

INTERNOTRÈ

plant-based cucina

MENU'

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

PINK HUMMUS

chickpeas, garlic, tahini, beetroot powder and chips + artisanal focaccia (ALL. 1-5-6-8)

12

BRUSCHETTA

salmon carrots on Forno Antica Bontà wholemeal bread accompanied by avocado mash and cashew and almond cream (ALL. 1-3-8)

13

SPECIAL OF THE DAY

discover the off menu of the day!

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STUFFED PASTA

our fresh pasta with vegetable filling in the Chef's way... (ALL. 1-5-6-8)

14

ORIENT EXPRESS

our interpretation of the Middle Eastern meze composed of hummus and falafel, sweet and sour cabbage, seasonal vegetables, yogurt sauce with tahini (ALL. 6-8-11)

15 (+1 artisanal focaccia)

BURGER

semi-wholemeal bread, protein ball of broccoli legumes and a mayonnaise with peppers and baked potatoes (ALL. 1-6-8-11)

15

AGRETTI SALAD

a nest of blanched agretti and chickpeas, garnished with pecans, dried cranberries and paprika (ALL. 8-11)

12

DOLCI

CHOCOLATE MOUSSE

70% dark chocolate mousse, crunchy crumble, red fruit coulis and meringues (ALL. 8)

6

DESSERT OF THE DAY

ask what the Chef baked today

5,5