



# DINNER ADDITIONS

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## APPETIZER

### INSALATA

Baby gem, arugula, treviso, hazelnuts, pomegranates, pomegranate vinaigrette 13.00

## MAINS

### PAPPARDELLE STEFANO

Broad noodle pasta with slowly braised short ribs in tomato sauce 24.95

### STEAK

Grilled 10 oz angus striplion with garlic mashed potatoes, chilli garlic rapini & Demi glace 35.95

### RISOTTO

Arborio rice slowly cooked with porcini mushrooms, grana padano, truffle paste, finished with black truffles 24.95

*vegan version available*

## PLANT BASED ADDITIONS

### VEGAN PESTO PIZZA

Super green pesto, cashew based cheddar cheese, roasted cauliflower, red onions, baby kale 15.00 *nut free pesto: kale, parsley, cilantro, pumpkin seeds, cayenne, cumin, garlic \*may contain a trace of peanuts*

### VEGAN GREEK PIZZA

Tomato sauce, Earth Island mozzarella, tofu feta, black olives, spinach, red onions 15.00

### VEGAN SMOKED MUSHROOM PIZZA

Olive oil, Earth Island mozzarella, baby spinach, smoked mushrooms 15.00

### VEGAN SMOKED "SALMON PIZZA"

Olive oil, smoked carrot that tastes similar but even better than salmon. Cashew based cream cheese, capers, red onions & dill 16.00 *\*contains nuts*

### SQUASH GEMELLI

With super green pesto & roasted cauliflower finished with roasted pumpkin seeds & parsley oil 17.00 *nut free pesto: kale, parsley, cilantro, pumpkin seeds, cayenne, cumin, garlic \*may contain a trace of peanuts*

*\*Gemelli are twin tubes twisted around one another*

## FEATURE WINE

### CABURNIO 2013, Tenuta Monteti, Tuscany

Deep garnet red blend of Cabernet Sauvignon & Merlot. Espresso, mocha, sweet grilled herbs & plums wrap around the palate in this deep, inviting wine. Great with Steak and Truffle Risotto 6oz 18.00/ bottle 60.00