



AUTUMN
MENU
LUNCH



AUTUMN MENU LUNCH 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
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-BASE BALLS OV	
<i>Amatriciana style (OV instead of Pecorino cheese the pepper Gondino cheese)</i>	13

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
HOMEMADE PICI PASTA GARLIC AND OIL V	
<i>with chicory extract and spicy bread crumble</i>	15
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

PUMPKIN PARMIGIANA <i>with buffalo mozzarella cheese, pecorino cream, sage and amaretti powder</i>	16
BRISÈE TART <i>with baked Pienza Pecorino cheese, cooked pears, walnuts and honey</i>	16
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

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.

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

SWEET BITE OF LOTUS

cheesecake 9

CREMOLATI OV

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

9

DAILY MENU PROPOSED BY THE CHEF

€ 18

Single dish served fresh with 2 courses, 1 mini dessert, bread, and water.

BUSINESS BRUNCH

€ 20

(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.

