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 SoupMinestrone Hearty Italian Vegetable SoupSeasonal Soups • Cup 8.50Bowl 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, 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

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