

THE
MEETS
RESTAURANT

Our small neighbourhood restaurant offers a balanced and tasty plant-based and vegetarian menu, combining traditional Italian dishes with international influences to create unique and enjoyable experiences that make you feel at home.

Next to our à la carte menu, we also offer a sharing tasting menu (45 euro per person)

Homemade bread (G)
7.50

Vellutata di minestrone with bruschetta (G,C)
11,90

Fried oyster mushrooms with ginger sauce
13.50

Baked radicchio with parmesan cheese and pinenut sauce (D,S,N)
13.50

Cime di rapa stir-fried and lupini hummus (Z,L,N)
10,50

Melanzane alla parmigiana (N)
13,90

Tuscan Gnudi with sage sauce (D,G)
19,50

Risotto with salsify sauce, asparagus and artichokes (C)
22,00

Brazilian Feijoada (S,M,C,Z)
Stew beans, mushrooms, tofu and jackfruit served with rice, farofa
cavolo fiolaro and tomato vinaigrette
24,00

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Chocolate mousse with paçoca (N)
9.00

Tiramisu (G,D)
9.00

Do you have an allergy? Notify us. We use the following symbols for allergens .

GLUTEN	NUTS	LUPINS	MUSTARD	CELERY	SOYA	SESAME SEEDS	DAIRY PRODUCTS
G	N	L	M	C	S	Z	D