

SUMMER 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

PITA AND GREEK SALAD OV	
<i>with garden lettuce, vine tomatoes and datterino tomatoes, cucumbers, fresh spring onions, Greek black olives, feta and oregano, served with a small bowl of tzatziki</i>	16
WILD MIXED SALAD V	
<i>with avocado, papaya, peaches, seeds, candied citrus fruits and mint dressing</i>	15
CRISPY PRIMOSALE IN KATAIFI PASTE	
<i>on cherry tomato juice from our garden with herbs and spices</i>	16
BAKED ZUCCHINI FLOWERS STUFFED WITH RICOTTA AND THYME	
<i>with seared cherry tomatoes, pine nuts and basil</i>	15
DELICIOUS LIME ZUCCHINI BALLS V	
<i>with mojito mayo and Scapece zucchini</i>	14
GREEN FISH&CHIPS V	
<i>in golden batter with seaweed and ayoli sauce</i>	14
TAVOLOZZA BOTERO	
<i>selection of appetizers for 2 people</i>	35

WHEAT, RICE AND SOUPS MAIN COURSES

ANDALUSIAN GAZPACHO WITH DATTERINI TOMATOES FROM MARGUTTA'S GARDEN OV	
<i>vegetable crudité, fresh buffalo ricotta quenelle and crispy rice chips with capers powder (OV with almond ricotta)</i>	16
HOMEMADE YELLOW FETTUCCINE PASTA	
<i>water and flour, saffron, bufala cheese, lemon and caper powder</i>	16
TASTE OF THE SEA V	
<i>fresh summer maccheroncini pasta with yellow and red datterini tomatoes from Margutta gardens, plankton, Taggiasca olive powder and fresh Habanero chili</i>	18
NERANO RISOTTO	
<i>with zucchini and flowers from our garden, basil and Provolone del Monaco ice cream</i>	18
HOMEMADE PICI OV	
<i>with pepper essence, basil chlorophyll, parmesan mousse and Crusco pepper (OV with Veg Gondino cheese)</i>	16
CAVATELLI WITH PISTACHIO PESTO OV	
<i>on buffalo burratina, lemon zest and chopped pistachios (OV with creamy veg herbs)</i>	18

CLASSIC AND CREATIVE SECOND COURSES

GOLDEN EGGPLANT ABSOLUTE V	
<i>with crispy herb breading, served with tomatoes, olives, capers and basil</i>	15
ZUCCHINI PARMIGIANA	
<i>with mozzarella and Pecorino cheese with vegetable rennet, cream of Datterini tomatoes, fresh pepper and basil</i>	14
ORGANIC CRUNCHY EGG	
<i>on steamed spinach, Beppino Ocelli butter, Parmesan flakes</i>	16
LEMON SEITAN ESCALOPE V	
<i>with a side of sour green beans</i>	15
CRISPY PASTA TART OV	
<i>with friggitelli peppers, zucchini and stracciatella cheese (OV with veg cashews cheese)</i>	15
GRILLED PLANT BASE FILLET OV	
<i>served with datterini tomatoes and rocket salad, parmesan and sermonetano trombolotto dressing (OV with classic gondino cheese)</i>	25
NEW MEAT SUMMER BURGER V	
<i>with avocado sliced and flavored tomatoes, mixed salad, tartar sauce and french fries</i>	18
RICE FLOUR TEMPURA VEGETABLES OV	
<i>mashed potatoes, zucchini blossom with buffalo mozzarella, and soy sauce</i>	16

VEGETABLE SIDE DISHES FROM MARGUTTA'S GARDEN

RAW ZUCCHINI FILANGÈ WITH LIME, FETA CHEESE AND FRESH MINT	9
FRIED EGGPLANTS WITH CHERRY TOMATOES AND BASIL V	9
FRIGGITELLI PEPPERS FROM OUR GARDEN WITH RED SALT V	9
MIXED SALAD WITH YELLOW AND RED CHERRY TOMATOES V	9
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 Pellegrino 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: V

RASPBERRY SORBET WITH WHIPPED CREAM	9
CARTIZZE FLAVORED LEMON SORBET	9
CREMOLATO OF PINEAPPLE AND MINT	9
CREMOLATO WITH COFFEE AND WHIPPED CREAM	9
RICOTTA AND SOUR CHERRIES DELICIOUS CUP <i>and Sablè crumble</i>	10
SUMMER TIRAMISU <i>with eggnog, coffee ice cream, almond ice cream, crunchy crumble and homemade ladyfingers</i>	11
FRESH GREEK YOGURT DOME <i>on crispy white chocolate puffed rice and raspberry sorbet</i>	10
PASSION FRUIT SEMIFREDDO <i>on a crispy wafer</i> V	11

FRUIT, SORBET AND ICE-CREAM

SMALL STRAWBERRY SOUP <i>with seasonal fruit ratatouille, pink grapefruit sorbet and mint gelè</i> V	8
WATERMELON WITH LEMON V	8
PEACHES WITH CARTIZZE WINE V	10
ICE CREAM AND SORBETS OF THE DAY 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*

CAVATELLI WITH CREAMY HERB-INFUSED PISTACHIO PESTO

lemon zest and crushed pistachios

MINI NEW MEAT SUMMER BURGER

*with avocado sliced and flavored tomatoes,
mixed salad, tartar sauce and french fries*

PASSION FRUIT SEMIFREDDO

on a crispy wafer

IL MARGUTTA

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

€ 60

CRISPY PRIMOSALE IN KATAIFI PASTE

*on cherry tomato juice from our garden
with herbs and spices*

HOMEMADE YELLOW FETTUCCINE PASTA

*water and flour, saffron, bufala cheese,
lemon and caper powder*

ZUCCHINI PARMIGIANA

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

RICE FLOUR TEMPURA VEGETABLES

*with mashed potatoes, zucchini blossom
with buffalo mozzarella and soy sauce*

SUMMER TIRAMISU

*with eggnog, coffee ice cream, almond ice cream,
crunchy crumble and homemade ladyfingers*

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ACCOMPANIED BY A SURPRISE
FROM THE CHEF

€ 55

PITA AND GREEK SALAD

*with garden lettuce, vine tomatoes
and datterino tomatoes, cucumbers,
fresh spring onions, Greek black olives,
feta and oregano, served with
a small bowl of tzatziki*

HOMEMADE PICI PASTA

*with pepper essence, basil chlorophyll,
parmesan mousse and Crusco pepper*

DELICIOUS LIME ZUCCHINI BALLS

with mojito mayo and Scapece zucchini
FRESH GREEK YOGURT DOME
*on crispy white chocolate puffed rice
and raspberry sorbet*