



VEGAN MENU

tapas and beyond

BRUSCHETTA SEMPLICE *GRILLED BREAD*

Four slices of baguette rubbed with garlic, topped with extra-virgin olive oil, salt, and pepper 2.

ACEITUNAS ○ *OLIVES*

A side of marinated green and black olives and cornichons 4.5.

PAPAS DULCES ○ *SWEET POTATO FRIES*

Rosemary-scented sweet potato fries 5.

CROSTINI CON POMODORO *TOMATO TOAST*

Tomato and basil 2 ea.

CROSTINI CON FUNGHI *MUSHROOM TOAST*

Sautéed mushrooms and parsley 2 ea

MELANZANE ○ *EGGPLANT FRITES*

Eggplant frites with tomato salsa *sciué sciué* 8.

MELA MISTA SPECIALE ○ *APPLE SALAD*

Washington apples, mixed greens, candied walnuts, with an apple cider vinaigrette 8.

COLORATA SPECIALE ○ *'COLORATA' SALAD*

Organic mixed greens, tomatoes, olives, with white balsamic vinaigrette 8.

INSALATINA ✓ *SIDE SALAD*

Mixed greens with white balsamic vinaigrette 6.

MINISTRA DEL GIORNO *SOUP OF THE DAY*

Soup of the day. Ask server for details 8.

~ **PAELLA** ○ *BAKED SAFFRON RICE* ~

30 minutes, 2 person minimum, prices are per person

Made with Calasparra rice and

Spanish saffron in the traditional paellera with eggplants, artichokes, peas, mixed vegetables 22.

LINGUINE AGLIO E OLIO *GARLIC AND OIL*

Linguine with garlic oil and hot pepper 12.

RIGATONI ALL'ARRABBIATA *'ANGRY' RIGATONI*

Rigatoni with garlic, tomatoes, and red chili cooked in olive oil 15.

PASTA CON VERDURA *PASTA WITH VEGETABLES*

Pasta with red bell peppers, olives, artichokes, tomato sauce and basil 15.

sweet temptations

SORBETTO AL CIOCCOLATO *CHOCOLATE SORBET*

Chocolate sorbet in a natural cocoa pod 7.

LEMON RIPIENO *LEMON SORBET*

Tart lemon sorbet in a natural fruit shell 7.

MANGO RIPIENO *MANGO SORBET*

Mango sorbet in a natural fruit shell 7.

✓ Vegetarian – Vegan Menu Available

○ Available **gluten free**– Ask server for details

*Eating raw or undercooked meats, poultry, eggs, fish, or shellfish may increase your risk of food borne illness