



www.ROSTI TUSCAN KITCHEN.com

Calabasas
(818)591-2211

Catering
(310)709-1799

Santa Monica
(310)393-3236

APPETIZERS

- Caprese Salad** Fresh Mozzarella, Tomato & Fresh Basil Drizzled with Extra Virgin Olive Oil • 14
- Fire Roasted Artichoke** Served with Grilled Lemon & Basil-Tarragon Dipping Sauce • 14.50
- Tuna Tartar** Three layers of chopped Ahi Tuna, California Avocado and Tomato Checca • 14/20
- Crispy Calamari** Served with homemade Marinara Sauce • 15
- Truffle & Garlic Fries** topped with Black Truffle Oil, Italian Herbs and Parmesan Cheese • 11.50
- Meatballs (Beef or Turkey)** Served in Marinara Sauce • 8.50
- Grilled Italian Sausage** Served with Marinara Sauce • 8.50
- Garlic Focaccia Sticks** Served with Marinara Sauce • 8.50
- Bruschetta Pomodoro** Toasted Garlic Ciabatta Crisps Served with Fresh Tomato Checca • 12
- Bruschetta Mozzarella** Toasted Garlic Ciabatta Crisps Topped with Melted Fresh Mozzarella Cheese & Sun-Dried Tomatoes • 14
- Steamed Mussels** Served with Shallots, Garlic, white Wine and Black Mussels • 12
- Tuscan Vegetable Plate (Choose 3 from list)** Grilled Asparagus, Grilled Eggplant, Zucchini, Roasted Cauliflower, Sautéed Spinach, Steamed Broccoli, Mushrooms or Tomato Checca • 20

SOUPS

All soups are Vegetarian based, Dairy free, Pork product free

Pasta Faggioli Soup

Traditional White Bean & Potato Soup • Cup 8.50 Bowl 11

Minestrone Soup

Hearty Italian Vegetable Soup • Cup 8.50 Bowl 11

Seasonal Soups • Cup 8.50 Bowl 11

Butternut Squash Soup, Mushroom Soup, Broccoli Soup, Lentil Soup, Cauliflower Soup (Please ask your server for soup in season)

DESSERTS

- Homemade Tiramisu** • 12
- Assorted Cakes & Pastries** • 11
Apple Tarte, New York Cheese Cake,
Boston cream pie, Chocolate Cake,
Lemon Cake, Carrot Cake, Cannoli
- Brownies and Lemon Bars** • 5
- Fresh Baked Chocolate Chip Cookies** • 2.25
- Gluten-Free Chocolate Chip Cookies** • 2.75
- Gluten-Free Flourless Chocolate Cake** • 11
- Coffee** • 4.00 **Espresso** • 4/6
- Cappuccino, Latte, Mocha** • 6
- Hot Tea** • 4 **Hot Chocolate** • 4

BEVERAGES

- Pellegrino Sparkling Water** • 5.25/7.50
- Aqua Panna Flat water** • 5.25/7.50
- Assorted Italian Sodas**
Limonata, Aranciata, Pomegranate or Blood
Orange • 3.75
- Sodas**
Coke, Diet Coke, Sprite, Dr. Pepper • 3.75
- Fresh Brewed Iced Tea/Iced Lemonade** • 4.00
- Assorted Juices** • 3.75
Apple Juice, Orange Juice, Cranberry Juice
- Milk, Chocolate Milk** • 3.75

TUSCAN SALADS

Salad Additions: Black Truffle Oil +2, Veggie +2, Oven Roasted Turkey Breast or Grilled Chicken +5.50
Grilled Shrimp + 8, Grilled Chopped Steak + 8 Grilled Salmon, Ahi Tuna or Red Snapper + 9
Put your salad on top of a baked pizza crust + 3.00

Rosti House Salad Mixed Field Greens, Tomatoes & our Balsamic Dressing • 11.50/14

Spinach, Pine Nuts, & Fresh Basil Salad with Chopped Shallots, Cherry Tomatoes & our Homemade Honey Balsamic Dressing • 12.50/16

Arugula & Parmesan Salad with Tomatoes & our Balsamic Dressing • 12.50/16

Turkey Apple Pecan Salad Fresh Arugula Tossed with Roasted Turkey Breast, Candied Pecans, Apples, Fresh Sage & our Homemade Balsamic Vinaigrette • 16/19

Tuscan Cobb Salad Chopped Romaine, Roasted Turkey Breast, Avocado, Tomatoes, Cucumbers, Bacon, Crumbled Egg, Gorgonzola & our Basil Herb Dressing • 17/20

