

## BREAKFAST & PASTRY

### THE BAKERY CABINET until 16.00

- The Classic Croissant** ○ 4,75  
With creamy butter and homemade fruit compote
- The Pistachio Croissant** ○Ⓜ 5,75
- The Tiramisu Croissant** 5,75
- The Double Baked Almond Croissant** ○Ⓜ 5,75

### PRETTY PASTRY CORNER

- Carrot Cake** ●Ⓜ 4,75
- Banana Bread** 5,00  
With dark chocolate ganache ●Ⓜ
- Amarena Cherry Cheesecake** ● 5,75
- Dark Chocolate Tart** ●ⓂⓂ 6,25
- Delizia al Limoncello** ● 5,75
- Frangipane & Figs Tartlet** Ⓜ 6,25



● = vegan ○ = vegan option available ☹ = gluten-free ☺ = gluten-free option available

**ALLERGENS** Contains: Ⓢ soy Ⓜ nuts Ⓜ sesame Ⓜ mustard Ⓜ peanuts

*Allergies? Let us know, we're happy to help!*

## DAYTIME

### ALL DAY BRUNCH until 16.00

#### Yoghurt & Organic Whizzy Walnut Granola 8,50

With low fat Skyr, red fruit compote and fresh fruits ○ ◡ ⊕

Vegan option with plant-based yoghurt ⊕

#### Organic Peanut Butter & Compote Toast 7,50

Toasted sourdough with peanut butter and homemade red fruit compote ● ◡ ⊕

#### Brioche French Toast 11,50

Italian style, with cinnamon sugar, whipped mascarpone & yoghurt and forest fruits

#### Avo Smash & Forest Fruits Toast 11,00

Toasted sourdough with smashed avocado, forest fruits, radish and hazelnut- and feta crumble ○ ◡ ⊕

+ burrata 4,50 + 2 poached eggs 3,50

#### Avo Smash & Pulled Mushroom Toast 11,00

Toasted sourdough with smashed avocado, pulled mushrooms, black bean salsa, herb oil and charred lime ● ◡ ⊕ ⊕

+ (vegan) feta 2,50 + burrata 4,50 + 2 poached eggs 3,50

#### Smashed Burrata & Fig Toast 12,50

Toasted sourdough with smashed burrata, fresh figs, fig jam, radicchio, honey, basil and pistachio crumble ◡ ⊕

#### Scrambled Eggs 10,50

Scrambled eggs with puffed cherry tomatoes and toasted sourdough on the side ◡

+ (vegan) feta 2,50 + grilled halloumi 3,50

#### Full Brunch 13,50

A full and varied breakfast or lunch with scrambled eggs, avo smash, puffed cherry tomatoes, black bean salsa, herby ricotta and toasted sourdough on the side ◡ ⊕ ⊕

+ (vegan) feta 2,50 + grilled halloumi 3,50

We have gluten-free toast available

### BOWLS 12.00 - 16.00

#### Italian Fregola Salad Bowl 16,50

Fregola, puffed tomatoes, roasted artichoke, roasted zucchini, parmesan, rocket, olives, capers, savory granola, caramelized balsamic onion and balsamic dressing ○

+ burrata 4,50 + 2 poached eggs 3,50

#### Savory Grilled Bowl 16,50

Lukewarm bowl with grilled sweet potato, grilled cauliflower, red onion, zucchini, chickpea raita, lentils and baby kale ● ◡ ⊕

+ (vegan) feta 2,50 + grilled halloumi 3,50

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## DAYTIME

### NEAPOLITAN SANDWICH 12.00 - 16.00

*This folded 'panuozzo' sandwich is made with our own dough, baked in our pizza oven, and filled with a variety of mouth-watering toppings.*

#### **Burrata & Figs 11,50**

Folded 'panuozzo' sandwich filled with burrata, fig jam, fresh figs, little gem and balsamic glaze

#### **Caprese 11,50**

Folded 'panuozzo' sandwich filled with burrata, pesto, tomatoes, pine nuts and rocket

#### **Rosemary & Pistachio 9,50**

Folded 'panuozzo' sandwich filled with mozzarella, parmesan, pistachio crumble, red onion, romaine lettuce and citrus dressing ○ ◎ ☹

#### **Caesar 12,50**

Folded 'panuozzo' sandwich filled with pulled mushroom, boiled egg, romaine lettuce, parmesan cheese and Caesar dressing ○ ◎ ☹

*Vegan option with taggiasca olives instead of boiled egg*

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## DAYTIME & EVENING

### PIZZA & PIZZETTA 12.00 - 22.00

#### Margherita 9/14,50

Red tomato base, mozzarella and basil ○ ◡

*Small for sharing/regular*

#### Tommy Burrata 11,50/18,50

Red tomato base, mozzarella, burrata, juicy tomatoes and pesto ◡

#### Truffled Mushroom 11,50/18,50

Truffled mushroom base, roasted mushrooms, mozzarella, parmesan and truffle oil ○ ◡

