



VEGETARIAN MENU

ANTIPASTI

Spinach & Artichoke Dip 850 cal
Creamy spinach, roasted garlic, artichoke, crispy
Parmesan flatbread

Bruschetta Sampler
Roasted Red Pepper Bruschetta - fresh mozzarella, basil,
Parmesan, balsamic drizzle
Roasted Tomato & Ricotta Bruschetta - fresh basil,
balsamic drizzle

Truffle Garlic Toast with Ricotta 260 cal/piece
Ciabatta bread, house-made ricotta, roasted garlic pesto,
fresh mozzarella, Grana Padano Zanetti

Margherita Flatbread 850 cal
Vine-ripened tomatoes, fresh mozzarella, basil,
extra-virgin olive oil

INSALATA

Chopped Salad ♦ 280 cal
Chopped greens, tomatoes, cucumbers, olives, onions,
feta, red wine vinaigrette

Tomato Caprese ♦ 240 cal
Vine-ripened tomatoes, fresh mozzarella, basil,
balsamic drizzle

PASTA TRADIZIONALE

Spaghetti Pomodoro ♦ 690 cal
House-made tomato compote, basil, Parmesan

Ravioli Di Bello 1100 cal
Portobello ravioli, crimini mushrooms, roasted grape
tomatoes, Grana Padano Zanetti, fresh thyme, brown
butter sauce

Pesto Primavera ♻️ - 1120 cal - **LUNCH ONLY**
Grilled asparagus, roasted grape tomatoes, broccolini®,
spaghetti, house pesto sauce

PREMIUM SIDE

Gnocchi Cacio e Pepe 870 cal
House-made ricotta gnocchi in a Cacio e Pepe sauce,
garnished with freshly grated Reggiano & cracked
black pepper

DESSERTS

Tiramisu 400 cal
Traditional espresso-soaked ladyfingers, mascarpone,
anglaise, cocoa

Warm Chocolate Cake 900 cal
Molten chocolate cake, anglaise, vanilla gelato

Vanilla Gelato ♦ - 230 cal

Caramel Mascarpone Cheesecake 990 cal
Mascarpone cream, anglaise, caramel drizzle

♦ Item can be prepared Gluten-Friendly

Due to shared food preparation and cooking areas, it is possible for menu items to inadvertently come into contact with a food allergen from another menu item or food preparation materials. While we do take great care to try and prevent the presence of allergens in your menu item, we are not able to guarantee that your menu item has not come in contact with potential allergens. Please speak with a member of management staff if you have special dietary needs or specific food allergies.

2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutritional information is available upon request.

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, ingredient substitutions and recipe changes. 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.