



VEGETARIAN & VEGAN MENU OPTIONS

VEGETARIAN

Approved vegetarian menu items **INCLUDE**: eggs, dairy, and honey; **EXCLUDE**: beef, pork, poultry, fish, shellfish, mollusks, gelatin, and animal-based rennet used in cheese making. Fried foods are excluded due to cross-contact with animal protein in shared fryers.

VEGAN

Approved vegan menu items **EXCLUDE** all animal based-ingredients: beef, pork, poultry, eggs, dairy, fish, shellfish, mollusks, honey, gelatin, and animal-based rennet used in cheese making. Fried foods are excluded due to cross-contact with animal protein in shared fryers.

	VEGETARIAN	VEGAN
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	House Side Salad, Italian Side Salad Swap out dressing with Light Balsamic Dressing, Extra Virgin Olive Oil and Red Wine or Balsamic Vinegar
SOUPS	Minestrone	None
SMALL PLATES	Bruschette Scotty Thompson	None
PIZZA	None	None
PASTA	Linguine Positano, Spaghetti Pomodoro, Whole Grain Pasta with Pomodoro Sauce, Gluten Free Casarecce Pasta with Pomodoro Sauce	Linguine Positano, Spaghetti with Pomodoro Sauce, Whole Grain Spaghetti with Pomodoro Sauce, Gluten Free Casarecce Pasta with Pomodoro Sauce
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, Cinnamon Apple Crostata, 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.