












## Vegetarian




**ITALIAN MINISTRONE SOUP** \$12/pp      
Fresh garden vegetables, plum tomato vegetable broth



**AVACADO FARRO SALAD** \$14/pp     
Arugula, sundried tomato farro and quinoa, cherry tomatoes, watermelon radish, ripe avocado, white balsamic dressing




**GRILLED VEGETABLE MEDLY** \$10/pp     
Marinated eggplant, zucchini, red onions, and baby bell peppers

**STUFFED EGGPLANT** \$18/pp   
Roasted eggplant, panko breadcrumbs, parsley, pomodoro sauce, mozzarella, parmigiano cheese, evoo drizzle

## Vegan

**LENTIL & EGGPLANT LASAGNA** \$23/pp     
Layers of roasted eggplant in a lentil pomodoro sauce

**ZUCCHINI PASTA** \$22/pp    
Creamy zucchini pasta in a vegan pesto sauce


**PENNE POMODORO** \$18/pp     
Penne pasta with a homemade pomodoro sauce, fresh basil

## Gluten Friendly

**TREVISIO FENNEL SALAD** \$14/pp  
Treviso radicchio with shaved fennel, port poached figs, goat cheese, and white balsamic dressing

**GREEN GODDESS SALAD** \$21/pp  
Beluga lentils, chickpeas, roasted yam, heirloom cherry tomatoes, carrot, charred rapini, cabbage, roasted beets, pine nuts, spring mix, green goddess dressing

**GLUTEN FREE LINGUINE** \$23/pp  
Pumpkin, pancetta, crisp sage

**ITALIAN BRAISED SHORT RIB** \$36/pp    
Italian herb marinated short ribs in a Tuscan wine broth



## Sides


**HERB ROASTED FINGERLING POTATOES** \$4/pp     

**GRILLED WILD MUSHROOM POLENTA** \$8/pp  

**CREAMY SWEET POTATO PEA MASH** \$9/pp  

## Dairy & Lactose Free


**CLASSIC CHICKEN NOODLE SOUP** \$13/pp    
Heirloom carrot, celery, white onion, noodles, rich chicken broth

**ARGENTINIAN COCKTAIL SHRIMP** \$36/pp   
Ice chilled Argentinian shrimp served with an assortment of cocktail sauces, aioli and fresh lemon

**DAIRY FREE LASAGNA** \$22/pp  
Veal bolognese, dairy free cheese

**GRILLED SIRLOIN (6oz)** \$55/pp  
Served with a grilled avocado and heirloom tomato bruschetta

## Nut Friendly

**WILD MUSHROOM SOUP** \$12/pp   
Wild and tame mushroom puree, creamy goat cheese drizzle

**ITALIAN ANTIPASTO** \$18/pp  
Prosciutto, sweet honey dew, mushroom artichoke antipasto, nduja honey crostini, capers skewer, grilled marinated vegetables




**PENNE VODKA** \$19/pp  
Penne pasta served with crisp pancetta and vodka rosé sauce

## Healthy

**ITALIAN WEDDING SOUP** \$13/pp   
Mini Italian meat balls, sautéed spinach, parmigiano cheese, chicken broth

**OCTOPUS SALAD** \$24/pp  
Octopus, red wine vinegar, carrot, potato, celery, red onion, oregano, parsley and olive oil

**AGAVE BOWL** \$18/pp  
Roasted sweet potato, beets, roasted onion, chia seeds, kale chips, goat cheese with white balsamic dressing

**PACCHERI POMODORO** \$16/pp     
Fresh paccheri pasta, pomodoro sauce, micro grated grano padano

## Dessert

**INDIVIDUAL FRUIT CUPS** \$12/pp  
Assortment of seasonal, sliced fresh fruit



VEG



VEGAN



DAIRY  
FREE



GLUTEN  
FREE



NUT  
FRIENDLY

