

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, **Harvest Cafe & Bakery** in Rotterdam 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!



BREAKFAST & PASTRY

BREAKFAST 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
- Yoghurt & Organic Whizzy Walnut Granola** 8,50
With low fat Skyr, red fruit compote and fresh fruits ○ ♣
Vegan option with plant-based yoghurt

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

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

DAYTIME

LUNCH 12.00 - 16.00

Organic Peanut Butter & Compote Toast 7,50

Toasted sourdough with peanut butter and homemade red fruit compote ● ☹

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

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 ○

+ 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 3,5

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 3,5

We have gluten-free toast available

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

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

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

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

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

DAYTIME & EVENING

PIZZA & PIZZETTA 12.00 - 22.00

Small for sharing/regular

Margherita 9/14,50

Red tomato base, mozzarella and basil ○ ◡

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 ○ ◡

Roasted Veggies & Bell Pepper 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 ○ ◡

Ricotta & Cavolo Nero 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 Vegitarian at home? We are on Uber!

Scan the QR code or go to vegitarian.com/delivery to enjoy our delicious pizza, pasta and shareables at home!



● = vegan ○ = vegan option available ◡ = gluten-free ◣ = gluten-free option available

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

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

Mushroom Ravioli 12,50

With creamy white wine sauce, parmesan and porcini mushrooms

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 for more information.



● = vegan ○ = vegan option available ◡ = gluten-free ◡ = gluten-free option available

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

EVENING

MAIN DISHES 16.00 - 22.00

Leek & Lemon Rigatoni 17,50

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

Gorgonzola & Cavolo Nero 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 ○ ☹

Nduja Ravioli 17,50

Eggplant ravioli, yellow bell pepper sauce, roasted bell pepper & 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 ● ☹