

# V



ITALIAN RESTAURANT & BAR  
**B·R·A·V·O·!**  
*Vegan*

BRUSCHETTA \$13  
warm tomatoes / basil / red onions / garlic / balsamic / crostini

GRILLED PORTABELLA MUSHROOMS \$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

VEGANO WOOD-FIRED PIZZA  \$18  
basil pesto / ratatouille / sun-dried tomatoes / grilled portabella /  
asparagus / arugula / pine nuts / aged balsamic / cashew parmesan  
classic or gluten sensitive crust +\$2

VEGAN BURGER   \$16  
tomatoes / pickled red onion / chili-garlic "vegan"-naise / wheat bun /  
choice of side

VEGAN PENNE   \$17 LUNCH / \$24 DINNER  
heirloom tomatoes / basil / garlic / red onions / balsamic /  
cashew parmesan  
substitute gluten-free pasta \$2

VEGETABLE PLATE  \$19 LUNCH / \$23 DINNER  
grilled eggplant / grilled portabella mushroom / white bean hummus /  
seasonal vegetables / pesto risotto / choice of side

VEGAN RISOTTO \$17 LUNCH / \$24 DINNER  
arborio rice / artichoke hearts / sundried tomatoes / spinach /  
cashew parmesan

## SIDE CHOICES

fresh fruit / field green salad / caesar salad / soup of the day

## PREMIUM SIDE CHOICES

french fries \$1 / sweet potato fries \$2 / spinach salad \$2

## VEGAN SALAD DRESSING OPTIONS

balsamic vinaigrette / orange-chipotle vinaigrette / pomegranate vinaigrette

## DESSERTS

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



GLUTEN-SENSITIVE  
OPTION AVAILABLE



CONTAINS NUTS

APRIL 2024

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# BUBBLY BEVERAGES

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## MAN-MOSA

prosecco / orange juice / ketel one limon

## BRAVO! BELLINI

prosecco / peach schnapps

## 1994

prosecco / limoncello / cointreau / lemon twist

## CLASSIC CHAMPAGNE COCKTAIL

bitters / sugar cube / prosecco

## FRENCH 95

bourbon / lemon juice / simple syrup / prosecco

## APEROL SPRITZ

prosecco / aperol / soda

## KIR ROYAL

prosecco / chambord