

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

Chai Spiced Carrot Cake 4,75 ●

Lemon Poppy Seed Cake 4,75 ●

Forest Fruit Cheesecake 5,75 ●

Lemon Frangipane Tartlet 6,25

LUNCH 12.00 - 16.00

Avo Smash & Strawberry Toast 11,00

Toasted sourdough bread with smashed avocado, strawberries, 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 Asparagus & Goat Cheese 11,50

Frittata with green asparagus and goat cheese, 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, fresh avocado, roasted sweet potato, roasted cauliflower, purple pointed cabbage, pickled radish, pomegranate, hazelnuts, pomegranate dressing and feta crumble ○ ● + *burrata* 4,50

Savory Grilled Bowl 15,50

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

Full Lunch 15,50

Frittata with green asparagus and goat cheese, 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 and baked in our pizza oven.

Caprese 12,50

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

Muhammara & Goat Cheese 12,50

Folded 'panuozzo' sandwich filled with muhammara, goat cheese, roasted bell pepper, walnuts, pomegranate seeds and pomegranate dressing ○ *Vegan option with plant-based feta*

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 9,00/14,50

Red tomato base, mozzarella and basil ○ ◡

Marinara 9,00/14,50

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 11,50/18,50

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 10,50/17,00

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

Puttanesca 11,00/17,50

Red tomato base, mozzarella, vegan tuna, samphire, red onion, capers, taggiasca olives and garlic ○ ◡

Green Asparagus & Peas 11,00/17,50

Pea base, mozzarella, green asparagus, peas, almond shavings, china rose and parmesan ○ ◡

Add
burrata
+4.5

Craving Vegetalian at home? Check our delivery partners.

Scan the QR code or go to vegetalian.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

17.00 - 22.00

LA DOLCE VITA

The good life of Italy in a perfect three course meal

*Sharing menu - 23,50 per person
From 2 persons*

Pick one bruschetta to share

Bruschetta Tomato & Basil
Bruschetta Formaggio e Funghi

Pick one dish per person

Green Pea & Spring Onion Pasta
**Baked Pasta Cream Cheese, Beans
& Zucchini**

The Truffle Fungo
Nduja Ravioli

Mediterranean Salad Bowl

Savory Grilled Bowl

Pizza Margherita

Pizza Marinara

Pizza Tommy Burrata

Pizza No Pepperoni

Pizza Truffled Mushroom

Pizza Bell Pepper & Nduja

Pizza Puttanesca

Pizza Green Asparagus & Peas

Pick one dessert to share

Tiramisu Classico

Dark Chocolate Mousse

*Having a sweet tooth and don't want to
share a dessert? Pick 1 each + 3.5 p.p.*

NEVER ENDING FOOD FESTA

*For the true food lovers who enjoy
sharing and savoring together*

*Sharing menu - 29,50 per person
From 2 persons*

Round 1 - Pick 2 dishes to share

Olives

Cheesy Garlic Bread Pizzetta

Bruschetta Tomato & Basil

Bruschetta Formaggio e Funghi

Smashed Burrata & Tomatoes

Round 2 - Pick 3 dishes to share

Roasted Cauliflower

Ricotta Gnocchi

Savory Grilled Veggie Bowl

Burrata & Green Asparagus

Melanzane alla Parmigiana

Caesar Salad

Nduja Ravioli

Pizzetta Margherita

Pizzetta Marinara

Pizzetta Tommy Burrata

Pizzetta No Pepperoni

Pizzetta Truffled Mushroom

Pizzetta Bell Pepper & Nduja

Pizzetta Puttanesca

Pizzetta Green Asparagus & Peas

Round 3 - Pick 1 dessert to share

Tiramisu Classico

Dark Chocolate Mousse

*Having a sweet tooth and don't want to
share a dessert? Pick 1 each + 3.5 p.p.*



Add a bottle of wine to your menu for 22,50!

Choice of Green Merits white, Green Merits red or Pinot Grigio Blush rosé



EVENING

TO START OR TO SHARE 16.00 - 22.00

Our dishes are designed to be enjoyed together. Pick a few, mix and match, and create your own shared feast. Or choose one to kickstart your food festa.

Olives 4,50

Cheesy Garlic Bread Pizzetta 8,50

Mozzarella, parmesan and garlic butter ○

Bruschetta Tomato & Basil 8,50

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

Bruschetta Formaggio e Funghi 8,50

Scrocchiarella, taleggio and roasted mushrooms

Smashed Burrata & Tomatoes 7,50

Smashed burrata, confit cherry tomatoes and herb oil

We recommend 4-5 dishes for two persons to enjoy a shared food festa

ON THE SIDE OR TO SHARE 17.00 - 22.00

Our dishes are designed to be enjoyed together. Pick a few, mix and match, and create your own shared feast. Or choose one or two as a side to complement your meal. Perfect for sharing, or just for you!

Caesar Salad 11,00

Romaine lettuce, boiled egg, pulled mushrooms, parmesan, Caesar dressing and pangrattato ○ ◡

Vegan option with taggiasca olives instead of boiled egg

Roasted Cauliflower 10,50

Vegan nduja, dukkah, pomegranate seeds and harissa hummus ●

Ricotta Gnocchi 11,00

With sage butter, capers, parmesan and lemon zest

Savory Grilled Veggie Bowl 9,50

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

Burrata & Green Asparagus 12,50

Burrata, roasted green asparagus, confit tarragon cherry tomatoes, balsamic glaze and pistachio crumble ◡

Melanzane alla Parmigiana 14,50

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

Nduja Ravioli 13,50

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

Add
burrata
+4.5

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

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

EVENING

PASTA & BOWLS 17.00 - 22.00

Green Pea & Spring Onion Pasta 17,50

Rigatoni, green pea sauce, peas, roasted spring onion, samphire, gremolata, china rose and parmesan ○ ◡

Baked Pasta Creamy Beans & Zucchini 17,50

Conchiglioni, beans and cream cheese filling, tomato sauce, roasted green asparagus, roasted zucchini and parmesan ○

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, fresh avocado, roasted sweet potato, roasted cauliflower, purple pointed cabbage, pickled radish, pomegranate, hazelnuts, pomegranate dressing and feta crumble ○ ◡
+ burrata 4,50

Savory Grilled Bowl 15,50

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

Gluten free pasta available

Did you know we have catering possibilities as well?

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



EVENING

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 ●

Lemon Frangipane Tartlet 8,50

Served with whipped cream, almond shavings, cookie crumble and vanilla ice cream

Dark Chocolate Mousse 8,50

Dark chocolate mousse with dark chocolate chips and raspberry compote ●☹