

Vegetarian Menu

Roasted Portabella Mushrooms.....

Tender portabella marinated in olive oil, balsamic vinegar, garlic & thyme. Served with a maderia cream sauce.

Stuffed Shells

Pasta shells filled with creamy ricotta & mozzarella cheese, garlic, herbs, and spinach. Served with a tangy marinara sauce.

Fried Ravioli.....

Jumbo cheese filled ravioli coated with Italian seasoned breadcrumbs. Served with a tangy marinara sauce.

Quiche.....

Fluffy egg dish filled with your choice of fresh vegetables and cheeses. The crust is a homemade herbed pastry.

Fried Eggplant.....

Thick slices of Eggplant breaded and fried to a golden brown. Served with a red wine sauce.

Stuffed Tomato.....

A plump tomato filled with a variety of cheeses, fresh vegetables, herbs and spices. Served with a buerre blanc sauce.

Stuffed Mushrooms

Fresh button mushrooms filled with fresh vegetables, garlic shallots, parmesan cheese, and basil.

Egg Plant Parmesan.....

Thick slices of Eggplant coated in freshly seasoned breadcrumbs and then sautéed to a golden brown. Served with parmesan cheese & marinara sauce.

Spaghetti Squash

Baked until tender and seasoned with walnut butter, roasted corn, parmesan cheese, garlic and herbs.

Vegetable Pie.....

A homemade pie crust layered with marinated zucchini, squash, tomatoes, onions, and parmesan cheese.

Vegetarian meals include a salad, entrée, a vegetable, rolls and butter, a dessert, coffee, tea and water.

All food & beverage is subject to 20% service charge and 7 % sales tax.