarella di Bufala from Campania and basil (In veg mode with vegan Mozzarella) **12**

OV CAVATELLI PASTA WITH AROMATIC HERBS PESTO served with crudité of marinated vegetables and flakes of pecorino cheese (In veg mode with tahin vegan cheese) **14**

OV SARDINIAN ORGANIC FREGOLA asparagus extract, San Bartolomeo organic egg and truffle (In veg mode with tofu mousse) **15**

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**

OV MARGUTTA'S VIGNAROLA served with poached egg with coal, pea cream, lettuce and fava beans roulade, Roman artichokes, pecorino cheese fondue (In veg mode with tahin vegan cheese fondue) **15**

V CITRUS CRISPY SEITAN breading with almonds served with mashed potatoes with extra virgin olive oil and turmeric, snow peas and potato chips **14**

COURGETTE PARMIGIANA with Piennolo tomato sauce, Mozzarella di Bufala mousse, basil, Sarawak black pepper and pecorino cheese **13**

EGGPLANT BALLS in phyllo pastry with capers, datterini tomatoes and oregano **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 **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 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

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

TRENETTE PASTA WITH AROMATIC HERBS PESTO served with crudité of marinated vegetables and flakes of pecorino cheese

CITRUS CRISPY SEITAN reading with almonds served with mashed potatoes with extra virgin olive oil and turmeric, snow peas and potato chips

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

PISTACHIO AND LIQUORICE Chantilly pistachio cream with pistachio pralines, chocolate puffed rice wafer and liquorice powder

50

LIGHT & DETOX

A taste and lightness tour

Cicchetto with a detox extract

RAW COURGETTE SPAGHETTI served with guacamole, dried tomatoes, Taggiasche olives and vegan parmesan

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, red currants, Alfa Alfa and Crescione shoots, mustard, scaled almonds, Chia seeds and edible petals

GINGER, DRIED FRUIT AND QUINOA dry fruit crumble, with ginger ice cream, candied ginger and quinoa wafer

35

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

MOZZARELLA DI BUFALA RAVIOLI with datterini tomatoes, Mozzarella di Bufala tartare from Campania, soup and basil ice-cream

SARDINIAN ORGANIC FREGOLA asparagus extract, San Bartolomeo organic egg and truffle

EXTRA VIRGIN OLIVE OIL TORTELLI PASTA with baby vegetables

MARGUTTA'S VIGNAROLA served with poached egg with coal, pea cream, lettuce and fava beans roulade, Roman artichokes, pecorino cheese fondue

MARGUTTA PINZIMONIO with vegetables in fermented vinegar, fresh peppermint, granita and ricotta mousse with extra virgin olive oil

CREME BRULÉE WITH TONKA BEAN with Italian meringue

60

il Margutta

Tradition and tastes about Margutta's spring

Bio sparkling drink, accompanied by a surprise from the chef

FRIED PUMPKIN BLOSSOMS with Mozzarella di Bufala and herbs, "Scapece" courgette puree and bbq sauce

TONNARELLI PASTA WITH DATTERINI TOMATOES AND MOZZARELLA DI BUFALA make with Senatore Cappelli semolina, home-made datterini tomatoes sauce, Mozzarella di Bufala from Campania and basil

EGGPLANT BALLS in phyllo pastry 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

V Vegan **OV** Vegan Option

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

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