SAMSARA
VOLTA ROSSA

VEGETARIAN · VEGAN · TRADITIONAL CUISINE

A menu to discover, celebrating authentic flavours and seasonal ingredients

STARTERS

VEGETARIAN

Escarole, green olive and caper strudel · VEGAN — €9
Allergens: gluten, celery

Pumpkin and mushroom velouté · VEGAN — €9.50
Allergens: soy, celery

Radicchio, chicory and red apple salad with walnuts and orange vinaigrette · VEGAN — €8.50
Allergens: walnuts

Chickpea hummus with homemade mixed-seed crackers · VEGAN — €9
Allergens: gluten, soy, sesame

Pan-fried white sorghum with cauliflower, pomegranate and caramelised red onions · VEGAN — €10
Allergens: celery

Mixed starter platter · VEGAN — €19
Allergens: gluten, celery, soy, sesame

TRADITIONAL

Trio of carpaccios — €18
Carne Salada with herb oil, smoked Black Angus with salad, and topside bresaola, served with 30-month Parmigiano shavings.
Allergens: milk

Trio of cured pork fat — €13
Colonnata, Arnad and Patanegra, served with warm tigelle flatbreads.
Allergens: gluten

Pan-fried potatoes, mushrooms and Casera cheese — €13
Allergens: celery, milk

CURED MEATS & CHEESE BOARDS

The Alpine Board — €18
Formai de Mut (mountain cheese from the Upper Brembana Valley), Bitto from Valtellina, Holzhofer from the Canton of Thurgau, and aged Casera, served with chutneys and honey.
Allergens: milk, walnuts

Italian Board — €16
Salami, coppa, 24-month Parma ham, buffalo mozzarella, Branzi, Valtellina Casera and Taleggio, served with chutneys and honey.
Allergens: milk, walnuts

Special Cheese Board — €18
Castelmagno, Puzzone di Moena, Testun aged in Barolo grape pomace, and cave-aged pecorino, served with chutneys and honey.
Allergens: milk, walnuts

Volta Board — €18.50
Wild boar salami, Carne Salada with rocket, aged Brà DOP, Bouche de Chèvre and Blu di Lanzo, served with chutneys.
Allergens: milk, walnuts

Winter Board — €18
Trentino speck, Arnad lardo, bresaola, Valtellina Scimudin, Bitto, and a polenta crostino with mushrooms.
Allergens: milk, walnuts, celery

Samsara Vegan Board · VEGAN — €18
Cashew-based vegan Brie, cashew-based blue cheese, charcoal almond cheese, polenta crostino with mushrooms, and vegetable carpaccio with orange radicchio and walnuts.
Allergens: gluten, soy, walnuts, sesame

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FIRST COURSES

VEGETARIAN

Vegan amatriciana paccheri with plant-based bacon · VEGAN — €16
Allergens: seeds, tree nuts, celery, gluten

Hemp tagliatelle with mushrooms, chestnuts and chopped hazelnuts · VEGAN — €17
Allergens: celery, walnuts, gluten

Vegan pumpkin and black kale lasagna · VEGAN — €15
Allergens: gluten, soy, celery

TRADITIONAL

Milanese risotto with a hint of orange — €16
Allergens: celery, milk

Thick spaghetti with turnip-top cream, Gorgonzola fondue and Cantabrian anchovies — €17
Allergens: gluten, celery, fish, milk

MAIN COURSES

VEGETARIAN

Seitan escalopes with mushrooms and grilled sweet potatoes · VEGAN — €19
Allergens: gluten, soy, celery, sesame

Vegan meatballs in tomato sauce with mashed potatoes · VEGAN — €17
Allergens: soy, gluten, celery, sesame, walnuts

Coconut curry tofu with pak choi · VEGAN — €18
Allergens: soy, gluten, walnuts, sesame, celery

TRADITIONAL

Venison stew in red wine with polenta — €23
Allergens: celery

Milanese risotto with braised veal shank — €32
Allergens: celery, milk

Grilled Argentinian Angus fillet with herbs and sweet potatoes — €30

SIDE DISHES

Mashed potatoes · VEGAN — €5
Allergens: soy, celery

Grilled sweet potatoes with vegan hazelnut butter · VEGAN — €7.50
Allergens: walnuts

Pak choi with coconut milk · VEGAN — €7
Allergens: celery

Polenta · VEGAN — €6
Allergens: celery

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HOMEMADE DESSERTS

Pistachio and white chocolate semifreddo — **€8.50**
Suggested pairing · glass of "Moscato di Volpara" O.P. DOC – Moscato – Bruno Verdi · €12
Allergens: gluten, eggs, milk, walnuts

Apple pie with vanilla ice cream — **€8**
Suggested pairing · glass of Vin Santo DOC – Malvasia, Trebbiano – Colli del Trasimeno · €16
Allergens: eggs, milk, walnuts

New York cheesecake with berry sauce — **€8**
Suggested pairing · glass of "Essenzia" – Pojer & Sandri · €15
Allergens: gluten, eggs, milk, walnuts

Vegan pear and chocolate cake · VEGAN — **€8**
Suggested pairing · glass of "Moscato di Volpara" O.P. DOC – Moscato – Bruno Verdi · €12
Allergens: gluten, walnuts, soy

Vegan coffee panna cotta · VEGAN — **€7.50**
Suggested pairing · glass of Vin Santo DOC – Malvasia, Trebbiano – Colli del Trasimeno · €16
Allergens: soy

Classic tiramisù — **€7.50**
Suggested pairing · glass of Passito di Pantelleria DOP "Ben Ryè" – Sicily – Donna Fugata · €17
Allergens: gluten, milk, eggs, walnuts

Vegan orange cheesecake · VEGAN — **€8**
Suggested pairing · glass of "Picolit" COF DOC – Rocca Bernarda · €17
Allergens: gluten, walnuts, soy

Vegan almond chocolate mousse · VEGAN — **€8**
Suggested pairing · glass of Recioto della Valpolicella DOC – Speri · €12
Allergens: walnuts