

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!



DAYTIME

PASTRY & BAKERY until 16.00

The Classic Croissant 4,75

With creamy butter and homemade red fruit compote ○

The Pistachio Croissant 5,75

With pistachio cream and pistachio crumble ○

Carrot Cake 4,75

With chai spices ●

Banana Bread 4,75

With dark chocolate ganache ●

Forest Fruit Cheesecake 5,75

With blueberries and forest fruit ●

Pear Tartlet 6,25

With poached pear and tarragon



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

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

DAYTIME

BREAKFAST until 12.00

The Double Baked Almond Croissant 5,75

With almond cream and almond flakes ○

Yoghurt & Organic Walnut Granola 8,50

With low fat Skyr, homemade fruit compote and fresh fruit ○ ●

Vegan option with plant-based yogurt

Brioche French Toast 6,50

Whipped ricotta, gingerbread spices, confit orange and lemon peel

Brioche Fried Egg 6,50

A slice of toasted brioche with honey mustard mayo, fried bio egg and rocket

Croque Monsieur 9,50

With brioche, aged cheese and mustard

+ fried bio egg 1,50

Organic Peanut Butter & Compote Toast 7,50

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

Scrambled Eggs 10,50

Scrambled bio eggs with confit tarragon cherry tomatoes and toasted sourdough bread on the side ☹

Avo Smash & Forest Fruit Toast 11,00

Toasted sourdough bread with smashed avocado, forest fruit, radish, hazelnut and feta crumble ○ ☹

+ burrata 4,50

Smashed Burrata & Confit Tomatoes 12,50

Toasted sourdough bread with smashed burrata, confit tarragon cherry tomatoes, balsamic glaze, radicchio and pistachio crumble ☹

Frittata Leek & Pecorino 11,50

Frittata with leek and pecorino, toasted sourdough bread, green salad and whipped ricotta ☹

Our frittata is made with bio eggs

We have gluten-free toast available

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DAYTIME

LUNCH 12.00 - 16.00

Avo Smash & Forest Fruit Toast 11,00

Toasted sourdough bread with smashed avocado, forest fruit, radish, hazelnut and feta crumble ○ ☞

+ burrata 4,50

Smashed Burrata & Confit Tomatoes 12,50

Toasted sourdough bread with smashed burrata, confit tarragon cherry tomatoes, balsamic glaze, radicchio and pistachio crumble ☞

Frittata Leek & Pecorino 11,50

Frittata with leek and pecorino, toasted sourdough bread, green salad and whipped ricotta ☞

Our frittata is made with bio eggs

Tomato Soup 6,50

With sourdough bread croutons and basil ● ☞

Mediterranean Salad Bowl 15,50

Lentils and quinoa mix, roasted pumpkin, roasted cauliflower, purple pointed cabbage, pickled radish, ½ avocado, pomegranate, hazelnuts, pomegranate dressing and feta crumble ○ ☞

Savory Grilled Bowl 15,50

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

+ (vegan) feta 2,50 + burrata 4,50

Full Lunch 15,50

Frittata with leek and pecorino, toasted sourdough bread, confit tarragon cherry tomatoes, smashed avocado, whipped ricotta, tomato soup and green salad ☞

+ burrata 4,50

We have gluten-free toast available

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.

Caprese 12,50

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

Rosemary & Pistachio 12,50

Folded 'panuozzo' sandwich filled with mozzarella, parmesan, pistachio crumble, red onion, little gem and citrus dressing ○

Caesar 12,50

Folded 'panuozzo' sandwich filled with pulled mushrooms, boiled egg, romaine lettuce, parmesan and Caesar dressing ○

Vegan option with taggiasca olives instead of boiled egg

DAYTIME & EVENING

PIZZA & PIZZETTA 12.00 - 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 11,50/19,50

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

No Pepperoni 11,00/18,50

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!



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EVENING

SHAREABLES 17.00 - 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, pulled mushrooms, parmesan, Caesar dressing and pangrattato ○ ◡
Vegan option with taggiasca olives instead of boiled egg

Cheesy Garlic Bread Pizzetta 8,50

Mozzarella, parmesan and garlic butter ○

Roasted Cauliflower 10,50

Vegan nduja, dukkah, pomegranate seeds and harissa hummus ●

Ricotta Gnocchi 11,00

With sage butter, capers, parmesan and lemon zest

Nduja Ravioli 13,50

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 sweet potato, 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 14,50

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

Bruschetta 8,50

Scrocchiarella, tomato, basil, garlic, capers and olive oil ●

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 17.00 - 22.00

Leek & Lemon Rigatoni 17,50

Rigatoni, 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 18,50

Pappardelle, 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 ○

Mediterranean Salad Bowl 15,50

Lentils and quinoa mix, roasted pumpkin, roasted cauliflower, purple pointed cabbage, pickled radish, ½ avocado, pomegranate, hazelnuts, pomegranate dressing and feta crumble ○ ◡
+ burrata 4,50

Savory Grilled Bowl 15,50

Lukewarm bowl with grilled sweet potato, 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 17.00 - 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

Ladyfingers, homemade tiramisu cream, espresso, marsala and cacao

Vegan Pistachio Tiramisu 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 ● ◡