

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   \$17
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

OCTOBER 2024

BUBBLY BEVERAGES

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