Shrimp & Avocado Salad Shredded Romaine, Grilled Shrimps, Avocado, Tomatoes, Black Olives & our Homemade Lemon Herb Vinaigrette • 18/21

Grilled Vegetable Chopped Salad Mixed Greens, Grilled Vegetables, Goat Cheese and our Homemade Lemon Herb Vinaigrette • 16/19

Grilled Salmon Salad Grilled Fillet of Atlantic Salmon on Mixed Greens, Tomatoes and Cucumbers & Reduced Oil Balsamic Vinaigrette • 25

Chicken Balsamic Salad Grilled Chicken Breast with Fresh Spinach Tossed, Roasted Red Peppers, Black Olives, Tomatoes, Shaved Parmesan & our Honey Balsamic Dressing • 17/20

Tri-Colore Salad Grilled Chicken Breast, Arugula, Endive, Radicchio, Artichoke Hearts, Sun-Dried Tomato, Kalamata Olives, Shaved Parmesan & our Anise Vinaigrette • 17/20

Tuscan Caesar Salad Chopped Romaine, Shaved Parmesan, Pine Nuts, House-Made Croutons & our Signature Eggless Caesar Dressing • 15/18

Turkey Chopped Light Roasted Turkey Breast, Mixed Greens tossed with, Fresh Tomato, Checca and our Reduced Oil Balsamic Vinaigrette • 16/19

Insalata Rustica Arugula, Endive & Radicchio Lettuces, Goat Cheese, Crisp Bacon, Pine Nuts, Cherry Tomatoes & Our Fresh Thyme Vinaigrette • 16/19

Arugula & Fig Salad Arugula & Endive Lettuces, Dried Figs, Toasted Hazelnuts, Caramelized Onions, Goat Cheese & Our Honey Balsamic Dressing • 17/20

Roasted Beet & Gorgonzola Mixed Greens, Roasted Beets, Apples, Candied Pecans, Gorgonzola Crumbles & our Balsamic Vinaigrette • 16/19

Seared Ahi Tuna Salad Fresh Arugula, lightly seared Ahi Tuna, Grilled Asparagus, Caramelized Onions, Tomato Checca and our Lemon Herb Vinaigrette • 19/23

Insalata di Pollo Grilled Chicken Breast, Chopped Romaine, Cucumbers, Pine Nuts, Fresh Checca & our Homemade Balsamic Vinaigrette • 16/19

Grilled Chicken & Pear Salad Mixed Greens, Chopped Endive, Grilled Chicken, Fresh Pear, Gorgonzola Crumbles, Candied Pecans & Anise Vinaigrette with Honey Balsamic Reduction • 17/20

Chopped Steak Salad Shredded Romaine, Grilled Chopped Steak, Gorgonzola Crumbles, Cherry Tomatoes, Caramelized Onions & our Basil Herb Dressing • 18/21

Antipasti Salad Shredded Romaine, Salami, or Roasted Turkey Breast, Black Olives, Tomatoes, Cucumbers, Mozzarella, Fresh Basil, Garbanzo Beans & our Fresh Thyme Vinaigrette • 16/19

CALZONES

The Steak Bomb Calzone Grilled Steak, Roasted Peppers, Caramelized Onions & Smoked Mozzarella • 22

Chicken and Pepper Calzone Grilled Chicken with Roasted Bell Peppers and Ricotta Cheese • 21

Sausage and Spinach Calzone Italian Sausage and Spinach with Ricotta Cheese • 21

Goat Cheese and Veggie Calzone with Sundried Tomatoes, Spinach, Pine Nuts & Goat Cheese • 21

(12") BUILD YOUR OWN PIZZA (16")

WE SERVE GLUTEN FREE PIZZA CRUST (+ 5 Medium/+ 7 Large)

Plain Cheese Tomato Sauce and Mozzarella Cheese • Medium 17 / Large 22

Margherita Pizza Mozzarella, Tomato Sauce, Fresh Basil • Medium 17 / Large 22

+2.00

Arugula, Pepperoni, Italian Sausage, Onions, Black or Kalamata Olives, Smoked Mozzarella, Fresh Garlic, Tomatoes or Cherry Tomatoes, Hazelnuts, Fresh Basil, Bread Crumbs, Jalapeno Peppers, Mushrooms, Caramelized Onions, Bell Peppers, Roasted Peppers, Anchovies, Pineapple, Canadian Bacon.

