

Vegan

ITALIAN RESTAURANT & BAR
B·R·A·V·O·!



GLUTEN-SENSITIVE
OPTION AVAILABLE



CONTAINS NUTS

BRUSCHETTA

warm tomatoes / basil / red onions / garlic / balsamic / crostini
substitute gluten-sensitive crostini +\$2

\$13

GRILLED PORTABELLA MUSHROOMS

roasted red bell peppers / white bean hummus / crostini
substitute gluten-sensitive crostini \$2

\$13

FIELD GREENS SALAD

mesclun lettuces / kalamata olives / red onion / grape tomatoes
balsamic vinaigrette

\$6 HALF / \$10 WHOLE

VEGANO WOOD-FIRED PIZZA

basil pesto / ratatouille / sun-dried tomatoes / grilled portabella
asparagus / arugula / pine nuts / aged balsamic / cashew parmesan
classic or gluten-sensitive crust +\$2

\$18

VEGAN BURGER

tomatoes / pickled red onion / chili-garlic "vegan"-naise / wheat bun
choice of side

\$17

VEGAN PENNE

heirloom tomatoes / basil / garlic / red onions / balsamic
cashew parmesan
substitute gluten-sensitive pasta \$2

\$17 LUNCH / \$24 DINNER

VEGETABLE PLATE

grilled eggplant / grilled portabella mushroom
seasonal vegetables / hummus / pesto risotto

\$19 LUNCH / \$23 DINNER

VEGAN RISOTTO

arborio rice / artichoke hearts / sundried tomatoes / spinach
cashew parmesan / crispy portabella

\$17 LUNCH / \$24 DINNER

SIDE CHOICES

fresh fruit / field green salad

PREMIUM SIDE CHOICES

french fries \$1 / sweet potato fries \$2 / spinach salad \$2

VEGAN SALAD DRESSING OPTIONS

balsamic vinaigrette / orange-chipotle vinaigrette / pomegranate vinaigrette

VEGAN CHOCOLATE CAKE

raspberry coulis / coconut whipped cream / balsamic macerated berries

\$10

VEGAN NAPOLEON

balsamic macerated berries / coconut whipped cream / puff pastry

\$10

MAY 2026

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BUBBLY BEVERAGES

MAN-MOSA
prosecco / orange juice / ketel one limon

BRAVO! BELLINI
prosecco / peach schnapps

1994
prosecco / limoncello / cointreau / lemon twist

CLASSIC CHAMPAGNE COCKTAIL
bitters / sugar cube / prosecco

FRENCH 95
bourbon / lemon juice / simple syrup / prosecco

APEROL SPRITZ
prosecco / aperol / soda

KIR ROYAL
prosecco / chambord

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