

## JUICE

Fresh orange juice / blood orange juice 6.00

## COCKTAILS 9.00 (2oz)

<b>BELLINI</b> Peach nectar, prosecco	<b>MARTINI CREMISINO</b> Vodka, Cointreau, blood orange juice 12.00
<b>MIMOSA</b> Orange juice, prosecco	<b>BLOODY CAESAR 7.00 DOUBLE 10.00</b>
<b>FIORI di SAMBUCCO</b> Vodka, pear nectar, fresh lime juice, St-Germain elderflower liqueur	<b>PLANT BASED BLOODY CAESAR 9.00</b> Vodka, V8 Cocktail juice, olive juice, tabasco, finished with olives & celery heart
	<b>VIRGIN 4.00</b>

**EGGS** *Until 2:30 pm / Served with fingerling potatoes or Insalata Mista Substitute gluten-free bread add 2.00 (soy & rice flour, contains dairy)*

### OMELETTE

Two organic eggs with mushrooms & fontina 13.00

### EGGS SALMONE

Two poached organic eggs with hollandaise & smoked salmon on grilled sourdough bread 16.00

### EGGS BENEDICT

Two poached organic eggs with hollandaise & peameal bacon on grilled sourdough bread 15.00

### EGGS AVOCADO

Two poached organic eggs with hollandaise & avocado on grilled sourdough bread 15.00

## PLANT BASED “EGGS”

### EGGS VENNY

English muffin, tofu, pinto bean breakfast sausage, baby spinach, smoked paprika black salt, finished with Mornay sauce 16.00

### TOFU SCRAMBLE

With sausage, avocado & toast 15.00

### SMOKED CARROT & DREAMY CHEESE BAGEL

Everything bagel toasted & topped with raw cashew cream cheese, smoked carrots, pickled onion & capers 10.00

*sides: buttered multigrain toast 2.00 / mista salad 3.00 / avocado 2.50  
peameal bacon 3.00 / bacon 3.00*

## APPETIZER

### GREEK SALAD

Mixed greens, feta, cucumber, tomatoes, olives, red onions, red wine vinaigrette 9.75  
*vegan version with tofu feta available  
add chicken 6.55 / add salmon 10.95*

## MAINS

### BEEF & MUSHROOM STEW

With carrots, celery, onions, herbs, mustard, on mashed potatoes 15.00

### SOUP & SALAD

Tuscan kale, cannellini bean & vegetable soup served with an olive oil crostini & insalata mista 12.00

### LUNCH PASTA

Please ask your server 12.00

### “BEYOND BEEF” VEGETARIAN BURGER

A quarter pound, plant-based patty on a sesame Brioche bun with avocado, lettuce, roasted red pepper aioli & caramelized onions served with sweet potato fries or our Avocado Cashew Caesar Salad 15.95  
*additional toppings: white cheddar OR gorgonzola add 2.00*

### PLANT-POWERED CLASSIC LASAGNA

Artisanal creamy cashew almond mozzarella, tofu ricotta & kale marinara sauce, served with our Avocado Cashew Caesar Salad 15.00

## MINI PIZZAS *Served with Insalata Mista / Substitute Avocado Cashew Caesar add 2.00*

### MINI PIZZA DIAVOLA

Tomato sauce, fresh mozzarella, spicy salami, basil, black olives 14.00

### MINI MARGHERITA PIZZA

The classic pizza from Naples with tomato sauce, fresh mozzarella & basil 13.00

### MINI VEGAN SAUSAGE PIZZA

Tomato sauce, Earth Island mozzarella, fennel sausage, roasted red peppers, basil 16.00

### MINI PIZZA VEGANO

Tomato sauce, Earth Island mozzarella, tofu feta, mushrooms, baby kale, sun-dried tomatoes 15.00

*substitute Earth Island non dairy cheese add 2.00 / gluten-free vegan pizza dough add 2.0*

**VEGAN INGREDIENTS:** PLANT-BASED PARMESAN / raw unsalted cashews, nutritional yeast, hemp seeds, fine sea salt, garlic powder // “BEYOND BEEF” BURGER / -pressed canola oil, refined coconut oil, contains 2% or less of the following: cellulose from bamboo, methylcellulose, potato starch, natural flavor, maltodextrin, yeast extract, salt, sunflower oil, vegetable glycerin, dried yeast, gum arabic, citrus extract, ascorbic acid, beet juice extract, acetic acid, succinic acid, modified food starch, annatto // EARTH ISLAND MOZZARELLA / filtered water, coconut oil, modified food starch, potato starch, sea salt, natural flavor olive extract, beta carotene // EARTH ISLAND CHEDDAR SLICES / filtered water, coconut oil, modified food starch, potato starch, sea salt, natural flavor (plant sources), olive extract, paprika extract and beta carotene for color // VEGANAISE / organic expeller-pressed soybean oil, filtered water, organic brown rice syrup, organic apple cider vinegar, sea salt, organic soy protein, organic mustard flour, organic lemon juice concentrate // GLUTEN FREE PIZZA DOUGH / sweet rice flour, potato starch, tapioca starch, potato flour, unsweetened apple juice, evaporated cane juice, baking powder, sea salt, active dry yeast, xanthan gum // SAUSAGE / organic pinto beans, tamari, vital wheat gluten, nutritional yeast, paprika, fennel, red pepper flakes, thyme, oregano, sage, basil, parsley, onion powder, sugar // TOFU FETA / organic tofu, citric or lactic acid, AC vinegar, salt, lemon, refined coconut oil, za’atar (thyme, oregano & marjoram) // MORNAY SAUCE (CHEESE SAUCE) / Olive oil, mustard, nutritional yeast, Ripple milk, apple cider vinegar, turmeric, flour // VEGAN SAUSAGE / Pinto beans, veg stock, fennel, pepper, liquid smoke, garlic powder, chili flakes, nutritional yeast, brown sugar, cumin, vital wheat gluten // DREAMY CREAM CHEESE / raw cashews, almonds, apple cider vinegar, refined coconut oil, coconut milk, agar flakes, lemon juice, sea salt // VEGAN RICOTTA / cashews, lemon juice, apple cider vinegar, nutritional yeast, garlic, organic onion & garlic powder, sea salt, olive oil, organic yellow onion, tofu