

**EAT**

**ORA**

## STARTERS



Avocado tartare with toasted almonds and and caramelized onions

**11 euro**



Topinambur bites on beetroot and almond cream

**12 euro**



Primavera Cecina with vegan stracchino

**12 euro**



Tasting of classic, orange and green hummus

**12 euro**



Veg chopping board with cheeses, sliced meats, sauces and jellies from ORA

for two people

**18 euro**



Bio cheese board with ORA sauces and jams

for two people

**18 euro**

## FIRST COURSES



Testaroli of ancient grains with dried tomato and almond pesto

**14 euro**



Tagliolini with asparagus cream, turmeric and crunchy bread crumbs

**14 euro**



Beetroot risotto with vegetable fondue and pumpkin seeds

**13 euro**

Nettle and ricotta agnolotto with lemon sauce and toasted almonds

**15 euro**



vegan



gluten  
free



lactose  
free



alert  
favismo

# MAIN COURSES



Gourmet burger with smoked potatoes and sauces from ORA  
**15 euro**



Wellington fillet with topinambur cream and vegetable gravy  
**16 euro**



Sliced seitan with pea cream and black olive crumble  
**15 euro**



Organic egg cooked at low temperature with asparagus cream, vegan fondue and black truffle  
**18 euro**

# DOLCI



Avocado mousse with raspberry cream and grain  
**7 euro**



Chocolate cupcake with warm heart  
**7 euro**



Red fruit cheesecake  
**7 euro**



Pumpkin and chocolate tronchetto with chopped hazelnuts  
**7 euro**

Cantucci and Vin Santo  
**7 euro**

**Coperto 2.50 €**



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# PAY ATTENTION

Some of the dishes and foods served at ORA may contain substances that cause allergies or intolerances. If you are allergic or intolerant to one or more substances, inform us and we will indicate the preparations free of the specific allergens.

## SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES:

1. Grains containing gluten, i.e., wheat, rye, barley, oats, spelt, kamut or their hybridized strains and products thereof, except:
  - a. wheat-based glucose syrups, including dextrose (1);
  - b. wheat-based maltodextrins (1);
  - c. glucose syrups based on barley;
  - d. cereals used in the manufacture of spirits, including ethyl alcohol of agricultural origin. of agricultural origin.
2. Crustaceans and crustacean products.
3. Eggs and egg products.
4. Fish and fish products, except:
  - a. fish gelatin used as a carrier for vitamin or carotenoid preparations;
  - b. gelatin or isinglass used as a clarifier in beer and wine.
5. Peanuts and peanut products,
6. Soybeans and soy products, except:
  - a. refined soybean oil and fat (1);
  - b. natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural alpha killed tocopherol from soybeans;
  - c. vegetable oils derived from soy-based phytosterols and phytosterol esters;
  - d. plant stanol ester produced from soybean-based plant oil sterols.
7. Milk and milk products (including lactose), except:
  - a. whey used in the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin;
  - b. lactitol.
8. Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecans (*Carya illinoensis* (Wangenh) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), walnuts macadamia or Queensland walnuts (*Macadamia ternifolia*), and their products, except for the nuts used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.



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