+3.00

Sun-Dried Tomato, Bacon, Spicy Calabrese Salami, Goat Cheese, Pesto, Pine Nuts, Meatballs, Ricotta Cheese, Vegan Cheese, Provolone Cheese, Artichoke Hearts, Shaved Parmesan, Avocado.

(12") TOSCANO STYLE PIZZA (16")

Specialty Pizzas: MED \$22 LG \$26

Pizza Italiano Pepperoni, Italian Sausage, Mushrooms, Onion & Green Bell Peppers

Veggie Pie Mushrooms, Onions, Garlic, Fresh Basil, Kalamata Olives, Fresh & Sun-Dried Tomatoes

Rosti Pie Cherry Tomatoes, Smoked Mozzarella and Fresh Basil

Bleecker Street Pie Sweet Italian Sausage, Pepperoni, Onions, Fresh Garlic & Ricotta Cheese

Kahala-Hawaiian Pie Canadian bacon, Pineapple

Bad Leroy Brown Pie Sausage, Meatballs, Pepperoni, Bacon & Garlic

Eggplant Pie Diced Eggplant, Goat Cheese, Pine Nut, Sun-Dried Tomatoes & Fresh Basil

Pesto Hazelnut Pie Pesto, Fresh Mozzarella, Cherry Tomatoes & Hazelnuts

The G C O P Goat Cheese, Caramelized Onions & Crisped Pancetta

Pizza Bianca Mozzarella, Ricota & Fried Sage (No Sauce)

Southwest BBQ Chicken Pizza BBQ Sauce, Chicken Breast & Caramelized Onions Topped with Sliced Avocado

Pizza Alessandra Turkey Meatballs, Black Olives & Fresh Basil

Prosciutto Pie Thinly Sliced Prosciutto, Fresh Arugula & Shaved Parmesan

Mushroom & Caramelized Onion Pie Mushrooms, Caramelized Onions & Fresh Thyme

Spicy Italian Salami Pie Calabrese Salami, Black Olives & Chili Flakes

Smoked Sausage Pie Smoked Mozzarella, Sweet Italian Sausage & Caramelized Onions

Green Power Pizza Fresh Garlic, Spinach, Olive Oil & Fresh Arugula

PANINI /SANDWICHES

All Sandwiches & Panini are served with your choice of Side Salad, Rosemary Potatoes or French Fries, Garlic & Truffle Fries \$2 - Add any Veggie to your Sandwich or Substitute your side with a veggie \$2 (Panini is pressed in a Panini grill)

Choice of bread includes:

FOCACCIA • CIABATTA • SEVEN-GRAIN WHEAT
THIN GLUTEN FREE BREAD + 5.00

Half Pound Rosti Cheeseburger ½ lb Angus Beef Patty Topped with Provolone Cheese, Caramelized Onions, Tomato, Arugula & Basil Herb Aioli on Freshly Baked Ciabatta Roll • 18.75

Turkey, Apple & Arugula Sandwich Roasted Turkey Breast, Caramelized Onions, Arugula, Apple Slices & Balsamic Drizzle • 16.75

Blackened Chicken Caesar Sandwich Blackened Chicken Breast, Chopped Romaine, Shaved Parmesan, Tomatoes, Avocado and our Homemade Caesar Dressing • 17.75

Mateo Panini Grilled Skinless Chicken Breast, Sun-Dried Tomatoes, Mozzarella Cheese, Fresh Basil and Balsamic Drizzle • 17.75

Meatball Parmesan Hoagie Turkey or Beef Meatballs, Marinara sauce, Melted Provolone & Parmesan Cheese • 18.75

Turkey & Avocado Sandwich Roasted Turkey Breast with Avocado, Arugula, Shaved Parmesan and Basil Herb Aioli • 18.75

Turkey Pesto Panini Roasted Turkey Breast with Arugula, Shaved Parmesan Cheese, Tomatoes and Homemade Pesto Spread • 17.75

Steak & Gorgonzola Sandwich Grilled and Chopped Steak, Gorgonzola Crumbles, Arugula, Caramelized Onions, Tomatoes & Basil Herb Aioli • 19.75

Grilled Chicken Breast Sandwich Mixed Greens, Tomatoes and Balsamic Drizzle. • 16.75

Milanese Caprese Sandwich Breaded Chicken Cutlet, Fresh Mozzarella, Arugula, Tomatoes & Handmade Pesto Spread • 18.75

