

INTERNOTRE

plant-based cucina

SMALL**CLASSICS****FRIGGITELLI**

Baked friggitelli with kimchi mayo, ponzu sauce and toasted seeds
 (ALL. 8-11)
 12

BRUSCHETTA

whole wheat bread from Antica Bontà accompanied by babaganush, cashew cheese, confit cherry tomatoes and black sesame (ALL. 1-8-11)
 12

QUINOA SALAD

fresh quinoa, diced ribbed cherry tomatoes, nectarine and herbs served with pea and mint cream (ALL. 8)
 12

CHEESE SELECTION

a selection of vegetable cheeses accompanied by sweet and sour vegetables and fruit compote
 (ALL. 5-8-9-10-11)
 16

FALAFEL

chickpea, parsley and onion meatballs accompanied by hummus and coriander (ALL.5-6-8-11)
 8.5

HUMMUS ALLA PIZZAIOLA

our cream of chickpeas and tahini with vegetable charcoal, served with tomato sauce and oregano + artisanal focaccia
 (ALL. 1-5-6-8-11)
 12

POTATOES ROMAGNA STYLE

steamed, baked and fried potatoes served on veg mayo, sweet and sour red onion petals, pink pepper, nori seaweed and salicornia (ALL. 6)
 12

LARGE**TASTE****ORIENT EXPRESS**

our interpretation of oriental mezze: hummus, falafel, sweet and sour vegetables, baked courgettes and carrots and yogurt sauce
 (ALL. 6-8-11)
 15 (+1 artisanal focaccia)

BURGER

semi-whole wheat bread, avocado mash, fried courgette flowers, coleslaw and fresh spinach + baked potatoes (ALL. 1-6-8)
 15

RISOTTO

Carnaroli rice with soy cream, pea cream, vegetable carbon powder, sour radishes and mint (ALL. 1-6)
 14

GREEN FUSILLONI

Massi Method fusilli with spinach and dried fruit pesto, soy cream and scapece courgettes (ALL. 1-6)
 15

3 COURSE COURSE

€25

5 COURSE MEAL

(4 savory + 1 sweet)
 €45

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Your tasting itinerary to choose from for an experience between classics and novelties.

The choice of a tasting menu is to be considered the same for the entire table.



elenco allergeni

- 1) CEREALI contenenti glutine come grano, segale, orzo avena, farro, kamut e i loro ceppi derivati e i prodotti derivati
- 2) CROSTACEI e prodotti a base di crostacei / 3) UOVA e prodotti a base di uova / 4) PESCE e prodotti a base di pesci
- 5) ARACHIDI e prodotti a base di arachidi
- 6) SOIA e prodotti a base di soia
- 7) LATTE e prodotti a base di latte (incluso lattosio)
- 8) FRUTTA A GUSCIO come mandorle, nocciole, noci, pistacchi e i loro prodotti
- 9) SEDANO e prodotti a base di sedano
- 10) SENAPE e prodotti a base di senape
- 11) SEMI DI SESAMO e prodotti a base di semi di sesamo
- 12) ANIDRIDE SOLFOROSA E SOLFITI in concentrazioni superiori a 10 mg/Kg o 10 mg/litro in termini di anidride solforosa totale
- 13) LUPINI e prodotti a base di lupini
- 14) MOLLUSCHI e prodotti a base di molluschi