

INTERNOTR.E

plant-based cucina

SMALL

CARDONCELLO

Miso-glazed baked mushroom, served on soy cream, cherry tomato and raspberry gazpacho, and parsley oil (ANNEX 1-6)

14

SALTY MARITOZZO

A savory twist on the classic dessert! Bread stuffed with cavolo nero and leek, confit cherry tomatoes, soft vegan cheese, and paprika (ALL. 1-8)

11

ESCAROLE

Flamed escarole, kataifi pasta, vegetable mayo, Taggiasca olives, confit tomatoes, mustard, and parsley oil (ALL. 1-6-10)

13

ZUCCHINI FLOWERS

Baked battered zucchini flowers stuffed with vegan cheese and Taggiasca olives, served with a sweet and sour sauce (ALL. 1-8)

14

LARGE

ORIENT EXPRESS

our interpretation of oriental meze: hummus, falafel, sweet and sour vegetables, baked vegetables and yogurt sauce (ALL. 6-8-11)

15 (+2 artisanal focaccia)

CAULIFLOWER

Baked cauliflower steak served with miso sauce and spicy peanut butter, kale chips, yogurt, red onion, and pomegranate (ALL. 1-5-6)

16

RISOTTO

Carnaroli rice with creamed spinach, soy sauce, and toasted hazelnuts (ANNEX 1-6-8)

14

CAPPELLACCI FUSION 2.0

Cappellacci stuffed with potatoes and thyme, sautéed with pleurotus mushrooms, glasswort, kimchi, and toasted seeds (ALL. 1-11)

16

CLASSICS

FALAFEL

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

8.5

PUMPKIN HUMMUS

Chickpea and pumpkin cream, accompanied by baked Delica crescents, pomegranate, tahini, and the classic focaccia

(ALL. 1-11)

16

POTATOES HAWAIIAN STYLE

Steamed, baked, and fried potatoes served with tartar sauce, sesame oil, seasoned salt, fresh spring onions, and ponzu sauce (ALL. 1-6-10)

13

TASTE

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 pesce
- 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