



s
p
r
i
n
g

m
e
n
u

SPRING MENU 2024

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

APPLE, MANGO AND STRACCIATELLA CHEESE

with Belgian endive seasoned with orange and Trombolotto oil from Sermoneta

€ 14,00

CHICKPEA PANELLE

with creme fraiche and crunchy vegetable ratatouille with lemon, roman mint and salted ricotta

€ 12,00

SAVORY VIGNAROLA CHEESECAKE

with fava beans, peas, zucchini, crunchy artichokes, spring herbs and fava bean cream

€ 13,00

CRUELTY-FREE SEITAN ARROSTICINI

with aromatic herbs breaded and vegan mayo with chives and mustard

€ 13,00

CRISPY MILLE FEUILLE

with raw and cooked asparagus, stracchino cheese, lemon zest and spring herb oil

€ 14,00

SPRING SALAD WITH MIXED GREENS FROM THE GARDEN

baby spinach, rocket, strawberries, wild strawberries, fresh mint and candied lemon zest and organic Guerzoni vinegar

€ 15,00

WHEAT, RICE AND SOUPS

MAIN COURSES

RAVIOLONI STUFFED WITH BURRATA FROM ANDRIA

with Mediterranean herbs, aubergine Sicilian sauce with tomatoes, olives, Filicudi capers and basil

€ 15,00

SAN MASSIMO RISERVA RISOTTO

with asparagus cream, raw asparagus, squaccherone fresh cheese foam, tuscia hazelnuts, lime zest, chives and crusco pepper

€ 16,00

ORGANIC SARDINIAN SAFFRON FREGOLA

with scapece zucchini, mint and Pecorino ice cream (OV: Gondino flakes instead Pecorino ice cream)

€ 15,00

WATER AND FLOUR TONNARELLO PASTA

with pea cream from our garden, with burnt candied lemon, aromatic black bread crumble and Trombolotto oil from Sermoneta

€ 15,00

TASTE OF SEA

spaghettoni from Benedetto Cavalieri in spicy Naga pepper sauce, with yellow and red datterini tomatoes from the Piana del Sele preserved in sea water

€ 15,00

STROZZAPRETI PASTA WITH LEMON PESTO

with raw marinated vegetables and pecorino flakes (OV: with vegan pecorino cheese)

€ 14,00

ROMAN COURGETTE SOUP

with crunchy lemon vegetable ratatouille, Roman mint and salted ricotta (OV: smoked Violife instead ricotta)

€ 13,00



CLASSIC AND CREATIVE



SECOND COURSES

CRISPY ORGANIC EGG

on a sautéed spicy cicorietta and Roman vignarola

€ 14,00

SEITAN PAILLARD

with wild salad, avocado, asparagus and lemon citronette

€ 15,00

ZUCCHINI PARMIGIANA

with mozzarella and Pecorino cheese with vegetable rennet
with cream of Datterini tomatoes with fresh pepper and basil

€ 14,00

AMATRICIANA-STYLE AUBERGINE VEGGYBALLS

with marjoram and dried tomato, Sichuan pepper and pecorino cheese (OV: Gondino cheese instead Pecorino)

€ 13,00

VEGETABLES TEMPURA FROM THE GARDEN WITH CARBONARA ZUCCHINI FLOWER

on scapece zucchini puree (OV: the zucchini flower will be stuffed with zucchini and vegan ricotta)

€ 15,00

PRIMO SALE CHEESE BREADED IN RICE FLOUR

potatoes dauphinoise, green beans, and Genovese pesto

€ 15,00



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.

ENFASI VEGANA

BIO VEGAN SPARKLING WINE,
ACCOMPANIED BY A SURPRISE
FROM THE CHEF

€ 55

CHICKPEA PANELLE

with creme fraiche
and crunchy vegetable ratatouille
with lemon, roman mint
and salted ricotta

STROZZAPRETI PASTA WITH LEMON

pesto with raw marinated vegetables
and gondino vegan cheese flakes

SEITAN PAILLARD

with wild salad, avocado,
asparagus and lemon citronette

MANGO SEMIFREDDO

crunchy wafer
and wild berries

IL MARGUTTA

BIO VEGAN SPARKLING WINE,
ACCOMPANIED BY A SURPRISE
FROM THE CHEF

€ 65

SAVORY VIGNAROLA CHEESECAKE

with fava beans, peas, zucchini, crunchy
artichokes, spring herbs and fava bean cream

RAVIOLI STUFFED WITH BURRATA FROM ANDRIA

with Mediterranean herbs with aubergine
Sicilian sauce with tomatoes, olives,
Filicudi capers and basil

PRIMO SALE CHEESE BREADED IN RICE FLOUR

with potatoes dauphinoise, green beans,
and Genoese pesto

VEGETABLES TEMPURA FROM THE GARDEN WITH CARBONARA ZUCCHINI FLOWER

on scapece zucchini puree
(OV: the zucchini flower will be stuffed with
zucchini and vegan ricotta)

PASSION TART

on crunchy pastry, passion fruit cream,
Italian meringue and passion fruit gel

SPRING MENU

BIO VEGAN SPARKLING WINE,
ACCOMPANIED BY A SURPRISE
FROM THE CHEF

€ 50

APPLE, MANGO AND STRACCIATELLA CHEESE

with Belgian endive seasoned
with orange and lemon oil

WATER AND FLOUR TONNARELLO PASTA

with pea cream from our garden,
with burnt candied lemon, aromatic black
bread crumble and Trombolotto oil from
Sermoneta

ZUCCHINI PARMIGIANA

with mozzarella and aged Pecorino cheese
with vegetable rennet with cream
of Datterini tomatoes with freshly
ground pepper and basil

MINI STRAWBERRY SOUP

with seasonal fruit ratatouille
with pink grapefruit sorbet and mint gelè



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 requirement.

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.



VEGAN CHEESE PLATTERS

€ 16,00

Vegan cheeses are made with dried fruit, cereals and legumes and are enhanced with herbs and spices. Served with mustards and compotes and toasted hot bread.

Choice of five served with Passito di Pantelleria Pellegrino by the glass.



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. v



DESSERT A LA CARTE



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.

OV Fresh and light sweets to choose between:

RASPBERRY SORBET WITH WHIPPED CREAM	€ 8,00
CARTIZZE FLAVORED LEMON SORBET	€ 8,00
CREMOLATO OF PINEAPPLE AND MINT	€ 8,00
CREMOLATO WITH COFFEE AND WHIPPED CREAM	€ 8,00

✓ COCONUT SATURN with dark rings and lime and chocolate heart € 13,00

✓ MANGO SEMIFREDDO crunchy wafer and wild berries € 12,00

TIRAMISU eggnog, coffee cremolata, homemade savoiardi biscuits and ground almonds € 8,00

✓ SMALL STRAWBERRY SOUP with seasonal fruit ratatouille with pink grapefruit sorbet and mint gelè € 8,00

PASSION TART on crunchy pastry, passion fruit cream, Italian meringue and passion fruit gel € 14,00

FRUIT SORBET AND ICE-CREAM



✓ SLICED ORGANIC FRUIT with sorbets of the day (minimum for 2 people) € 20,00

OV ICE CREAMS AND SORBETS OF THE DAY € 9,00