

# **VEGETARIAN MENU**

## STARTERS

CRISPY 'MOZZ' RAVIOLI\*\* - 1040 cal

Crispy pasta filled with mozzarella, served with marinara & creamy Parmesan dressing

SPINACH + ARTICHOKE DIP - 1020 cal

Creamy spinach, roasted garlic, artichoke, housemade tomato compote, crispy Parmesan flatbread

MARGHERITA FLATBREAD - 560 cal

Vine-ripened tomatoes, fresh mozzarella, basil

### SIDE SALADS

CHOPPED SALAD ◆ - 240 cal

Chopped greens, cucumbers, red onions, tomatoes, olives, feta, red wine vinaigrette

TOMATO CAPRESE ◆ - 210 cal

Vine-ripened tomatoes, fresh mozzarella, basil, balsamic drizzle

### GARDEN SALAD

**MEDITERRANEAN VEGETABLE\*\* - 440 cal** 

Grilled seasonal vegetables, orzo, farro, feta, sweet garlic vinaigrette, balsamic glaze

#### PIZZA

CHEESE - 680 cal

Simple, yet delicious - Mozzarella & our signature pizza sauce

MARGHERITA - 890 cal

Vine-ripened tomatoes, fresh mozzarella & the freshest basil

#### \*\*This item contains eggs

◆ Item can be prepared Gluten-Friendly

#### PASTA

SPAGHETTI POMODORO ◆ - 610 cal

House-made tomato compote, basil, Parmesan

FETTUCCINE ALFREDO ◆ - 780 cal

Fresh fettuccine, Parmesan & house-made alfredo sauce

#### PARM

EGGPLANT PARMESAN\*\* - 1190 cal

Crispy breaded eggplant, marinara, mozzarella, herb linguine

### DESSERT

VANILLA GELATO ◆ - 190 cal

WARM CHOCOLATE CAKE\*\* - 940 cal

Molten chocolate cake, anglaise, vanilla bean gelato

CRÈME BRULEE\*\* - 620 cal

Vanilla bean custard topped with a caramelized sugar crust. Garnished with a strawberry & powdered sugar

**CARAMEL MASCARPONE CHEESECAKE\*\* - 890 cal** 

Mascarpone cream, anglaise, caramel drizzle

TIRAMISU\*\* - 360 cal

Ladyfingers, coffee liqueur, mascarpone, cocoa

INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY BEFORE PLACING YOUR ORDER. We rely on suppliers for accurate information. Variations may occur due to differences in suppliers and ingredient substitutions in food and food preparation. As our operations involve shared preparation/cooking areas, accidental cross contact may occur. We cannot eliminate the risk of cross contact or guarantee that any item is allergen-free. If you have a severe allergy you are at a much greater risk of a serious reaction. Decisions as to the precautions you take, or risks you may expose yourself to, should be made in consultation with your doctor.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.