

STARTER

plant-based bruschetta | 11

tomato confit | garlic + italian herbs | GF option

Impossible® meatballs | 13

marinara | Follow Your Heart® mozzarella + parmesan | GF

pomodoro verde | 13

fried green tomato | pesto | balsamic glaze | GF

seasonal salad | 10

spinach | strawberries | blueberries | walnut | lemon sage vinaigrette | GF

minestrone | cup 5 | 10

vegetable soup in a tomato broth | GF

gluten free bread | 2

ENTREE

plant-based pesto | 21

trofie pasta | basil pesto | evoo | green beans | Follow Your Heart® parm | GF option
+ plant-based chicken 5 | + plant-based meatballs 6

plant-based piccata | 25

fried Meati® mushroom cutlet | lemon | Earth Balance® butter | white wine | capers |
angel hair | asparagus | GF option

plant-based eggplant parm | 23

seared eggplant | marinara | Follow Your Heart® mozzarella + parmesan | side of
spaghetti | GF option

plant-based crispy parm | 23

fried Meati® mushroom cutlet baked with marinara | Follow Your Heart® mozzarella +
parmesan | side of spaghetti | GF option

plant-based spaghetti | 19

Impossible® meatballs | marinara | Follow Your Heart® parmesan | GF option

GLUTEN FREE SUBSTITUTIONS \$3.00

PARTIES OF 5+ ARE SUBJECT TO AN 18% AUTOMATIC SERVICE CHARGE

Foods in this restaurant are processed in a kitchen that produces dishes with milk, eggs, wheat, soy, tree nuts, fish, and shellfish. If you have a food allergy or special dietary requirements, please inform a member of staff or ask for more information.