

Vegan Lunch & Dinner Menu

- BRUSCHETTA** **10/13**
warm tomatoes / basil / red onions / balsamic / crostini
- GRILLED PORTABELLA MUSHROOM** **9/13**
roasted red bell peppers / white bean hummus / crostini
- BRAVO! ANTIPASTO** **(14/15 SM) /21 LG**
assorted roasted and grilled vegetables
- VEGANO PIZZA**  **17/18**
basil pesto / ratatouille / sun-dried tomatoes /
grilled portabella / asparagus / arugula / pine nuts /
aged balsamic / cashew parmesan
(choice of classic or wheat crust)

FIELD GREENS SALAD **6 half /9 whole**
mesclun lettuces / kalamata olives / red onion /
grape tomatoes / balsamic vinaigrette

VEGETABLE NAPOLEON  **12**
grilled eggplant / sun-dried tomato pesto / caramelized onions
roasted red bell peppers / grape tomatoes / red onions /
mesclun lettuces / balsamic vinaigrette

VEGAN BURGER **16**
tomatoes / pickled red onion / chili-garlic “vegan”-naise /
wheat bun / choice of side

BURGER SIDES (choose one)
fresh fruit; soup of the day (ask server to verify); romaine,
spinach, or mesclun greens with balsamic vinaigrette, orange-
chipotle vinaigrette, or pomegranate vinaigrette

*Consuming raw or undercooked eggs or fish may increase your risk of foodborne illness, especially if you have certain medical conditions



**GLUTEN FREE
OPTION AVAILABLE**



VEGETARIAN



CONTAINS NUTS

(ENTREES CONT'D)

CAVATAPPI WITH TOMATOES 16/23

basil / garlic / red onions / balsamic / cashew parmesan
(substitute gluten-free pasta 2)

FEATURED RISOTTO 16/20

sun-dried tomato pesto / artichoke hearts / spinach /
"crispy" portabellas

VEGETABLE PLATE 17/23

grilled eggplant / grilled portabella mushroom /
white bean hummus / seasonal vegetables

MOIST CHOCOLATE CAKE 10

raspberry coulis / coconut milk whipped cream

SORBET 7

(please ask your server to verify that today's flavor is vegan)

BUBBLY BEVERAGES

Mimosa chilled sparkling wine with orange juice

Bellini chilled sparkling wine with peach schnapps

1994 chilled sparkling wine with limoncello, Cointreau,
and a lemon twist

End Of The Season sparkling wine with St. Germain Elderflower
liqueur, pomegranate and lime juices, and a lime twist

Grape Martini Ciroc vodka, sparkling wine, white grape juice

Aperol Spritz sparkling wine, Aperol, club soda,
and an orange peel