BBQ Chicken Sandwich Grilled Chicken Breast lathered In BBQ Sauce, Topped with Provolone Cheese, Lettuce, Tomato and Avocado • 17.75

Arugula & Goat Cheese Panini Fresh Arugula, Goat Cheese, Cherry Tomatoes and Honey Balsamic Drizzle • 17.75

Italian Pastrami Sandwich New York Style smoked Pastrami, thinly slices served on a hoagie roll or any other bread choice • 17.75

Italian BLTA Sandwich Bacon, Arugula, Tomatoes, Avocado & Basil Herb Aioli • 17.75

Italian Po'Boy Sandwich Prosciutto, Calabrese Salami, Pepperoni, Provolone Cheese, Shredded Lettuce, Tomato, Basil Herb Aioli & Red Wine Vinaigrette • 18.75

Grilled Vegetable Sandwich Grilled Zucchini, Eggplant, Tomato, Topped with Fresh Mozzarella Cheese and Balsamic Drizzle • 16.75

PASTA DISHES

HOME MADE SAUCES ARE MADE FRESH TO YOUR ORDER: POMODORO • MARINARA • PESTO • BEEF RAGU • ALL'ARRABBIATA • ALFREDO • PINK • AGLIO E OLIO (Pasta & Sauce Substitution are welcome)

Black Truffle Oil +2, Veggie +2, Beef Ragu, Chicken Ragu or Pesto +2, Pink Sauce +2.50,
Meat Balls or Italian Sausage + 5.50, Grilled Chicken Breast + 5.50, Grilled Shrimp, Grilled
Grilled Chopped Steak + 8, Grilled Salmon, Ahi Tuna or Red Snapper + 9
Gluten Free Penne & Spaghetti Available +3.50, Spaghetti Squash +3.50

Penne Pomodoro Tomato Sauce with Parmesan & Basil • 18

Penne All' Arrabbiata Spicy Tomato Sauce with Garlic & Herbs • 19

Linguini in Spicy Pink Sauce with Blackened Chicken • 25

Rigatoni with Sweet Sausage & Peppers in Marinara Sauce • 21

Fettuccini Alfredo with Sun-Dried Tomatoes • 18 with Grilled Chicken • 25

Roasted Cherry Tomato Penne Cherry Tomatoes with Penne & Topped with Bread Crumbs • 18

Rigatoni Ragu Rigatoni with Beef Ragu • 22

Linguini Vongole Fresh Clams in their shells with your Choice of White Wine or Tomato Sauce • 25

Spaghetti & Meatballs choose Beef or Turkey meatballs • 24

Roasted Chicken Ragu with Bowtie Pasta • 22

Drunken Shrimp Linguini Sautéed Shrimp Scampi on top of Linguini in Pink Vodka Sauce • 27

Handmade Ravioli Spinach & Ricotta or Chicken & Vegetable served with your choice of sauce
(Seasonal Fillings also available) • 25

Handmade Gnocchi Made with your choice of sauce • 23

Penne Puttanesca Capers, Olives, white wine & All' Arrabbiata Sauce • 20

Capellini with Goat Cheese & Marinara with Fresh Basil • 22

Roasted Chicken Lasagna Served with a House Salad • 24

Seafood Risotto Shrimp, Clams, Mussels & Calamari in Tomato Sauce or White Wine Sauce • 27

Risotto with Chicken & Broccoli in Butter Cream Sauce • 23

Risotto Al Forno Mozzarella Cheese, Blackened Chicken, Mushrooms & Sun-Dried Tomatoes • 24

Spaghetti di Mare Shrimp, Clams, Mussels & Calamari in White Wine or Tomato Sauce • 27

Bowtie Pasta with Grilled Salmon Cubed Salmon in Cream Sauce or Pomodoro Sauce • 27.50

Spaghetti Squash Spaghetti • Spaghetti Squash Ribbons Served with All' Arrabbiata or Aglio E Olio • 19

ENTREES



POLLO AL MATTONE CHICKEN

Rosti's Famous Brick-Pressed Chicken Marinated in Our Own Blend of Fresh Tuscan Herbs & Grilled under an Italian Mattone Brick.

