



autumn menu

AUTUMN MENU 2026

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

GRILLED POLENTA CROUTONS OV	
<i>with porcini mushrooms, provola cheese and braised purple cabbage (OV: galbanino veg instead of provola cheese)</i>	16
TARTE TATIN WITH CARAMELIZED GOLD V	
<i>of Cannara onions, served with Gondino mousse and sweet and sour sauce</i>	14
PLEUROTUS MUSHROOM NUGGETS V	
<i>served with mustard, breading infused with sage, rosemary and cereals</i>	14
SICILIAN BROCCOLI PATTIES	
<i>with a cream of braised turnip tops, spicy oil, herb infused robiola cheese and Crusco Pepper</i>	13
GRILLED PLANT BASED CHICKEN SKEWERS V	
<i>with green curry sauce and steamed edamame</i>	18
NEW MEAT PLANT-BASED BALLS OV	
<i>Amatriciana style (OV instead of Pecorino cheese the pepper Gondino cheese)</i>	13
AUTUMN GARDEN SALAD V	
<i>with red and green kale, lollo lettuce, canasta and baby spinach with pears, grapes, sunflower seeds, served with Guerzoni biodynamic balsamic vinegar</i>	15
TAVOLOZZA BOTERO	
<i>selection of appetizers for 2 people</i>	37

WHEAT, RICE AND SOUPS MAIN COURSES

PASTA AND SMOKED POTATOES	
<i>with mix of Gragnano pasta, potatoes, provola sauce and rosemary with chilli oil</i>	15
CAVATELLI WITH TURNIP TOPS OV	
<i>with chopped capers, burrata stracciatella cheese and candied tomatoes (OV: Vegan cashew cream instead of stracciatella)</i>	15
PUMPKIN CREAM V	
<i>with seasonal mushrooms, Tuscia hazelnuts, dried figs and wild fennel</i>	16
HOMEMADE PICI PASTA GARLIC AND OIL V	
<i>with chicory extract and spicy bread crumble</i>	15
RISOTTO WITH BLACK CABBAGE	
<i>Roccaverano dop goat cheese, black garlic sauce and roasted chestnuts</i>	16
BUCKWHEAT TAGLIATELLE WITH WOODLAND AROMAS OV	
<i>featuring cardoncelli, pioppini and chanterelle mushrooms, sautéed with juniper berries and finished with vegetarian rennet Parmesan and rosemary extract</i>	20
MANCINI SPAGHETTI WITH VEGGY CARBONARA	
<i>sauce and fine black truffle</i>	24

CLASSIC AND CREATIVE SECOND COURSES

GRILLED PORCINI MUSHROOMS ON AUTUMN HERBS OV	
<i>served with delicious potato dauphinois, brown stock and fine truffles (OV: with soft polenta pot)</i>	25
PUMPKIN PARMIGIANA	
<i>with buffalo mozzarella cheese, pecorino cream, sage and amaretti powder</i>	16
BRISÉE TART	
<i>with baked Pienza Pecorino cheese, cooked pears, walnuts and honey</i>	16
BRAISED SEITAN V	
<i>with prunes, juniper berries and Barolo wine reduction</i>	15
GREEN PEPPER PLANT BASED FILLET V	
<i>with mashed potatoes and chilli infused oil</i>	25
ORGANIC POCHÈ EGG	
<i>with parmesan cream, sautéed chicory and fine truffles</i>	18
TEMPURA V	
<i>with herbs and autumn garden vegetables, mashed potatoes with wasabi and soy sauce</i>	15
REDEFINE MEAT BURGER OV	
<i>with baby spinach, tomatoes, provola cheese, fried onions and burger sauce served with french fries (OV: with vegan cheddar)</i>	18

VEGETABLE SIDE DISHES FROM MARGUTTA'S GARDEN

SEASONAL MIXED GREENS SALAD V	9
CATALOGNA CHICORY COOKED WITH TOMATO, GARLIC, OIL AND CHILLI PEPPER V	8
BRAISED TURNIP TOPS WITH GARLIC, OIL AND CHILLI PEPPER V	8
SPINACH WITH LEMON AND OIL V	8
HERB CRUSTED POTATOES V	8

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.

DELICIOUS AND CRUNCHY WHITE CHOCOLATE CAKE

salted caramel, homemade peanut butter and caramelized popcorn

13

APPLE ROSES OV

with rum and raisins, served with vegan chantilly cream and eggnog ice cream (OV: vegan vanilla ice cream)

11

COVERED TART V

filled with dried figs, sweet Zibibbo wine, pine nuts, walnuts and rhubarb and ginger jam

12

MARSALA TIRAMISU

with shavings of 90% dark chocolate

10

SWEET BITE OF LOTUS

cheesecake

9

MARGUTTA'S STYLE BLACK FOREST V

cherry semifreddo glazed with dark chocolate and hazelnuts on a black crunchy crumble

10

CREMOLATI OV

- LOTUS WITH COGNAC CHOCOLATE
- PINEAPPLE WITH MINT AND MARASCHINO
- PEARS WITH RUM
- COFFEE WITH WHIPPED CREAM

9

SLICED SEASONAL FRUIT

for two people

18

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 DRINK,
ACCOMPANIED BY A SURPRISE
FROM THE CHEF

€ 55

GRILLED PLANT BASED CHICKEN SKEWERS

with green curry sauce
and steamed edamame

HOMEMADE PICI PASTA GARLIC AND OIL

with chicory extract
and spicy bread crumble

TEMPURA

with herbs and autumn garden vegetables,
mashed potatoes with wasabi
and soy sauce

COVERED TART

filled with dried figs,
sweet Zibibbo wine, pine nuts,
walnuts and rhubarb
and ginger jam

IL MARGUTTA

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

€ 65

SICILIAN BROCCOLI PATTIES

with a cream of braised turnip tops spicy oil,
herb infused robiola cheese and Crusco Pepper

BUCKWHEAT TAGLIATELLE WITH WOODLAND AROMAS

featuring cardoncelli, pioppini and chanterelle mushrooms,
sautéed with juniper berries and finished
with vegetarian rennet Parmesan and rosemary extract

RISOTTO WITH BLACK CABBAGE

Roccamaredda dop goat cheese,
black garlic sauce and roasted chestnuts

ORGANIC POCHÈ EGG

with parmesan cream, sautéed chicory and fine truffles

DELICIOUS AND CRUNCHY WHITE CHOCOLATE CAKE

salted caramel, homemade peanut butter
and caramelized popcorn

CLASSIC AUTUMN MENU

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

€ 55

NEW MEAT PLANT-BASED BALLS

Amatriciana style
(OV: instead of Pecorino cheese
the pepper Gondino cheese)

CAVATELLI WITH TURNIP TOPS

with chopped capers, burrata stracciatella
cheese and candied tomatoes
(OV: Vegan cashew cream
instead of stracciatella)

PUMPKIN PARMIGIANA

with buffalo mozzarella cheese,
pecorino cream, sage and amaretti powder

APPLE ROSES

with rum and raisins, served with vegan
chantilly cream and eggnog ice cream
(OV: vegan vanilla ice cream)