

SUMMER 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

PITA AND GREEK SALAD **OV**

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

16

CRISPY PRIMOSALE CHEESE IN KATAIFI PASTE

on cherry tomato juice from our garden with herbs and spices

16

BAKED ZUCCHINI FLOWERS STUFFED WITH RICOTTA AND THYME

with seared cherry tomatoes, pine nuts and basil

15

DELICIOUS LIME ZUCCHINI BALLS **V**

with mojito mayo and Scapece zucchini

13

WHEAT, RICE AND SOUPS MAIN COURSES

ANDALUSIAN GAZPACHO WITH DATTERINI TOMATOES FROM MARGUTTA'S GARDEN **OV**

vegetable crudité, fresh buffalo ricotta cheese quenelle and crispy rice chips with capers powder (OV with almond ricotta)

16

HOMEMADE YELLOW FETTUCCINE PASTA

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

16

HOMEMADE PICI **OV**

with pepper essence, basil chlorophyll, parmesan mousse and Crusco pepper (OV with Veg Gondino cheese)

16

CAVATELLI WITH PISTACHIO PESTO **OV**

on buffalo burratina, lemon zest and chopped pistachios (OV with creamy veg herbs)

18

CLASSIC AND CREATIVE SECOND COURSES

GOLDEN EGGPLANT ABSOLUTE V	
<i>with crispy herb breading, served with tomatoes, olives, capers and basil</i>	14
ZUCCHINI PARMIGIANA	
<i>with mozzarella and Pecorino cheese with vegetable rennet, cream of Datterini tomatoes, fresh pepper and basil</i>	14
CRISPY PASTA TART OV	
<i>with friggitelli peppers, zucchini, and stracciatella cheese (OV with veg cashews cheese)</i>	15
NEW MEAT SUMMER BURGER V	
<i>with avocado sliced and flavored tomatoes, mixed salad, tartar sauce and french fries</i>	18

VEGETABLE SIDE DISHES FROM MARGUTTA'S GARDEN

RAW ZUCCHINI FILANGÈ WITH LIME, FETA CHEESE AND FRESH MINT	10
FRIED EGGPLANTS WITH CHERRY TOMATOES AND BASIL V	10
FRIGGITELLI PEPPERS FROM OUR GARDEN WITH RED SALT V	8
MIXED SALAD WITH YELLOW AND RED CHERRY TOMATOES V	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.

Fresh and light sweets to choose between: ✓

RASPBERRY SORBET WITH WHIPPED CREAM	9
CARTIZZE FLAVORED LEMON SORBET	9
CREMOLATO OF PINEAPPLE AND MINT	9
CREMOLATO WITH COFFEE AND WHIPPED CREAM	9
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
SMALL STRAWBERRY SOUP <i>with seasonal fruit ratatouille, pink grapefruit sorbet and mint gelè</i> ✓	8

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.