Quarter Chicken • 18 Half Chicken • 22 Whole Chicken • 29

Served with your choice of two side dishes

(Surcharge for all white meat +2.50)

Specialty Entrees are served with your Choice of “two Side Dishes” or “House Salad”

Petite Prime Tuscan Steak 8oz Prime Steak Seasoned with Tuscan Herbs & Fire Roasted in our Wood-Fired Oven. Served with your choice of two sides • 29

Fresh Grilled Salmon Served with your choice of two sides
Lightly Seasoned & Grilled, In Piccata Sauce or Tuscan Style (Artichoke, Kalamata Olives & Tomato Checca)
Grilled • 27 with Piccata Sauce • 28 with Tuscan Sauce • 29

Wild Red Snapper in Pink Mushroom Sauce With your Choice of two side dishes • 28

Chicken Milanese Pan Fried Chicken Cutlet served with Grilled Lemon & two side dishes • 24

Original Chicken Parmigiano Breaded Chicken Cutlet, Melted Mozzarella Cheese & Marinara Sauce. Served over Spaghetti or with two side dishes • 28

Grilled Eggplant Parmigiano Grilled Eggplant, Baked with Melted Mozzarella, Parmesan Cheese & Marinara Sauce. Served with House Salad or two side dishes • 23

Northern Style Chicken Parmigiano Breaded Chicken Cutlet, Melted Mozzarella Cheese & Rosti's Secret Northern Style Marinara Sauce. Served over Spaghetti or with two side Dishes • 28

Grilled Chicken Breast Boneless & Skinless Chicken Breast Lightly Seasoned and Grilled. Served with two side Dishes • 23

Chicken Balsamico Chicken Breast Sautéed in Balsamic Reduction Served with two side dishes • 25

Chicken Marsala Chicken Breast Sautéed in a Marsala Wine and Mushroom Sauce served over Capellini Noodles or with your choice of two side dishes • 26

Chicken Piccata Chicken Breast Sautéed in a Lemon, Butter & Caper Sauce, served over Capellini Noodles or with two side dishes • 26

Chicken Dijon Chicken Breast Sautéed in Dijon Cream Sauce with Artichoke & Mushrooms served over Capellini Noodles or with two side dishes • 26

SIDE DISHES

Oven-Roasted Rosemary Potatoes, Sautéed Spinach with Garlic, Garlic Mashed Potatoes, French Fries, Fresh Tomato Checca (Chopped tomato & basil), Roasted Cauliflower, Broccoli, Carrots, Zucchini, Brussels Sprouts, Mushrooms or Mixed Vegetables (Broccoli, Carrots and Zucchini)

Small +7

Large +10

GLUTEN FREE MENU

GLUTEN FREE PANINI • SANDWICHES

All sandwiches and Panini are served with a Side Salad or Roasted Rosemary Potatoes or French Fries. Add Truffle Garlic Fries +2, any Veggie to Your Sandwich+2 or Substitute your side with Veggie \$2

Half Pound Rosti Cheeseburger Melted Provolone, Caramelized Onion, Tomato, Arugula And Basil Herb Aioli • \$22

Turkey, Apple, & Arugula Caramelized Onion & Balsamic Drizzle • \$22

Steak & Gorgonzola Arugula, Caramelized Onion, Tomato & Basil Herb Aioli • \$23

Mateo Panini Grilled Chicken, Mozzarella, Sun-Dried Tomato, Fresh Basil & Balsamic Drizzle • \$21

Roasted Turkey Pesto Arugula, Shaved Parmesan & Balsamic Drizzle • \$21

Grilled Chicken Breast Sandwich Field Greens, Tomato & Balsamic Drizzle • \$20

BBQ Chicken Sandwich Provolone, Romaine, Tomato, Avocado & BBQ Sauce • \$21

Grilled Veggie Zucchini, Eggplant, Tomato, Fresh Mozzarella & Balsamic Drizzle • \$20

Turkey Avocado Roasted Turkey Breast, Avocado, Shaved Parmesan & Basil Herb Aioli • \$22

Many of our menu items are naturally Gluten Free/ Appetizers • Salads • Entrées • Cookies

GLUTEN FREE PASTA • RISOTTO

Add any Veggie to Your Pasta +2, Grilled Chicken Breast + 5.50, Grilled Chopped Steak + 8
Grilled Shrimp + 8, Grilled Salmon, Red Snapper, Ahi Tuna + 9

