



# Vegetarian Menu

## Appetizers

- Melanzane alla Parmigiana** Baked Eggplant, Fresh Mozzarella, Tomato Sauce, Herbs...12  
**Scelta di Formaggi** Italian Cheeses, Pear, Honey...14

## Salads and Soups

- \*Insalata Mercato** Coleman's Farms Organic Market Lettuce Trio, Heirloom Tomatoes, Red Bell Pepper, Persian Cucumber, Raspberry Vinaigrette...11  
**\*Insalata Tricolore** Radicchio, Arugula, Belgian Endive, Balsamic Vinaigrette...9  
**\*Insalata Cesare** Romaine, Creamy Caesar, Parmesan Pizza Bread...11  
**\*Crema di Zucca e Amaretti** Purée of Butternut Squash Soup, Amaretto Cookie Crumble, 12 Year Aged Balsamic...10  
**\*Minestrone** Vegetable Soup...8  
**Vellutata** Creamy Savoy Cabbage Soup, Fried Brussel Sprouts, Ciabatta Crouton...9

## Intermediate Courses

Pasta and risotto are available in appetizer or entree portion.

All pasta is made fresh, in-house, daily.

- Pizzoccheri alla Valtellinese** Whole Wheat Pappardelle, Fried Sage, Braised Savoy Cabbage, Bitto Cheese Fondue...13 / 18  
**Ravioli di Barbabietole** Ravioli, Market Organic Red & Golden Beets, Poppyseeds, "Paradiso Extra Virgin Olive Oil...13 / 18  
**Risotto di Zucca** Butternut Squash Risotto, Balsamic Glaze...15 / 21  
**Risotto Primavera** Parmesan Risotto, Seasonal Vegetables...14 / 19  
**Pizza Margherita Fresca** Fresh Mozzarella, Chopped Roma Tomato, Garlic, Basil...11  
**Pizza Tartufo** Stracchino, Truffle Essence, Arugula...13

11-26-09

## Sides

- \*Verdure alla Griglia** Grilled Vegetables...9  
**\*Carciofi al Vino Bianco** Baked Artichokes, White Wine...7  
**\*Verdure Miste** Sautéed Vegetables...6  
**\*Cavolini di Bruxelles** Braised Brussel Sprouts...7  
**\*Spinaci Aglio e Olio** Sautéed Spinach, Garlic...8  
**Patate Gratinat** Potato-Leeks "Au Gratin"...6  
**Purée di Patate** Mashed Potatoes...6  
**\*Patate Arrosto** Roasted Fingerling Potatoes...7  
**Polenta e Gorgonzola** Soft Polenta, Gorgonzola...6  
**\*Polenta ai Funghi Trifolati** Soft Polenta, Wild Mushrooms...6

(\*) denotes items that are Vegan or can be made Vegan upon request

18% Gratuity added to parties of 6 or more • Split plate charge \$5.00 • Corkage fee \$20.00