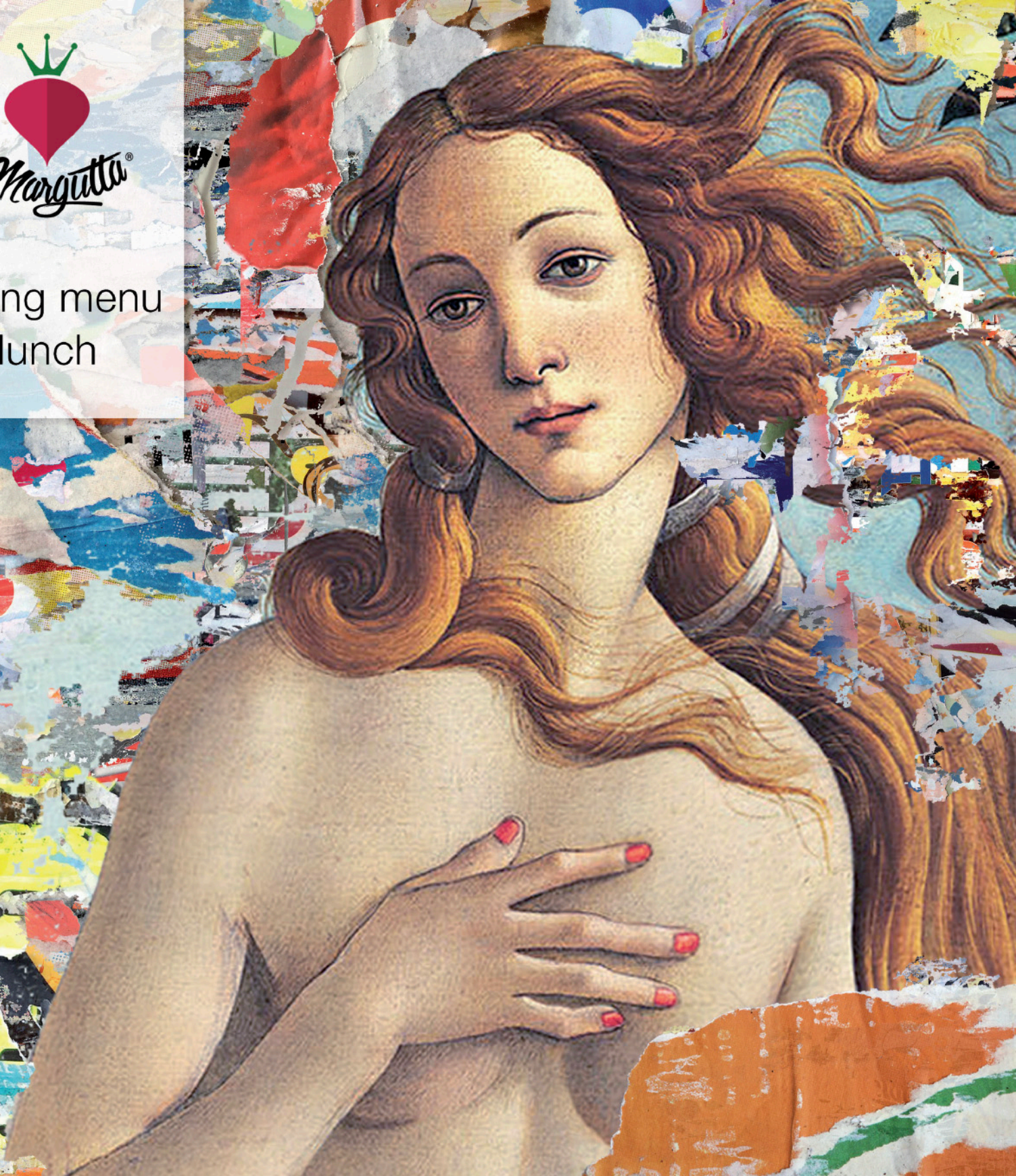




Margutta[®]

spring menu
lunch



SPRING MENU LUNCH

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

GREEN FISH&CHIPS V

in golden batter with seaweed and ayoli sauce

14

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

APPLE, MANGO AND STRACCIATELLA CHEESE

with Belgian endive seasoned with orange and Trombolotto oil from Sermoneta

15

WHEAT, RICE AND SOUPS MAIN COURSES

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

HONEMADE YELLOW FETTUCINE PASTA

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

16

TASTE OF SEA V

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

18

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

SEITAN PAILLARD V <i>with wild salad, avocado, asparagus and lemon citronette</i>	15
ZUCCHINI PARMIGIANA <i>with mozzarella and Pecorino cheese with vegetable rennet with cream of Datterini tomatoes with fresh pepper and basil</i>	14
FRESH SPRING NEW MEAT BURGER V <i>with carrot hummus, scapece courgettes, plant base bacon and spicy majo</i>	18
GOLDEN PRIMO SALE CHEESE IN RICE FLOUR <i>with baked potatoes, green beans and genoese pesto</i>	15

VEGETABLE SIDE DISHES FROM MARGUTTA'S GARDEN

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

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.

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.

PASSION TART

on crunchy pastry, passion fruit cream, Italian meringue and passion fruit gel 11

TIRAMISU

eggnog, coffee cremolato, homemade savoiardi biscuits and ground almonds 11

CREMOLATO

of pineapple and mint 9

MANGO SEMIFREDDO

crunchy wafer and wild berries 12

DAILY MENU PROPOSED BY THE CHEF

€ 16

Single dish served fresh with 2 courses, 1 mini dessert, bread, and water.

BUSINESS BRUNCH

€ 18

(Monday to Friday)

Help yourself from the buffet and fill one plate with whatever you like.
We will bring you water and a mini dessert.

