

# Vegan

ITALIAN RESTAURANT & BAR

B·R·A·V·O·!

## STARTERS

- BRUSCHETTA \$13  
warm tomatoes / basil / red onions / balsamic / crostini
- GRILLED PORTABELLA MUSHROOM \$13  
roasted red bell peppers / white bean hummus / crostini
- FIELD GREENS SALAD \$6 HALF / \$10 WHOLE  
mesclun lettuces / kalamata olives / red onion /  
grape tomatoes / balsamic vinaigrette

## ENTREES

- VEGANO WOOD-FIRE PIZZA \$18  
basil pesto / ratatouille / sun-dried tomatoes / grilled portabella /  
asparagus / arugula / pine nuts / aged balsamic / cashew parmesan  
classic or gluten sensitive crust
- 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:  
french fries | sweet potato fries | fresh fruit | side romaine salad | side mesclun  
greens salad |  
side spinach salad | soup of the day
- VEGAN SALAD DRESSING OPTIONS  
balsamic vinaigrette | orange-chipotle vinaigrette 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)

PENNE WITH TOMATOES     \$16 LUNCH / \$23 DINNER  
basil / garlic / red onions / balsamic / cashew parmesan  
substitute gluten-free pasta \$2

VEGETABLE PLATE             \$16 LUNCH / \$23 DINNER  
grilled eggplant / grilled portabella mushroom /  
white bean hummus / seasonal vegetables

## DESSERTS

MOIST CHOCOLATE CAKE              \$10  
raspberry coulis / coconut milk whipped cream

SORBET                             \$7  
please ask your server to verify that today's flavor is vegan

---

## BUBBLES

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