

APPETIZERS

Avocado tartare with citrus crème fraîche and toasted walnuts

13 EURO

6, 8     

Hummus tasting: Classic, Black, Orange

13 EURO

11     

Celeriac nuggets and aioli sauce

13 EURO

6     

Jerusalem artichoke bites, red beet cream, and fondue

13 EURO

6     

Veg platter with cheeses, cured meats, and ORA jams (for 2 people)

23 EURO

1, 6, 8     

Organic cheese platter with ORA jams (for 2 people)

22 EURO

7   

FIRST COURSES

Testaroli with black cabbage pesto and fried black cabbage chips

15 EURO

1, 8   

Red beet risotto with vegan stracchino cheese and pumpkin seeds

14 EURO

6    

Pumpkin gnocchi on a soy cream with walnut crumble

14 EURO

1, 3, 6, 8  

Handmade pecorino and pear cappelacci with hazelnut butter and fried sage

17 EURO

1, 3, 7, 8

We use organic Italian extra virgin olive oil

MAIN COURSES

Gourmet burger of smoked peas and red beet with potatoes and ORA sauces

16 EURO

6     

Stuffed artichoke on potato and leek puree and mint oil

17 EURO

1, 6, 8     

Seitan with celeriac cream, sautéed spinach, and demiglace sauce

18 EURO

1, 6   

Cbt egg with pumpkin cream, black truffle, vegan fondue, and black rice wafers

19 EURO

6  

DESSERTS

Ricotta cream in a glass with chocolate crumble and pear compote

8 EURO

1, 7

Vegan millefeuille with chocolate cream

8 EURO

1, 6  

Cheesecake veg ai frutti di bosco

8 EURO

1, 6   

Vegan berry cheesecake

8 EURO

1, 6, 8   

Cantucci and vin santo

8 EURO

1, 7, 8

Cover charge: 2,50€

We use organic Italian extra virgin olive oil



gluten-
free



lactose-
free



vegan



favism



gluten-
free



lactose-
free



vegan



favism

PAY ATTENTION

Some dishes and ingredients served at ORA may contain substances that can cause allergies or intolerances. If you are allergic or intolerant to one or more substances, please inform our staff: we will help you choose dishes free from specific allergens.

SUBSTANCES OR PRODUCTS THAT MAY CAUSE ALLERGIES OR INTOLERANCES:

1. Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and derived products, except: wheat-based glucose syrups, including dextrose; wheat-based maltodextrins; barley-based glucose syrups; cereals used to make alcoholic distillates, including ethyl alcohol of agricultural origin.
2. Crustaceans and products thereof.
3. Eggs and products thereof.
4. Fish and products thereof, except: fish gelatine used as a carrier for vitamin or carotenoid preparations; fish gelatine or isinglass used as clarifying agents in beer and wine.
5. Peanuts and products thereof.
6. Soybeans and products thereof, except: fully refined soybean oil and fat; natural mixed tocopherols (E306), D-alpha tocopherol, D-alpha tocopherol acetate, D-alpha tocopherol succinate; vegetable oils derived from phytosterols and phytosterol esters (from soy); plant stanol ester produced from vegetable oil sterols (from soy).
7. Milk and dairy products (including lactose), except: whey used in the production of alcoholic distillates; lactitol.
8. Nuts: almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts and Queensland nuts, and their products, except those used in the production of alcoholic distillates.
9. Celery and products thereof.
10. Mustard and products thereof.
11. Sesame seeds and products thereof.
12. Sulphur dioxide and sulphites in concentrations above 10 mg/kg or 10 mg/litre, expressed as SO₂.
13. Lupin and products thereof.
14. Molluscs and products thereof.

EAT



gluten-
free



lactose-
free



vegan



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ora