## A never-ending food festa

Hi, we're Vegitalian! Your friendly neighborhood restaurant, serving delicious Italian food with a vegetarian twist. From your morning coffee to late night dinner and everything in between.

## Happy people, healthy planet

We believe that a great food experience can be a green one too. By serving you vegetarian and plant-based options, we make this planet a happier and healthier place. A place where mindful people make sustainable choices.

# Craftmanship

Our products and dishes are homemade and prepared with love, passion and craftsmanship. Our own pastry chef at our Utrecht location makes delicious pastries and desserts. Tradition is combined with innovation and creativity to make our dishes tasty but also plant-based.

## **Conscious without concessions**

And than our pizza's.... Oh how we love pizza.... And let us tell you, the secret of a good pizza is all in the dough. Our Neapolitan pizzaiolo picked out the best flour from Italy to bring our pizza dough to the next level. It's freshly made every day at all Vegitalian locations. We then let it rise and proof for 24-48 hours before serving you the tastiest pizzas or Neapolitan sandwiches.

## **Collaborations**

We also know when someone is better at something than us. That's why we trust our local bakeries for our outstanding sourdough breads. De Veldkeuken is behind the bread used in our Utrecht locations, and Fort9 in Amsterdam. They make bread traditionally, 100% organic, with grains from local growers. With partners like this, how can we not give them a shoutout!

### Healthy

Isn't happy people and a healthy planet something we all want? Our way of contributing a little to this is to show how tasty and fun a green(er) lifestyle can be. It's well-known that a vegetarian/vegan lifestyle has many health benefits, so allow us to showcase how vegetables can shine as the main characters in a dish. We source them as close to home as possible – we might go the extra mile, but we rather that our veggies don't ;) Try our shareables or bowls and get a seasonal taste of what we mean!



# **EVENING**

#### - PIZZA & PIZZETTA until 22.00

Margherita 9/14,50 Red tomato base, mozzarella and basil ○ □

Sun-kissed Burrata 11,50/18,50 Sundried tomato pesto, burrata, mozzarella, cherry tomatoes and balsamic glaze <sup>®</sup> *▽* 

**Truffled Mushroom** 11,50/18,50 Truffled mushroom base, mozzarella, parmesan, rocket and truffle oil ○ ¬

**No Pepperoni** 11,00/17,50 Red tomato base, vegan pepperoni, grilled bell pepper, jalapeño, mozzarella and provolone  $\bigcirc \bigtriangledown \odot \boxdot \textcircled{}$ 

Sunny Puttanesca 10,50/16,50 Red tomato base, mozzarella, tomato, olives, capers, garlic, red onion and salty fingers ○ ▽

Bell Pepper & Roasted Veggies 10,50/16,50 Yellow bell pepper base, mozzarella, vegan nduja, roasted artichoke, roasted zucchini and taggiasca olives  $\bigcirc$   $\circledast$ 

Beets & Hummus 11,00/17,50 Hummus base, mozzarella, cherry tomatoes, yellow and red beetroot, sunflower seeds, and balsamic glaze, topped with fresh salad of Swiss chard  $\bigcirc \bigtriangledown \bigotimes$ 



Small for sharing/regular

Craving Vegitalian at home? We are on Uber! Scan the QR code or go to vegitalian.com/delivery to enjoy our delicious pizza, pasta and shareables at home!



 $\bullet$  = vegan  $\bigcirc$  = vegan option available  $\bullet$  = gluten-free  $\bigtriangledown$  = gluten-free option available

ALLERGENS Contains: ⑤ soy ⑩ nuts ⑧ sesame ⑩ mustard Allergies? Let us know, we're happy to help!

# **EVENING**

#### - SHAREABLES until 22.00

Caesar Salad 11,00

Romaine lettuce, boiled egg, pulled mushrooms, parmesan, vegan caesar dressing and sourdough croutons  $\bigcirc \bigtriangledown \odot$ 

Vegan option with taggiasca olives instead of boiled egg

**Cheesy Garlic Bread Pizzetta** 7,50 Mozzarella, parmesan and garlic butter O

Roasted Cauliflower 9,50

Vegan nduja, dukkah, pomegranate, harissa hummus 🛡 🕲 🧐

Eggplant Ravioli 12,50 Roasted eggplant and bell pepper, yellow bell pepper sauce, vegan nduja and parmesan O (9) + burrata 4,50

Burrata & Roasted Asparagus 11,00 Almond crumble, allepo pepper oil, caramelized lemon – ®

**Roasted Pointed Cabbage With Truffle Mayonnaise** 8,50 Hazelnut crumble, garlic sprouts ● – <sup>(1)</sup>

Smashed Burrata & Charred Bimi 9,50 Black bean salsa and lime S⊗

Savory Grilled Bowl 9,50 Lukewarm bowl with grilled sweet potato, zucchini, red onion and pointed cabbage, chickpea raita, mizuna lettuce and savory granola ● – ⑤

Ricotta Gnocchi 11,00 With sage butter, crispy sage, capers, parmesan and lemon zest

#### Whipped PB Feta & Veggies 11,00

Roasted carrots, spring onion, as paragus and fennel, with whipped plant-based feta, pickled must ard seeds and aleppo pepper oil  $\odot \smile$ 

# - PASTA until 22.00

#### The One and Only Ravioli 17,50

Spinach and lemon ravioli, roasted artichoke, sage, pangrattato, capers, dried tomatoes and homemade pesto O

#### Puffy Perfect 17,50

Pappardelle with puffed tomato, bimi, bell pepper, basil and parmesan O  $\bigtriangledown$  Gluten free pasta / whole wheat fettucini available

#### The Truffle Fungo 17,50

Pappardelle with roasted mushrooms, roasted king oyster mushrooms, truffle sauce, parmesan, rocket, thyme and black olive crumble O Gluten free pasta / whole wheat fettucini available

#### Spinach & Roasted Spring Onion 17,50

Whole wheat fettucini with spinach sauce, crispy marinated spring onion, roasted asparagus, whipped ricotta, citrus almond crumble and chili oil  $\bigcirc \bigtriangledown @ @$ Gluten free pasta / pappardelle available, vegan option with whipped plant-based feta

Add grilled halloumi +3.5 +4.5

# **EVENING**

DESSERTS until 22.00
Affogato 4,75
Vegan vanilla ice cream and espresso ● – ⑤

**Spiked Affogato** 9,50 Vegan vanilla ice cream and espresso martini ● – ⑤

Tiramisu Classico 7,50

Tiramisu Pistachio • 10 8,50

**Red Fruit Cheesecake** 8,50 Served with chocolate ice cream and fresh fruit • (5)

**Delizia al Limoncello** 8,50 Served with dark chocolate crumble, fresh fruit and a shot of limoncello •

Lemon Tartlet 8,50 Served with honeycomb ice cream and cookie crumble ©

**Dark Chocolate Tart** 8,50 With Amarena cherry • S ®

Dark Chocolate Mousse 8,50 With praline ● → ®

# Did you know we have catering possibilities as well?



Scan the QR code or go to vegitalian-catering.nl for more information.

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