

VEGETARIAN MENU

PRIMI • STARTERS • APPETIZERS

Sized for one, but perfect for sharing!

Caprese Salad Fresh Mozzarella, Tomato, & Fresh Basil Drizzled with Extra Virgin Olive Oil • 12

Bruschetta Pomodoro Garlic Ciabatta Crisps & Fresh Tomato Checca • 10

Bruschetta Mozzarella Garlic Ciabatta Crisps, Melted Fresh Mozzarella, & Sun-Dried Tomato • 12

Fire-Roasted Artichoke Grilled Lemon & Basil Tarragon Dipping Sauce • 12

Garlic Focaccia Sticks With Marinara • 6.50

HAND MADE VEGETARIAN SOUPS

Pasta Fagioli Traditional White Bean & Potato Soup

Minestrone Hearty Italian Vegetable Soup

Seasonal Soups • Cup 7 Bowl 8.50

Butternut Squash Soup, Mushroom Soup, Broccoli Soup, Lentil Soup, Cauliflower Soup

VEGETARIAN PANINI SANDWICHES

Your choice of freshly baked:

Focaccia, Ciabatta, or Whole Wheat

All Sandwiches/Panini are served with a Side Salad, Rosemary Potatoes or French Fries

Sun-Dried Tomato & Grilled Cheese Mozzarella, Sun-Dried Tomatoes, Fresh Basil, and Balsamic Drizzle • 13.50

Pesto Caprese Fresh Mozzarella, Arugula, Tomatoes, & Pesto Spread • 13.50

Arugula and Goat Cheese Panini Cherry Tomatoes and Honey Balsamic Drizzle • 14.50

The No B: Just L.T.A. Sandwich Arugula, Tomatoes, Avocado, & Balsamic Drizzle • 13.50

Grilled Veggie Zucchini, Eggplant, Tomato, Fresh Mozzarella, & Honey Balsamic Drizzle • 14

VEGETARIAN SALADS

Tuscan Caesar Salad Chopped Romaine, Parmesan, Pine Nuts, & House-Made Croutons • 12 / \$15

Arugula & Fig Salad Toasted Hazelnuts, Chopped Endive, Caramelized Onion, Goat Cheese, & Honey Balsamic Vinaigrette • 14 / 17

Roasted Beet and Gorgonzola Salad Field Greens, Apple, Candied Pecans, & Balsamic Vinaigrette • 14 / 17

Spinach Balsamic Salad Fresh Spinach tossed with Roasted Red Peppers, Black Olives, Tomatoes, Shaved Parmesan Cheese, & Honey Balsamic Vinaigrette • 13.50 / 16.50

Grilled Vegetable Chop Field Greens, Goat Cheese, & Lemon Vinaigrette • 13.50 / 17.50

Apple Pecan Salad Fresh Arugula tossed with Candied Pecans, Apples, Fresh Sage, & Balsamic Vinaigrette • 12.50 / 15.50

Vegetarian Antipasti Salad Shredded Romaine, Black Olives, Tomatoes, Cucumbers, Mozzarella, Fresh Basil, Garbanzo Beans, & Fresh Thyme Vinaigrette • 12 / 15

Arugula & Parmesan Salad Tomato & Balsamic Vinaigrette • 11 / 13.50

Spinach, Pine Nuts, and Fresh Basil Salad Chopped Shallots, Cherry Tomatoes, & Honey Balsamic Vinaigrette • 11 / 13.50

Rosti House Salad Field Greens, Tomato, & Balsamic Vinaigrette • 10 / 12

VEGETARIAN PASTA DISHES

HOUSE MADE SAUCES

Pomodoro • Marinara • Pesto • Pink • All' Arrabbiata • Alfredo • Aglio e Olio
Gluten Free Penne & Spaghetti Available +\$3.00

Penna Pomodoro Tomato Sauce with Parmesan & Basil • 15.50

Penna Puttanesca Capers, Olives, White Wine, & All' Arrabbiata Sauce • 17.50

Penna All'Arrabbiata Spicy Tomato Sauce with Garlic & Herbs • 16.50

Capellini with Goat Cheese & Marinara with Fresh Basil • 19

Rigatoni with Peppers In Marinara Sauce • 17

Spinach & Ricotta Ravioli with your choice of sauce (Seasonal Fillings also available) • 20

Handmade Gnocchi with your choice of sauce • 19

Fettucine Alfredo with Sun-Dried Tomatoes • 17

Spaghetti Squash with All' Arrabbiata Sauce *or* Garlic & Olive Oil • 16.50

Eggplant Parmigiano Grilled Eggplant baked with Melted Mozzarella, Parmesan Cheese & Marinara Sauce (Served with House Salad or two side) • 20

Tuscan Vegetable Plate Choose 3 of the following vegetables (Oven-Roasted Rosemary Potatoes, Tomato Checca, Seasonal Vegetables, Sautéed Spinach with Garlic, Garlic Mashed Potatoes, Roasted Cauliflower) • 14

WOOD FIRED VEGETARIAN PIZZAS

Thin Crust Pizzas served in Medium & Large Sizes

We serve Gluten-Free Pizza Crust + \$4.00 / \$6

Veggie Pie Mushrooms, Onions, Garlic, Fresh Basil, Kalamata Olives, Fresh & Sun-Dried Tomatoes • 19 / 23

Rosti Pie Cherry Tomatoes, Smoked Mozzarella, & Fresh Thyme • 19 / 23

Mushroom & Onion Pie Mushrooms, Caramelized Onions, & Fresh Thyme • 19 / 23

Eggplant Pie Diced Eggplant, Goat Cheese, Pine Nuts, Sun-Dried Tomatoes, Fresh Basil • 19 / 23

Green Power Pizza Olive Oil, Fresh Garlic, Spinach, Fresh Arugula • 19 / 23

Pizza Bianca Mozzarella, Ricotta, Fried Sage (no sauce) • 19 / 23

Goat Cheese and Veggie Calzone • 18

BUILD YOUR OWN PIE

Build your own Medium 12" Pizza or Make it a Large 16" Pizza

Plain Cheese Mozzarella, Pomodoro • 14.50 / 19

Margherita Pizza Marinara & Fresh Basil • 14.50 / 19

+ \$2.00 per Topping

Onions • Black or Kalamata Olives • Tomatoes or Cherry Tomatoes • Mushrooms • Fresh Garlic • Bell Peppers
• Hazelnuts • Fresh Basil • Shaved Parmesan • Jalapeños • Smoked Mozzarella • Caramelized Onions
• Roasted Peppers • Pineapple

+ \$3.00 per Topping

Sun-Dried Tomatoes • Pesto Pine Nuts • Ricotta Cheese • Provolone Cheese • Artichoke Hearts • Goat Cheese