

VEGETARIAN MENU

APPETIZERS & SALADS

HEARTH OVEN MARGHERITA PIZZA

10

AUTUMN GREENS SALAD
BOSTON BUTTER, CIRCUS FRISEE,
BELGIAN ENDIVE, POACHED APPLES,
CANDIED WALNUTS,
HONEY GOAT CHEESE VINAIGRETTE

5.75

CHOPPED SALAD with CHILLED ICEBERG
LETTUCE, TOMATOES,
HARICOT VERTS, SCALLIONS,
HERB PARMESAN DRESSING

8

RUSTIC BRUSCHETTA
CHARGRILLED GARLIC CROSTINI,
EXTRA VIRGIN OLIVE OIL,
LAURA CHENEL GOAT CHEESE,
ROASTED TOMATO BASIL SALAD

7

WOOD ROASTED HEIRLOOM BEET SALAD
YUZU MACERATED WATERMELON, GOAT
AND BLUE CHEESE, AGED BALSAMIC,
GREEN SHISO, DILL OIL

11

MAIN COURSE

**BUCATINI PASTA with MARINARA
and FRESH BASIL**

18

**VEGETARIAN TASTING of
BREADED JAPANESE EGGPLANT,
BRAISED ESCAROLE, LEMON &
THYME GNOCCHI, MARINARA SAUCE,
REGGIANO PARMESAN and BASIL OIL**

19

**TEMPURA of ASPARAGUS,
HARICOT VERTS and MEYER LEMON
with GINGER AIOLI and PONZU,
JASMINE RICE**

18

SIDES

**LEMON & THYME GNOCCHI,
REGGIANO PARMESAN and BASIL OIL**

6

OLIVE OIL ROASTED YUKON GOLD POTATOES

5

**SAUTEED SPINACH with
EXTRA VIRGIN OLIVE OIL and GARLIC**

6

ARRAY of SEASONAL FRUITS

6