



DINNER ADDITIONS

DRINK FEATURES

LAVENDER FIZZ

Gin, fresh lemon, lavender syrup, soda, sprinkled with lavender 9.50 (1.5oz)

ROSE MOSCOW MULE

Vodka, rose syrup, ginger beer, fresh lime juice, rose petal garnish 9.50 (1.5oz)

APPETIZERS

VEGAN CRAB CAKE

Two plant-powered okara & quinoa "crab" cakes with coleslaw tricolore and vegan aioli 14.95

**Please note that the oil in which our crab cakes are deep fried is also used for other menu items*

CALAMARI GRIGLIA ALLA PUTTANESCA

Grilled calamari, tomatoes, black olives, capers, lemon, olive oil 14.95

MAINS

CASSARECCIA GAMBERI

A Sicilian twisted tube-shaped pasta with sautéed garlic shrimp, broccolini, cauliflower, in a chili oil & chive sauce 21.95

BRANZINO

Grilled Branzino filets, white bean, tomato, zucchini & baby kale ragu 24.95

PIZZA PESTO

Pesto, cherry tomatoes, fresh mozzarella, broccolini, pine nuts 15.95

HEALTHY CHOICES

Substitute *rice fusilli* (gluten free) OR *spelt rigatoni* (contains gluten) for an additional \$2

Enjoy our new *whole wheat multi grain pizza dough* (dairy free) for an additional \$2

See our core menu for a list of non-dairy cheeses

APERITIVO HOUR

\$8 cocktails / \$6 wine / \$5 beer

WEDNESDAY - FRIDAY 2:00PM - 5:00PM

Vegan Crab Cake Ingredients: Okara (organic Non-GMO soy bean pulp), shallots, red onion, celery, parsley, ground flax, organic quinoa, French bread crumbs, capers, silken tofu (non GMO), Margie's secret Old Bay spice mix (celery salt, cayenne, mace, cinnamon, black pepper, smoked paprika, sea salt, black pepper, dry mustard, cardamom, allspice, cloves) lemon and lime juice, panko crust.

Vegan Aioli: Ripple, Dijon mustard, apple cider vinegar, sea salt, organic canola oil
