

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!



EVENING

PIZZA & PIZZETTA until 22.00

To share/regular

Margherita 9/14,50

Red tomato base, mozzarella and basil ○ ◡

Marinara 9/14,50

Red tomato and herb base, oregano and garlic ● ◡

Tommy Burrata 11,50/18,50

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

No Pepperoni 11,00/17,50

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

Truffled Mushroom 11,50/18,50

Mozzarella base, roasted mushrooms, truffle oil, rocket and truffle pecorino ○ ◡

Vegan option with vegan parmesan instead of truffle pecorino

Bell Pepper & Nduja 10,50/16,50

Yellow bell pepper base, mozzarella, vegan nduja, roasted artichoke, sundried tomatoes and taggiasca olives ○ ◡

Gorgonzola & Pumpkin 11,00/17,50

Mozzarella base, gorgonzola, roasted pumpkin, caramelized onion, sage and hazelnut crumble ○ ◡

Four Cheeses 11,00/17,50

Mozzarella base, provolone, gorgonzola, parmesan and sage ○ ◡

Vegan option with red tomato base

Add
burrata
+4.5

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!



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

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

EVENING

SHAREABLES until 22.00

These small dishes are made for sharing together. Pair them with a pizza or pasta, or choose 3 to 4 dishes per two people to fill the table.

Caesar Salad 11,00

Romaine lettuce, boiled egg, vegan bacon, parmesan, vegan Caesar dressing and sourdough bread 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 seeds and harissa hummus ●

Ricotta Gnocchi 11,00

With sage butter, capers, parmesan and lemon zest

Nduja Ravioli 12,50

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

Savory Grilled Veggie Bowl 9,50

Lukewarm bowl with grilled pumpkin, cauliflower, red onion and zucchini, chickpea raita and baby kale ● ◡

Burrata & Pumpkin 12,50

Burrata, pumpkin, confit tarragon cherry tomatoes, balsamic glaze and pistachio crumble ◡

Melanzane alla Parmigiana 12,50

Sliced eggplant layered with tomato sauce, mozzarella, parmesan, basil and scrocchiarella ◡

Bruschetta 8,50

Scrocchiarella, confit tarragon cherry tomatoes, parmesan and balsamic glaze ○

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.



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EVENING

PASTA & BOWLS until 22.00

Leek & Lemon Rigatoni 17,50

Rigatoni with leek sauce, roasted leek, capers, gremolata, chervil and parmesan ○ ▾

Baked Pasta Pumpkin & Feta 17,50

Rigatoni, pumpkin sauce, feta, roasted pumpkin and red onion ○

The Truffle Fungo 17,50

Pappardelle with roasted mushrooms, truffle sauce, truffle pecorino and rocket ▾

Eggplant & Nduja Ravioli 17,50

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

Italian Fregola Salad Bowl 16,50

Fregola, confit tarragon tomatoes, roasted zucchini and artichoke, parmesan, rocket, olives, capers, pine nuts, caramelized balsamic onion and balsamic dressing ○
+ burrata 4,50

Savory Grilled Bowl 16,50

Lukewarm bowl with grilled pumpkin, cauliflower, red onion and zucchini, chickpea raita, lentils and baby kale ● ▾
+ (vegan) feta 2,50 + burrata 4,50

Gluten free pasta available

Add
burrata
+4.5

DESSERTS until 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

Ladyfingers, homemade tiramisu cream, espresso, marsala and cacao

Tiramisu Pistachio 9,50

Pistachio cream, espresso, coffee biscuits and pistachio crumble ●

Forest Fruit Cheesecake 8,50

Served with chocolate ice cream and cookie crumble ●

Pear & Frangipane Tartlet 8,50

Served with whipped cream, poached pear, tarragon, cookie crumble and vanilla ice cream

Dark Chocolate Mousse 8,50

With homemade red fruit compote ● ▾