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# 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

<b>APPLE, MANGO AND STRACCIATELLA CHEESE</b> <i>with Belgian endive seasoned with orange and Trombolotto oil from Sermoneta</i>	15
<b>CRUELTY-FREE SEITAN ARROSTICINI</b> ✓ <i>with aromatic herbs breaded and vegan wasabi and saffron mayonnaise</i>	14
<b>SAVORY VIGNAROLA CHEESECAKE</b> <i>with fava beans, peas, zucchini, crunchy artichokes, spring herbs and fava bean cream</i>	14
<b>CRUNCHY PRIMO SALE CHEESE IN KATAIFI PASTE</b> <i>on asparagus cream with dill and chili oil</i>	14
<b>PEA AND MINT FELAFEL</b> ✓ <i>on vegan yogurt cream with citrus zeste</i>	13
<b>SPRING SALAD WITH MIXED GREENS FROM THE GARDEN</b> ✓ <i>baby spinach, rocket, strawberries, wild strawberries, fresh mint and candied lemon zest and organic sour cherries sermonetano vinegar</i>	15
<b>PANZANELLA VEGGYBALLS</b> <i>on warm datterini tomatoes soup with fresh herbs, buffalo ricotta quenelles and crispy rice chips</i>	13
<b>SPRING BURRITO PLANT BASED CHICKEN</b> ✓ <i>with spinach, tomatoes, guacamole and chives served with french fries</i>	15
<b>TAVOLOZZA BOTERO</b> <i>selection of appetizers for 2 people</i>	35

## WHEAT, RICE AND SOUPS MAIN COURSES

<b>RAVIOLONI STUFFED WITH BURRATA FROM ANDRIA</b> <i>with Mediterranean herbs, aubergine Sicilian sauce with tomatoes, olives, Filicudi capers and basil</i>	18
<b>SAN MASSIMO RISERVA RISOTTO</b> OV <i>with asparagus cream, raw asparagus, squaccherone fresh cheese foam, tuscia hazelnuts, lime zest, chives and crusco pepper</i>	16
<b>ORGANIC SARDINIAN SAFFRON FREGOLA</b> OV <i>with scapece zucchini, mint and Pecorino ice cream (OV: Gondino flakes instead Pecorino ice cream)</i>	16
<b>WATER AND FLOUR TONNARELLO PASTA</b> ✓ <i>with pea cream from our garden, with burnt candied lemon, aromatic bread crumble and Trombolotto oil from Sermoneta</i>	15
<b>TASTE OF SEA</b> ✓ <i>Verrigni Spaghettoni in spicy chili sauce with yellow and red datterini tomatoes, basil, sea salicornia and plankton dressing</i>	18
<b>HONEMADE YELLOW FETTUCCINE PASTA</b> <i>water and flour, saffron, provola cheese, lemon and caper powder</i>	18
<b>ROMAN COURGETTE SOUP</b> OV <i>with crunchy lemon vegetable ratatouille, Roman mint and salted ricotta (OV: smoked Violife instead ricotta)</i>	14

## CLASSIC AND CREATIVE SECOND COURSES

### ASPARAGUS SAVARIN AND CRUSTED EGG

*with flavored breading on raw lime crispy asparagus*

18

### SEITAN PAILLARD **V**

*with wild salad, avocado, asparagus and lemon citronette*

15

### ZUCCHINI PARMIGIANA

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

15

### EGGPLANT VEGGIEBALLS **OV**

*with datterini tomatoes, olives, filicudi capers, basil and salty ricotta cheese*

14

### VEGETABLE TEMPURA FROM THE GARDEN WITH CARBONARA ZUCCHINI FLOWER **OV**

*on Scapece zucchini puree (Ov: the zucchini flower will be stuffed with zucchini and vegan ricotta)*

16

### GOLDEN PRIMO SALE CHEESE IN RICE FLOUR

*with potatoes, green beans and genoese pesto*

15

### GRILLED PLANT BASED FILLET **OV**

*served with datterini tomatoes and rocket salad, parmesan and sermonetano trombolotto dressing*

*(OV: with classic gondino cheese)*

24

### FRESH SPRING NEW MEAT BURGER **V**

*with carrot hummus, scapece courgettes, plant based bacon and spicy majo with french fries*

18

## VEGETABLE SIDE DISHES FROM MARGUTTA'S GARDEN

### VIGNAROLA FROM OUR MARGUTTA GARDEN **OV**

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

10

### WILD SALAD *avocado, asparagus and lemon citronette* **V**

10

### GREEN BEANS *and genoese pesto*

8

### SPINACH *with butter or with sour cream* **OV**

8

### FRENCH FRIES **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> <i>with dark chocolate rings and chocolate heart, candied lime peel and golden dust</i> V	12
<b>MANGO SEMIFREDDO</b> <i>cialda croccante e frutti di bosco</i> V	12
<b>TIRAMISU</b> <i>eggnog, coffee cremolato, almond ice cream, homemade savoiardi biscuits</i>	11
<b>SMALL STRAWBERRY SOUP</b> <i>with seasonal fruit ratatulle with pink grapefruit sorbet and mint gelè</i> V	8
<b>PASSION TART</b> <i>on crunchy pastry, passion fruit cream, Italian meringue and passion fruit gel</i>	11

## FRUIT, SORBET AND ICE-CREAM

<b>SLICED ORGANIC FRUIT</b> <i>with sorbets of the day (minimum for 2 people)</i> 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

#### CRUELTY-FREE SEITAN ARROSTICINI

*with aromatic herbs breading  
and vegan wasabi  
and saffron mayonnaise*

#### WATER AND FLOUR TONNARELLO PASTA

*with pea cream from our garden,  
with burnt candied lemon,  
aromatic 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,  
Filicudi capers and basil*

#### GOLDEN PRIMO SALE CHEESE IN RICE FLOUR

*with potatoes, 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

€ 55

#### APPLE, MANGO AND STRACCIATELLA CHEESE

*with Belgian endive seasoned  
with orange and lemon oil*

#### 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 ratatulle  
with pink grapefruit sorbet  
and mint gelè*