Penne Pomodoro Tomato Sauce with Parmesan & Basil • \$22

Penne Puttanesca Capers, Olives, White Wine, & All' Arrabbiata Sauce • \$24

Penne All' Arrabbiata Spicy Tomato Sauce with Garlic & Herbs • \$23

Spaghetti with Goat Cheese & Marinara with Fresh Basil • \$26

Penne with Gluten Free Sausage & Peppers in Marinara Sauce • \$25

Spaghetti di Mare Shrimp, Clams, & Calamari in White Wine or Tomato Sauce • \$30

Spaghetti Ragu Spaghetti with our Beef Ragu • \$26

Penne in Spicy Pink Sauce with Blackened Chicken • \$28

Spaghetti Alfredo with Sun-Dried Tomatoes • \$29

Seafood Risotto Shrimp, Clams, Mussels & Calamari in Red sauce or White Sauce • \$27

Risotto with Chicken and Broccoli in Butter Cream Sauce • \$23

Risotto Al Forno Mozzarella Cheese, Blackened Chicken, Mushroom & Sun-Dried Tomatoes • \$24

Pasta is made with Italian Gluten-Free Penne & Spaghetti, prepared with separate water and saucepans. Completely Gluten Free!

GLUTEN FREE TOSCANO STYLE PIZZAS

Baked in our Wood-Fired Pizza Oven on individual trays in Medium & Large Sizes

We also work with wheat-based flour dough and do not use a separate oven for our Gluten-Free dough.

If you are highly allergic or sensitive to gluten, please carefully consider your dining choices.

Pizza Italiano Pepperoni, Italian Sausage, Mushroom, Onion, Green Pepper • 26/30

Veggie Pie Mushrooms, Onion, Garlic, Fresh Basil, Kalamata Olive, Fresh & Sun-Dried Tomatoes • 26/30

Rosti Pie Cherry Tomato, Smoked Mozzarella & Fresh Basil • 26/30

Bleeker Street Pie Sweet Italian Sausage, Pepperoni, Onion, Fresh Garlic & Ricotta • 26/30

Kahala-Hawai'ian Pie Canadian Bacon & Pineapple • 26/30

Eggplant Pie Goat Cheese, Pine Nuts, Sun-Dried Tomatoes & Fresh Basil • 26/30

Southwest BBQ Chicken Pizza Caramelized Onion, Sliced Avocado & BBQ Sauce • 26/30

The G.C.O.P. Goat Cheese, Caramelized Onion, Pancetta • 26/30

Green Power Pizza Mozzarella, Olive Oil, Fresh Garlic, Spinach, Arugula • 26/30

GLUTEN FREE TOSCANO STYLE PIZZAS

Build your own Medium Pizza or make it a Large

Plain Cheese Mozzarella, Tomato Sauce • 22/29

Margherita Mozzarella, Tomato Sauce & Fresh Basil • 22/29

+ \$2.00 per Topping

Arugula • Pepperoni • Italian Sausage • Onions • Black or Kalamata Olives • Tomatoes • Cherry Tomatoes
Hazelnuts • Fresh Thyme • Fresh Basil • Pineapple • Fresh Garlic • Provolone Cheese • Jalapeño Peppers
Mushrooms • Caramelized Onions • Bell Peppers • Roasted Peppers

+ \$3.00 per Topping

Sun-Dried Tomatoes • Spicy Calabrese Salami • Goat Cheese • Pesto • Pine Nuts
Artichoke Hearts • Ricotta Cheese • Shaved Parmesan

SO MANY OF OUR MENU ITEMS ARE NATURALLY GLUTEN FREE!

APPETIZERS • SALADS • ENTRÉES • COOKIES

Please inform a manager of any allergies when ordering so we can happily assist you.

Please note that normal kitchen operations involve shared cooking and preparation areas. We are therefore unable to guarantee that any menu item is 100% free from gluten or any other allergen, and we are unable to assume responsibility for guests with food allergies or sensitivities.

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 • 14
Bruschetta Pomodoro Garlic Ciabatta Crisps & Fresh Tomato Checca • 12
Bruschetta Mozzarella Garlic Ciabatta Crisps, Melted Fresh Mozzarella & Sun-Dried Tomato • 14
Fire-Roasted Artichoke Grilled Lemon & Basil Tarragon Dipping Sauce • 14.50
Garlic Focaccia Sticks with Marinara Sauce • 8.50

HAND MADE VEGETARIAN SOUPS

- Pasta Fagioli** Traditional White Bean & Potato Soup
Minestrone Hearty Italian Vegetable Soup
Seasonal Soups • Cup 8.50 Bowl 11
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
Add Garlic & Truffle Fries \$2, any Veggie to your Sandwich or Substitute your side to Veggie \$2

