

GLUTEN FREE MENU

BROWN RICE SPAGHETTI “PRIMAVERA”

Gluten free spaghetti, carrot, zucchini, tomato, mushroom, eggplant, garlic and basil

ROLLATINE OF EGGPLANT “SICILIANA”

Rolled thin sliced grilled marinated eggplant stuffed with mozzarella, tomato and basil
Baked with tomato, olives, caper, fresh oregano and garlic

STUFFED PORTOBELLO MUSHROOM STACK WITH COMTE CHEESE

Stuffed with onion, spinach, garlic, mushroom and melted Comte cheese

VEGETARIAN MENU

STUFFED ACORN SQUASH WITH RISOTTO, PUMPKIN AND SPICES

Roasted acorn squash filled with creamy risotto, roasted pumpkin and spices

VEGAN MENU

RATATOUILLE OF BRAISED VEGETABLE “PROVENCALE”

Slow braised zucchini, eggplant, mushroom, bell-peppers, tomato, baby turnip, basil and fresh herb

FAVA BEAN PUREE WITH GARLIC RAPINI

Puree of fava bean, garlic and thyme topped with rapini, olive oil, garlic and chili pepper

CARAMELIZED RAINBOW CAULIFLOWER AND BLISTERED RED ONION

Heirloom cauliflower, roasted red onion and candied tomato olive oil-garlic and thyme

GRILLED VEGETABLE PLATTER WITH SALSA VERDE

Assorted vegetables charcoal broiled drizzled with mint, walnut and garlic salsa