#### No Pepperoni 11,00/17,50

Red tomato base, vegan pepperoni, grilled bell pepper, jalapeño, mozzarella and provolone ○ ◡ ☺ ☹ ☹

#### Sunny Puttanesca 10,50/16,50

Red tomato base, mozzarella, tomato, olives, capers, 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 ○ ◡ ☺ ☹ ☹

#### Gorgonzola & Figs 11,00/17,50

Tomato base, mozzarella, gorgonzola, fresh figs, caramelized balsamic onion, pistachio crumble, rocket and a balsamic glaze ○ ◡ ☹

#### Cavolo Nero & Ricotta 11,00/17,50

Cavolo nero base, mozzarella, herby ricotta, taggiasca olives, radicchio, walnuts and basil ○ ◡ ☹  
*Vegan option with plant-based feta crumble*

Add  
burrata  
+4.5

### Craving Vegetarian at home? We are on Uber!

Scan the QR code or go to [vegetalian.com/delivery](https://vegetalian.com/delivery) to enjoy our delicious pizza, pasta and shareables at home!



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## EVENING

### SHAREABLES 16.00 - 22.00

#### Caesar Salad 11,00

Romaine lettuce, boiled egg, pulled mushrooms, parmesan, vegan Caesar dressing and sourdough croutons ○ ◡ ☺ ☹

*Vegan option with taggiasca olives instead of boiled egg*

#### Cheesy Garlic Bread Pizzetta 7,50

Mozzarella, parmesan and garlic butter ○

#### Roasted Cauliflower 9,50

Vegan nduja, dukkah, pomegranate, harissa hummus ● ☺ ☹

#### Ricotta Gnocchi 11,00

With sage butter, capers, parmesan and lemon zest

#### Ravioli Porcini 12,50

With beurre blanc, parmesan and porcini

#### Savory Grilled Veggie Bowl 9,50

Lukewarm bowl with grilled sweet potato, grilled cauliflower, red onion, zucchini, chickpea raita and baby kale ● ◡ ☹ ☺

*Add grilled halloumi +3.5*

#### Burrata & Fig 11,00

Burrata, fresh figs, scrocchiarella, balsamic glaze, basil oil and pistachio crumble ☹

#### Melanzane alla Parmigiana 11,50

Sliced eggplant layered with tomato, mozzarella, parmesan and basil

#### Pointed Cabbage 9,50

Lukewarm pointed cabbage with a cream of cannellini beans, truffle mayo, hazelnut and baby kale ● ◡

Add  
burrata  
+4.5

### Did you know we have catering possibilities as well?

Scan the QR code or go to [vegitalian-catering.nl](http://vegitalian-catering.nl) for more information.



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## EVENING

### — MAIN DISHES 16.00 - 22.00 —

#### **Leek & Lemon Rigatoni 17,50**

Rigatoni with leek sauce, roasted leek & spring onion, gremolata, chervil and parmesan ○ ◡

#### **Cavolo Nero & Gorgonzola 17,50**

Pappardelle with cavolo nero, gorgonzola, baby kale, capers, cavolo nero sauce and walnut crumble ○ ◡ ⊕

*Vegan option with plant-based blue cheese*

#### **The Truffle Fungo 17,50**

Pappardelle with roasted mushrooms, truffle sauce, parmesan and rocket ○ ◡

#### **Bell Pepper & Nduja Ravioli 17,50**

Eggplant ravioli, yellow bell pepper sauce, roasted zucchini & eggplant, vegan nduja, basil and parmesan ○ ⊕ ⊕

#### **Savory Grilled Bowl 16,50**

Lukewarm bowl with grilled sweet potato, grilled cauliflower, red onion, zucchini, chickpea raita, lentils and baby kale ● ◡ ⊕

*Add grilled halloumi +3.5*

#### **Italian Fregola Salad Bowl 16,50**

Fregola, puffed tomatoes, roasted artichoke, roasted zucchini, parmesan, rocket, olives, capers, pine nuts, caramelized balsamic onion and balsamic dressing ○

*Gluten free pasta available*

Add  
burrata  
+4.5

### — DESSERTS 16.00 - 22.00 —

#### **Affogato 4,75**

Vegan vanilla ice cream and espresso ● ◡ ⊕

#### **Spiked Affogato 9,50**

Vegan vanilla ice cream and espresso martini ● ◡ ⊕

#### **Tiramisu Classico 7,50**

#### **Tiramisu Pistachio ● ⊕ 8,50**

#### **Amarena Cherry Cheesecake 8,50**

Served with chocolate ice cream and cookie crumble ● ⊕

#### **Delizia al Limoncello 8,50**

Served with dark chocolate crumble, fresh fruit and a shot of limoncello ●

#### **Frangipane & Fig Tartlet 8,50**

Served with whipped cream, fresh figs, almonds and vanilla ice cream ⊕ ⊕

#### **Dark Chocolate Tart 8,50**

With orange gel ● ⊕ ⊕

#### **White Chocolate Mousse 8,50**

With red fruit compote ● ◡