- Sun-Dried Tomato & Grilled Cheese** Mozzarella, Sun-Dried Tomato, Fresh Basil & Balsamic Drizzle • 16
Pesto Caprese Fresh Mozzarella, Arugula, Tomatoes & Pesto Spread • 17
Arugula and Goat Cheese Panini Cherry Tomatoes & Honey Balsamic Drizzle • 17
The No B: Just L.T.A. Sandwich Arugula, Tomatoes, Avocado & Balsamic Drizzle • 17
Grilled Veggie Zucchini, Eggplant, Tomato, Fresh Mozzarella & Honey Balsamic Drizzle • 17

VEGETARIAN SALADS

Add any Veggie to your Salad +2

- Tuscan Caesar Salad** Chopped Romaine, Parmesan, Pine Nuts & House made Croutons • 15/18
Arugula & Fig Salad Toasted Hazelnuts, Chopped Endive, Caramelized Onion, Goat Cheese and Honey Balsamic Vinaigrette • 17/20
Roasted Beet and Gorgonzola Salad Field Greens, Apple, Candied Pecans and Balsamic Vinaigrette • 16/29
Spinach Balsamic Salad Fresh Spinach tossed with Roasted Red Peppers, Black Olives, Tomatoes, Shaved Parmesan Cheese & Honey Balsamic Vinaigrette • 12.50/16
Grilled Vegetable Chopped Salad Field Greens, Grilled Vegetables, Goat Cheese & Lemon Vinaigrette • 16/19
Apple Pecan Salad Fresh Arugula tossed with Candied Pecans, Apples and Fresh Sage with Balsamic Vinaigrette • 16/19
Vegetarian Antipasti Salad Shredded Romaine, Black Olives, Tomatoes, Cucumbers, Mozzarella, Fresh Basil, Garbanzo Beans & Fresh Thyme Vinaigrette • 16/19
Arugula & Parmesan Salad Tomato, Arugula & Balsamic Vinaigrette • 12.50/16
Spinach, Pine Nuts, and Fresh Basil Salad Chopped Shallots, Cherry Tomatoes, Honey Balsamic Vinaigrette • 12.50/16
Rosti House Salad Field Greens, Tomato & Balsamic Vinaigrette • 11.50/14

VEGETARIAN PASTA DISHES

HOUSE MADE SAUCES

Pomodoro • Marinara • Pesto • Pink • All' Arrabbiata • Alfredo • Aglio e Olio

Add any Veggie +2, Gluten Free Penne & Spaghetti Available +\$3.50

Penna Pomodoro Tomato Sauce with Parmesan & Basil • 18

Penna Puttanesca Capers, Olives, White Wine & All' Arrabbiata Sauce • 20

Penna All'Arrabbiata Spicy Tomato Sauce with Garlic & Herbs • 19

Capellini with Goat Cheese & Marinara with Fresh Basil • 22

Rigatoni with Roasted Peppers in Marinara Sauce • 19

Spinach & Ricotta Ravioli with your choice of sauce • 25

Handmade Gnocchi with your choice of sauce • 23

Fettucine Alfredo with Sun-Dried Tomatoes • 18

Spaghetti Squash with All' Arrabbiata Sauce *or* Garlic & Olive Oil • 19

Eggplant Parmigiano Grilled Eggplant baked with Melted Mozzarella, Parmesan Cheese & Marinara Sauce (Served with House Salad or two side dishes) • 23

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) • 20

WOOD FIRED VEGETARIAN PIZZAS

Thin Crust Pizzas served in Medium & Large Sizes

We serve Gluten-Free Pizza Crust + \$5.00 / \$7.00

Veggie Pie Mushrooms, Onions, Garlic, Fresh Basil, Kalamata Olives, Fresh & Sun-Dried Tomatoes • 22/26

Rosti Pie Cherry Tomatoes, Smoked Mozzarella & Fresh Thyme • 22/26

Mushroom & Onion Pie Mushrooms, Caramelized Onions & Fresh Thyme • 22/26

Eggplant Pie Diced Eggplant, Goat Cheese, Pine Nuts, Sun-Dried Tomatoes, Fresh Basil • 22/26

Green Power Pizza Olive Oil, Fresh Garlic, Spinach, Fresh Arugula • 22/26

Pizza Bianca Mozzarella, Ricotta, Fried Sage (no sauce) • 22/26

Goat Cheese and Veggie Calzone Goat Cheese, Sundried Tomatoes Spinach & Pine Nuts • 21

