

VEGETARIAN & VEGAN MENU OPTIONS

VEGETARIAN

Approved vegetarian menu items allow eggs, dairy and honey; we do not allow animal ingredients or by-products, fish, shellfish mollusks and gelatin. Fried foods are excluded due to cross-contact.

VEGAN

Approved Vegan menu items do not allow eggs, dairy, animal ingredients, fish, shellfish, mollusks, or animal by-products such as, honey and gelatin. Fried foods are excluded due to cross-contact.

APPETIZERS

Tomato Caprese with Fresh Burrata,
Bread with Oil and Herbs

Bread with Oil and Herbs

SALADS

House Side Salad, Italian Side Salad
Swap out dressing with Light Balsamic Dressing,
Extra Virgin Olive Oil and Red Wine or Balsamic
Vinegar

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Swap out dressing with Light Balsamic Dressing,
Extra Virgin Olive Oil and Red Wine or Balsamic
Vinegar

SOUPS

Minestrone, Tomato Basil

None

PASTA

Linguine Positano, Spaghetti Pomodoro, Whole
Grain Pasta with Pomodoro Sauce, Gluten Free
Casarecce Pasta with Pomodoro Sauce,
Rigatoni Martino - Order without parmesan and
Romano cheese blend

Linguine Positano, Spaghetti with Pomodoro Sauce,
Whole Grain Spaghetti with Pomodoro Sauce, Gluten
Free Casarecce Pasta with Pomodoro Sauce,
Rigatoni Martino - Order without parmesan and
Romano cheese blend

SIDES

Garlic Mashed Potatoes, Grilled Asparagus,
Penne Pomodoro, Sautéed Broccoli, Steamed
Broccoli, Sautéed Spinach, Steamed Spinach

Grilled Asparagus, Penne Pomodoro, Sautéed
Broccoli, Steamed Broccoli, Sautéed Spinach,
Steamed Spinach

DESSERTS

Cannoli Cake For Two, John Cole, Sogno di
Cioccolata "Chocolate Dream", Strawberry
Cheesecake, Tiramisu, Traditional Cannoli

None

All vegan/vegetarian menu items are prepared in the same kitchen area where non-vegan/vegetarian items are prepared. Our dietitians have reviewed and approved the following menu items and modifications for vegan/vegetarian selections based on the most current recipes and ingredient information from our food suppliers. Additionally, our culinary team will strive to accommodate your special dietary needs to these currently offered meals. Please be aware none of our food items are certified vegan/vegetarian. Normal kitchen operations involve cross-contact with other foods and, therefore, we are unable to guarantee that any menu item is completely free of animal product and assume no responsibility for guests with dietary restrictions.