



# VEGETARIAN MENU

## ANTIPASTI

**Spinach & Artichoke Dip** 830 cal  
Creamy spinach, roasted garlic, artichoke, crispy  
Parmesan flatbread

**Bruschetta Sampler** 650 cal  
**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** 840 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** ♦ 280 cal  
Vine-ripened tomatoes, fresh mozzarella, basil,  
balsamic drizzle

## PASTA TRADIZIONALE

**Spaghetti Pomodoro** ♦ 640 cal  
House-made tomato compote, basil, Parmesan

**Ravioli Di Bello**\*\* 980 cal  
Portobello ravioli, crimini mushrooms, roasted grape  
tomatoes, Grana Padano Zanetti, fresh thyme, brown  
butter sauce

**Pesto Primavera** ♦ 1180 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**\*\* 940 cal  
Molten chocolate cake, anglaise, vanilla gelato

**Vanilla Gelato** ♦ 190 cal

**Caramel Mascarpone Cheesecake**\*\* 890 cal  
Mascarpone cream, anglaise, caramel drizzle

\*\* This item contains egg

♦ Item can be prepared Gluten-Friendly

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 and ingredient substitutions in food and food preparation. 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.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.