BUILD YOUR OWN PIE

Medium Pizza or Make it a Large Pizza

Plain Cheese Mozzarella and Tomato Sauce • 17/22

Margherita Pizza Tomato Sauce & Fresh Basil • 17/22

+ \$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
Vegan Cheese

100% VEGAN MENU

VEGAN STARTERS

Bruschetta Pomodoro Garlic Ciabatta Crisps & Fresh Tomato Checca • 12

Fire-Roasted Artichoke Served with Grilled Lemon • 14.50

HAND MADE VEGAN SOUPS

Pasta Fagioli Traditional White Bean & Potato Soup

Minestrone Hearty Italian Vegetable Soup

Seasonal Soup • Cup 8.50 Bowl • 11

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

VEGETARIAN PANINI SANDWICHES

All Sandwiches are served with a Side Salad, Rosemary Potatoes or French Fries, Garlic & Truffle Fries +2
Add any Veggie to your Sandwich +2 or Substitute any side for a Veggie +2

The No B: Just L.T.A. Sandwich Arugula, Tomatoes, Avocado & Balsamic Drizzle • 17

Grilled Veggie Zucchini, Eggplant, Tomato & Honey Balsamic Drizzle • 17

Served on Freshly Baked, Eggless Ciabatta Bread.

VEGAN SALADS

Add any Veggie to your Salad +2

Roasted Beet and Apple Salad Mixed Field Greens, Roasted Beets, Candied Pecans, Apples & Balsamic Vinaigrette • 16 / 19

Spinach Balsamic Salad Fresh Spinach tossed with Roasted Red Peppers, Black Olives, Tomatoes & our Honey Balsamic Vinaigrette • 12.50 / 16

Apple Pecan Salad Fresh Arugula tossed with Candied Pecans, Apples, Fresh Sage & Balsamic Vinaigrette • 16 / 19

Vegan Antipasti Salad Shredded Romaine, Black Olives, Tomatoes, Cucumbers, Vegan Cheese, Fresh Basil, Garbanzo Beans & Fresh Thyme Vinaigrette • 16 / 19

Grilled Veggie Chopped Salad Mixed Greens, Grilled Veggies and our Lemon Herb Vinaigrette • 16 / 19

Spinach, Pine Nuts, and Fresh Basil Salad Chopped Shallots, Cherry Tomatoes & our Honey Balsamic Vinaigrette • 12.50 / 16

VEGAN PASTA DISHES

All Pastas made without eggs in strictly Vegan Sauces, Add any Veggie to your Pasta +2

Penne Puttanesca Capers, Olives, white wine & All' Arrabbiata Sauce • 20

Penne All' Arrabbiata Spicy Tomato Sauce with Garlic & Herbs • 19

Capellini Primavera Capellini Noodles with Marinara & Fresh Vegetables • 20

Rigatoni with Roasted Peppers Served with Marinara Sauce • 19

Whole Wheat Spaghetti Served with Spinach & Tomatoes • 20

Rigatoni with Eggplant Served with Marinara Sauce • 21

Spaghetti Squash with All' Arrabbiata Sauce *or* Garlic & Olive Oil • 19

VEGAN TOSCANO STYLES PIZZAS

Eggless and Vegan Pizzas in Medium & Large Sizes

We use Vegan Dairy-Free Cheese to build your Vegan Pizza +3.50

Pizza Marinara with Marinara Sauce & Fresh Basil • 17/22

Eggplant Pie Marinara Sauce, Vegan Cheese, Pine Nuts, Eggplant, Sun-Dried Tomatoes & Fresh Basil • 26/29

Marinara Mushrooms & Onion Pie Marinara Sauce, Vegan Cheese, Mushrooms, Caramelized Onions & Thyme • 25/29

Marinara Fresh Herb Pie Marinara Sauce, Fresh Thyme, Fresh Basil, Vegan Cheese & Fresh Garlic • 25/29

Green Power Pie Olive Oil, Fresh Garlic, Spinach, Fresh Arugula • 25/29

Vegan Cheese Pizza • 21/26

BUILD YOUR OWN MARINARA PIE

Build your own Vegan Pizza Medium \$20 *or* Large \$25

+ \$2.00 per Topping

Arugula • Onions • Black Olives, Kalamata Olives • Tomatoes • Cherry Tomatoes • Caramelized Onions
• Vegan Cheese • Hazelnuts • Fresh Thyme • Fresh Basil • Fresh Garlic • Mushrooms
• Bell Peppers • Jalapeños • Pineapple

+ \$3.00 per Topping

Sun-Dried Tomatoes • Pine Nuts • Artichoke Hearts • Avocado