

VALENTINE'S DAY



FIRST COURSE *choice of*

PIZZETTE MARGHERITA

Mini pizza with tomato sauce, Earth Island mozzarella, basil

AVOCADO CASHEW CAESAR WITH PARMESAN

Crispy romaine with an avocado, cashew, lemon juice based dressing topped with our own plant-based parmesan cheese **contains nuts*

ZUPPA

Please ask your server

ARANCINI

Classic Italian rice balls stuffed with Earth Island mozzarella, peas, lightly fried & served with tomato-chili sauce

SECOND COURSE *choice of*

ORECCHIETTE

Cashew truffle cream sauce & sautéed spinach **contains nuts*

PLANT-POWERED CLASSIC LASAGNA

Artisanal creamy cashew almond mozzarella, tofu ricotta & kale marinara sauce **contains nuts*

SPELT RIGATONI ALLA NORMA

Eggplant, cherry tomatoes, chillies, garlic, red wine, tomato sauce

VEGAN SMOKED SALMON PIZZA

Pizza bianco with olive oil, smoked carrot, cashew based cream cheese, capers, red onions & dill **contains nuts*

VEGAN SAUSAGE PIZZA

Tomato sauce, Earth Island mozzarella, fennel sausage, roasted red peppers, basil

MULTIGRAIN PIZZA VEGANO

Tomato sauce, Earth Island mozzarella, tofu feta, mushrooms, baby kale, sun-dried tomatoes

DESSERT *choice of*

VEGAN CHOCOLATE BROWNIE

Rich & decadent raw chocolate brownie topped with coconut whipped cream **contains nuts*

ORANGE POLENTA CAKE

Warm orange polenta cake with coconut whipped cream **contains nuts, gluten-free*

HAZELNUT GELATO

Made with Italian rice milk **contains nuts*

Lasagna cheese: cashews, almonds, organic non GMO tofu, agar agar flakes, onion, garlic, sea salt, lemon juice, apple cider vinegar, nutritional yeast, onion & garlic powder, coconut milk, refined coconut oil

\$35 THREE COURSE VEGAN DINNER