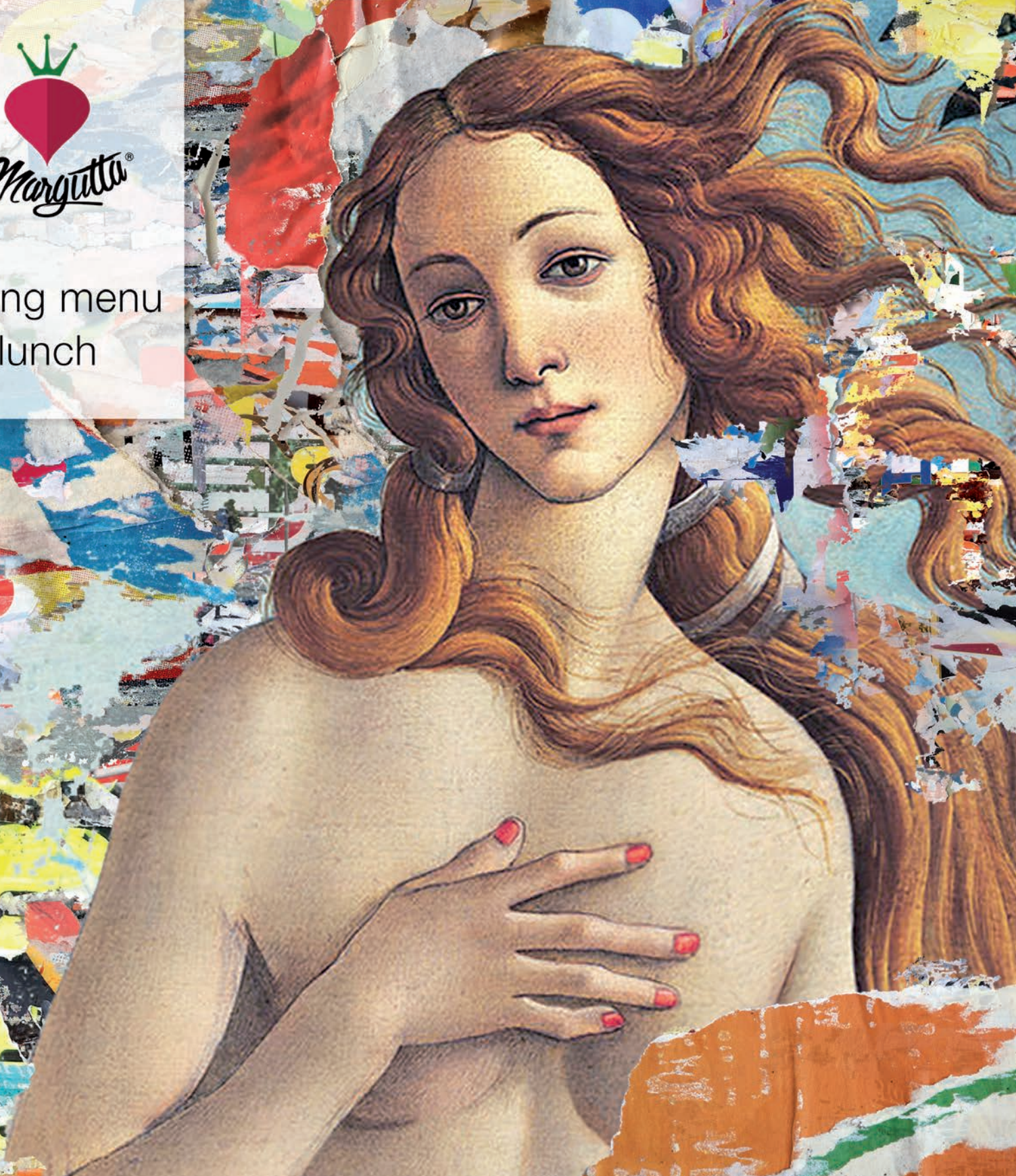




Margutta[®]

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

- CRUELTY-FREE SEITAN ARROSTICINI** **V**
with aromatic herbs breading and vegan wasabi and saffron mayonnaise 14
-
- PANZANELLA VEGGYBALLS**
on warm datterini tomatoes soup with fresh herbs, buffalo ricotta quenelles and crispy rice chips 13
-
- SPRING BURRITO PLANT BASED CHICKEN** **V**
with spinach, tomatoes, guacamole and chives served with french fries 15
-
- 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 bread crumble and Trombolotto oil from Sermoneta 15
-
- HONEMADE YELLOW FETTUCCINE PASTA**
water and flour, saffron, provola cheese, lemon and caper powder 18
-
- 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) 14
-

CLASSIC AND CREATIVE SECOND COURSES

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

FRESH SPRING NEW MEAT BURGER **V**

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

18

GOLDEN PRIMO SALE CHEESE IN RICE FLOUR

with potatoes, green beans and genoese pesto

15

VEGETABLE SIDE DISHES FROM MARGUTTA'S GARDEN

VIGNAROLA FROM OUR MARGUTTA **V**

garden 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

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, almond ice cream and homemade savoiardi biscuits 11

CREMOLATO **V**

of pineapple and mint 9

MANGO SEMIFREDDO **V**

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.

