

# MARIGOLD

RESTAURANT & MICRO BAKERY

menu updated **26 march 2020**

To place your order for delivery:

call +39 345 400 4683  
email [ciao@marigoldroma.com](mailto:ciao@marigoldroma.com)

cash or PayPal accepted.

Delivery orders are limited.  
Please place your order for delivery as early as possible or call us for current delivery times.  
Minimum delivery order: €30 (€50 for extended area)

## LUNCH

available for delivery, thursday - sunday 11 – 15

\*all orders must be placed by 12 for same day delivery

soup of the day – chicken soup € 10  
add a green leaf salad € 3.5

avocado on rye € 8  
add boiled egg € 2

sandwich of the day on sourdough € 12  
roast beef, pickled cucumbers, horseradish crème fraîche,  
served with a green leaf salad

spring asparagus and gribiche sauce € 9

veggie bowl € 12  
3 kinds of grains, cooked and raw seasonal veggies, nuts  
fresh herbs dressed with lemon and olive oil  
add ½ avocado € 2.5  
add 1 boiled egg € 2  
add hummus € 2

fennel and citrus salad € 8.5  
with coriander and toasted almonds

braised beef pie (avail. fri - sun only) € 11  
served with a cabbage, apple and walnut salad

quiche of the day (avail. sat and sun only) € 11  
served with a green leaf salad

bitter green leaf salad with French vinaigrette € 5.5  
vinaigrette served on the side

## LUNCH DESSERT

carrot cake (pc.) € 5  
brownie cheesecake (pc.) € 5

## DINNER

available for delivery, thursday - saturday 18 – 21

\*all orders must be placed by 19 for same day delivery

soup of the day – chicken soup € 10  
add a green leaf salad € 3.5

pork ramen (vegetarian option available) € 14

asian beef salad and housemade pita € 15  
asian-style spices, fresh coriander, mint, chili pepper, and lime

hummus, seasonal veggies, and housemade pita € 11

pablo's beef empanadas (4 pc.) € 9  
served with Marigold chimichurri

salted almonds 100g € 4.5

bitter green leaf salad with French vinaigrette € 5.5  
vinaigrette served on the side

## DINNER DESSERT

sticky toffee pudding € 6  
brownie cheesecake (pc.) € 5

## BAKERY

Marigold sourdough € 7.5 / ½ loaf € 4  
rye seedy / non-seedy € 8 / € 7

Marigold butter 100g € 4.5

cinnamon swirl € 2.5 ea. / 5 pc. € 10  
Tebirkes (pc.) (avail. sat and sun only) € 3

hot crossed buns (avail sat and sun only) € 2.5 ea. /  
6 pc. € 12.5

Marigold blueberry financier (pc.) € 2.5 ea. / 4 pc. € 8

carrot cake (pc.) € 5  
brownie cheesecake (pc.) € 5  
lemon orange cake (pc.) € 5  
banana bread (pc.) € 5

chocolate chip cookies 5 pc. € 7  
Marigold oreos 5 pc. € 9  
ginger snap cookies 5 pc. € 6

granola € 7.5

citrus marmalade € 8  
pickled artichokes € 8.5

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## WINE

\*Prices reflect 20% price reduction for delivery

### BUBBLY

Veneto. Casa Belfi "Naturalmente Frizzante" 2017 Glera.  
Pèt Nat. 10.5% vol. € 23

Emilia. Montesissa Emilio "Rosissima" 2017 Barbera, Bonarda.  
Pèt Nat. 12% vol. € 26

Lombardia. Cherubini "Sui Generis" Brut Nature N/V Chardonnay.  
Traditional method. 12.5% vol. € 44

### WHITE

Lazio. Piana dei Castelli Bianco 2016 Malvasia Puntinata.  
Cement. 13.5% vol. € 23

Puglia. Petracavallo "Bianco d'Alessano" Puglia IGP 2018  
Bianco d'Alessano. Stainless steel. 11% vol. € 26

Lombardia. Colle del Bricco "Khione" Oltrepò Pavese DOC 2018  
Riesling Italico. Stainless steel. 13% vol. € 30

### ORANGE

Umbria. Conestabile della Staffa "Trubiano" Umbria IGT 2017  
Trebiano. Fibreglass and oak. 12% vol. € 26

Emilia. Casè "Casèbianco" 2017 Malvasia, Ortrugo, Marsanne,  
Moscato. Stainless steel and cement. 12.5% vol. € 28

Friuli-Venezia Giulia. Paraschos "Orange One" Venezia Giulia  
IGT 2014 Ribolla, Friulano e Malvasia.  
Stainless steel and oak. 12% vol. € 38

### ROSÈ

Abruzzo. Marina Palusci "Plenus Rosa Rosae" Colline Pescaresi  
IGT 2015 Montepulciano. Stainless steel. 12% vol. € 26

Veneto. MaterVi "Anonimo" Rosato 2017  
Grappella, Pinot Vanderville. Cement. 12.5% vol. € 30

Sicilia. F. Cornelissen "Susucaru" Terre Siciliane IGP 2018  
Malvasia, Moscadella, Cattaratto, Nerello Mascalese.  
Fibreglass. 11.5% vol. € 37

### RED

Abruzzo. Rabasco "Cancelli" 2017 Montepulciano.  
Stainless steel. 12.5% vol. € 23

Toscana. La Ginestra Società Semplice "Lea" Toscana IGT 2017  
Canaiole nero. Stainless steel. 13% vol. € 30

Sicilia. F. Cornelissen "Munjebel" Terre Siciliane IGP 2017  
Nerello Mascalese. Fibreglass. 14.5% vol. € 55

## BEER

Sunshine Blanche € 6

Tricky Saison € 6

Serial Tripel € 6