



Welcome

Julienne, vegetarian restaurant with natural cuisine.

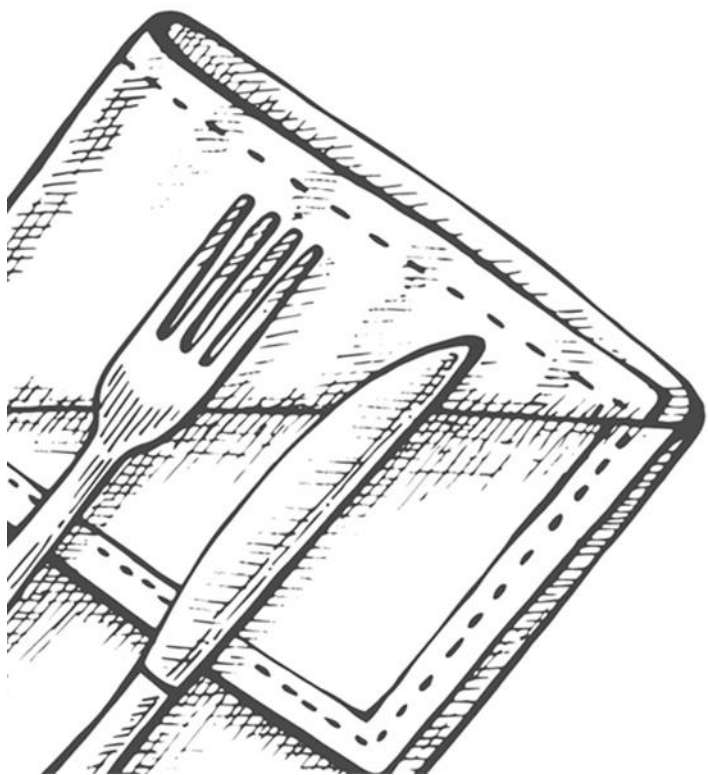
We want to offer a conscious cuisine that draws inspiration from nature and from the respect of the same, through the choice of organic, following the criterion of seasonality and paying attention to all that the territory and its most passionate producers they can offer us in terms of sustainable quality.

The kitchen work is essentially aimed at preserving and enhancing to the best the nutritional principles, the colors, the perfumes and the flavors naturally contained in the raw materials used, enhancing their peculiarities.

Even the bread, fresh pasta and desserts are all of our production and are made with organic wholemeal flour and stone ground and without the use of refined sugar or artificial sweeteners.

To accompany the dish service, we offer a series of craft beers and local wines, also organic and without sulphites.

Enjoy your meal!



Executive Chef
Giuliano Parmeggiani

The "Grid"



Vegan butter with no filtered naturally fermented local cider, drops of traditional balsamic vinegar of Modena. Served with a glass of apple cider

€ 18.00

Tricolor cocktail



Chard cream, Romagna DOP squacquerone cheese, red turnip froth and almonds

€ 10.00

Green asparagus soup



Red rice wafer of flax seeds
pistachios grains, caprino cheese froth

€ 11.00

Peas soup



Buckwheat served with sweet corn wafer, ginger and carrot mousse, hazelnuts grains

€ 11.00

Tortellini 1942 when there was no meat



Served in Parmesan cream

€ 15.00

Gluten-free version

€ 18.00



Spring salad



Valerian, spinach, rocket salad, carrots, pumpkin seeds, taggisca olives
hemp seeds, flowers, almond grains, feta cheese of the territory,
traditional balsamic vinegar of Modena

€ 10.00

Peas and vegan "Meatballs"

Cicerchie, red beans, brown rice, crispy blue sweet corn,
fresh peas flavoured of mint, homemade tomato sauce

€ 14.00


Wild asparagus rice



"Carnaroli" whole rice, fresh fava beans and pine nuts

€ 14.00

Asparagus tips in salad

Lettuce, avocado cream (Sicily avocado), strawberries, hazelnuts grains, sunflower seeds (RAW) 

€ 12.00



Rainbow ravioli

Khorasan durum pastry, sweet potatoes cream and asparagus, basil sauce, hazelnuts grains

€ 14.00




Pecorino cheese, fava beans and "friar beard"

Pecorino cheese (shepherd Tobia), fresh fava beans of lemon, flavoured with myrtle, steamed "friar beard", drops of traditional balsamic vinegar of Modena

€ 16.00



Red turnip carpaccio

Spring herbs, red fruits and aged pecorino cheese (VEGAN VERSION without pecorino) 

€ 11.00



"Erbazzone" in the spring garden

Wholemeal salted shortbread with hemp flour, spring herbs, black lentils hommus and seasonal vegetables

€ 12.00



Green "Tortelloni" with herbs

Wholemeal monocot spelled pastry, fresh ricotta cheese, melted butter, flavoured with chives, nuts grains

€ 14.00



Red "Tagliatelle"

Durum wheat pastry, wild dandelion and almond pesto, caper fruits, homemade almond butter

€ 12.50



Wholemeal "Tagliatelle" gluten-free

Dried cherry tomato and nuts pesto, homemade peanut cream, taggiasca olives

€ 14.00



Chef's Menu

Composed of three courses chosen by the chef with
a dessert, covered and water

€ 35.00

Wines by the glass and drinks

Goblet of white wine € 4,00 - 10 cl

Goblet of red wine € 4,00 - 10 cl

Apple cider 8° Az. Agricola Paola Giliberti € 3,00 - 10 cl
Apple cider 8° Az. Agricola Paola Giliberti € 12,00 - 75 cl

Non-alcoholic cocktail *Anita* € 3,50

Soda Galvanina Bio € 3,50 - 33 cl

Chinotto Galvanina Bio € 3,50 - 33 cl

Covered 3,00 €

Water 2,50 €

Allergen table



SOY



CELERY



MUSTARD



EGGS



NUTS



GLUTEN



SESAME SEEDS



CLAMS



MILK AND
DERIVATIVES



FISH



PEANUTS



LUPINE



SULFUR
DIOXIDE



SEAFOOD

RISTORANTE
Julienne
CUCINA NATURALE

