



**s  
p  
r  
i  
n  
g  
  
m  
e  
n  
u**

# SPRING MENU

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.

THE VEGETABLES IN OUR RECIPES ARE SOURCED FROM THE MARGUTTA GARDENS, JUST STEPS AWAY, AND FROM ORGANIC FARMS

## GREEN DELIGHTS STARTERS

### APPLE, MANGO AND STRACCIATELLA CHEESE

*with Belgian endive seasoned with orange and Trombolotto oil from Sermoneta* 15

### GREEN FISH&CHIPS V

*in golden batter with seaweed and ayoli sauce* 14

### SAVORY VIGNAROLA CHEESECAKE

*with fava beans, peas, zucchini, crunchy artichokes, spring herbs and fava bean cream* 13

### CRISPY VEG GIUNCATA CHEESE IN KATAIFI PASTRY V

*on a cream of fresh peas from the margutta garden, dill and chilli oil* 13

### CRISPY MILLE FEUILLE

*with raw and cooked asparagus, stracchino cheese, lemon zest and spring herb oil* 14

### SPRING SALAD WITH MIXED GREENS FROM THE GARDEN V

*baby spinach, rocket salad, strawberries, wild strawberries, fresh mint and candied lemon zest and organic sour cherries sermonetano vinegar* 15

### PANZANELLA VEGGYBALLS

*on warm datterini tomatoes soup with fresh herbs, buffalo ricotta quenelles and crispy rice chips* 13

### SPRING BURRITO PLANT BASE CHICKEN V

*with spinach, tomatoes, guacamole and chives served with french fries* 14

### TAVOLOZZA BOTERO

*selection of appetizers for 2 people* 35

## 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* 18

### SAN MASSIMO RISERVA RISOTTO OV

*with asparagus cream, raw asparagus, squaccherone fresh cheese foam, tuscia hazelnuts, lime zest, chives and crusco pepper* 16

### ORGANIC SARDINIAN SAFFRON FREGOLA OV

*with scapece zucchini, mint and Pecorino ice cream (OV: Gondino flakes instead Pecorino ice cream)* 15

### WATER AND FLOUR TONNARELLO PASTA V

*with pea cream from our garden, with burnt candied lemon, aromatic black bread crumble and Trombolotto oil from Sermoneta* 15

### TASTE OF SEA V

*Verrigni Spaghettoni in spicy chili sauce with yellow and red datterini tomatoes, basil, sea salicornia and plankton dressing* 18

### HONEMADE YELLOW FETTUCCINE PASTA

*water and flour, saffron, provola cheese, lemon and caper powder* 16

### ROMAN COURGETTE SOUP OV

*with crunchy lemon vegetable ratatouille, Roman mint and salted ricotta (OV: smoked Violife instead ricotta)* 13

## CLASSIC AND CREATIVE SECOND COURSES

<b>CRISPY ORGANIC EGG</b> <i>in a crispy filo pastry basket on buttered spinach and buffalo ricotta cheese</i>	15
<b>SEITAN PAILLARD</b> V <i>with wild salad, avocado, asparagus and lemon citronette</i>	15
<b>ZUCCHINI PARMIGIANA</b> <i>with mozzarella and Pecorino cheese with vegetable rennet with cream of Datterini tomatoes with fresh pepper and basil</i>	14
<b>AMATRICIANA-STYLE AUBERGINE VEGGYBALLS</b> OV <i>with marjoram and dried tomato, Sichuan pepper and pecorino cheese (OV: Gondino cheese instead Pecorino)</i>	14
<b>VEGETABLE TEMPURA FROM THE GARDEN</b> OV <i>with carbonara zucchini flower on Scapece zucchini puree (OV: the zucchini flower will be stuffed with zucchini and vegan ricotta)</i>	16
<b>GOLDEN PRIMO SALE CHEESE IN RICE FLOUR</b> <i>with baked potatoes, green beans and genovese pesto</i>	15
<b>GRILLED PLANT BASE FILLET</b> OV <i>served with datterini tomatoes and rocket salad, parmesan and sermonetano trombolotto dressing (OV: with classic gondino cheese)</i>	25
<b>FRESH SPRING NEW MEAT BURGER</b> V <i>with carrot hummus, scapece courgettes, plant base bacon and spicy majo with french fries</i>	18

## VEGETABLE SIDE DISHES FROM MARGUTTA'S GARDEN

<b>VIGNAROLA FROM OUR MARGUTTA GARDEN</b> <i>with fava beans, peas, zucchini, crunchy artichokes, spring herbs and fava bean cream</i>	10
<b>WILD SALAD</b> avocado, asparagus and lemon citronette V	10
<b>GREEN BEANS</b> and genovese pesto	8
<b>BUTTERED SPINACH</b> OV	8
<b>FRENCH FRIES</b> V	7

## VEGAN CHEESE PLATTERS

€ 16

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 Pellegriano by the glass.**

## OUR BREAD

€ 2,5

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.

## BUTTER AND SAUCE SUPPLEMENT

€ 2

### V VEGAN OR CAN BE MADE AS SUCH OV 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.

# 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.

*Fresh and light sweets to choose between:* OV

<b>RASPBERRY SORBET WITH WHIPPED CREAM</b>	9
<b>CARTIZZE FLAVORED LEMON SORBET</b>	9
<b>CREMOLATO OF PINEAPPLE AND MINT</b>	9
<b>CREMOLATO WITH COFFEE AND WHIPPED CREAM</b>	9
<b>COCONUT SATURN</b> with dark chocolate rings and chocolate heart, candied lime peel and golden dust V	12
<b>MANGO SEMIFREDDO</b> crunchy wafer and wild berries V	12
<b>TIRAMISU</b> eggnog, coffee cremolato, homemade savoiardi biscuits and ground almonds	11
<b>SMALL STRAWBERRY SOUP</b> with seasonal fruit ratatouille with pink grapefruit sorbet and mint gelè V	8
<b>PASSION TART</b> on crunchy pastry, passion fruit cream, Italian meringue and passion fruit gel	11

## FRUIT, SORBET AND ICE-CREAM

<b>SLICED ORGANIC FRUIT</b> with sorbets of the day (minimum for 2 people) V	20
<b>ICE CREAMS AND SORBETS OF THE DAY</b> OV	9

## 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.

### VEGAN EMPHASIS

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

€ 55

#### GREEN FISH&CHIPS

in golden batter with seaweed  
and ayoli sauce

#### WATER AND FLOUR TONNARELLO PASTA

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

#### 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,  
Fillicudi capers and basil

#### GOLDEN PRIMO SALE CHEESE IN RICE FLOUR

with baked potatoes, green beans  
and genoese pesto

#### VEGETABLES TEMPURA FROM THE GARDEN

with carbonara zucchini flower  
on Scapece zucchini puree

#### 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 Trombolotto oil  
from Sermoneta

#### HONEMADE YELLOW FETTUCCINE PASTA

water and flour, saffron, provola cheese,  
lemon and caper powder

#### 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