APPETIZERS	LUNCH		DINNER	
HUMMUS AND CROSTINI BREAD	\$	6.00	\$ 6.00	
BRUSCHETTA	\$	8.00	\$.00	
FRESH TOMATO, ONIONS, GARLIC, BASIL OLIVE OIL SERVED WITH TOASTED BREAD AND PARMESAN CHEESE				
EGGPLANT TOWER	\$	9.00	\$ 9.00	
FRESH TOMATO, PORTOBELLO, ROASTED PEPPERS, GRILLED EGGPLANT, FRESH MOZZARELLA CHEESE, ALL STACKED DRIZZLED WITH OLIVE OIL AND BALSAMIC REDUCTION				
STUFFED EGGPLANT	\$	8.00	\$ 8.00	
EGGPLANT SLICES FILLED WITH RICOTTA CHEESE AND SPINACH FILLING BAKED WITH TOMATO SAUCE				
ROASTED PEPPERS AND BURRATA	\$	9.00	\$ 9.00	
ROASTED RED PEPPERS, SEASONED WITH OLIVE OIL SERVED WITH FRESH TOMATOES, BURRATA MOZZARELLA AND BALSAMIC GLAZE				
PORTOBELLO AND POLENTA	\$	9.00	\$ 9.00	
PORTOBELLO SAUTEED WITH GARLIC, FRESH ROSEMARY, OLIVE OIL, SUN DRIED TOMATOES WITH POLENTA CROSTINI				
FALAFEL SERVED WITH HUMMUS AND BRUSCHETTA	\$	10.00	\$ 11.00	
A COMBINATION OF FALAFEL, HUMMUS AND BRUSCHETTA WITH CROSTINI BREAD				
TRUFFLE PARMESAN FRIES	\$	6.00	\$ 6.00	
SEASONED FRENCH FRIES WITH TRUFFLE OIL AND PARMESAN CHEESE				

PASTA FAGIOLI	SMALL	\$	3.50	
CHEESE TORTELLINI ONIONS SOUP	SMALL	\$	3.50	
SALADS				
Kale caesar salad		\$	6.00	\$.50
Add				
tofu		\$	6.00	\$ 6.00
crispy tofu		\$	6.00	\$ 6.00
falafel		\$	6.00	\$ 6.00
ahi tuna		\$	9.00	\$ 9.00
chicken		\$	8.00	\$ 8.00
blackened chicken		\$	8.00	\$ 8.00
chicken breaded		\$	8.00	\$ 8.00
vegan sausage		\$	8.00	\$ 8.00
Caesar salad		\$	6.00	\$ 6.50
add				
tofu		\$	6.00	\$ 6.00
crispy tofu		\$	6.00	\$ 6.00
falafel		\$	6.00	\$ 6.00
ahi tuna		\$	9.00	\$ 9.00
chicken		\$	8.00	\$ 8.00
blackened chicken		\$	8.00	\$ 8.00
chicken breaded		\$	8.00	\$ 8.00
vegan sausage		\$	8.00	\$ 8.00
TUSCAN QUINOA		\$	10.00	\$ 11.00
ARRUGULA, TOMATOES, ONIONS, WHITE BEANS,				
QUINOA, WITH BALSAMIC VINEGRETTE				
add		,	_	
tofu		\$	6.00	\$ 6.00
crispy tofu		\$	6.00	\$ 6.00
falafel		\$	6.00	\$ 6.00
ahi tuna		\$	9.00	\$ 9.00

chicken blackened chicken chicken breaded vegan sausage	\$ \$ \$	8.00 8.00 8.00 8.00	\$ 8.00 \$ 8.00 \$ 8.00 \$ 8.00
ALPINE SALAD SPRING MIX, TOMATOES, ONIONS, PORTOBELLO MUSHROOM, GRILLED POLENTA, GORGONZOLA CHEESE DRESSING	\$	12.00	
PASTAS			DINNER
BISTRO PASTA SAUTEED VEGETABLES, ONIONS, RED PEPPERS, AND BROCCOLI WITH SEASAME OIL AND SOY SAUCE	\$	13.00	\$ 16.00
MAIN DISHES			
TOFU MILANESE CRISPY TOFU, SERVED OVER MIXED GREENS, TOPPED WITH BRUSHETTA, FRESH MOZZARELLA CHEESE AND A BALSAMIC REDUCTION	\$	14.00	\$ 17.00
TOFU LIVORNESE SIMMERED TOFU WITH ONIONS, OLIVES, CAPERS, LIGHT TOMATO SAUCE SERVED WITH CHOICE: RICE OR LINGUINE	\$	14.00	\$ 17.00
TOFU ETOUFFE SAUTEED BLACKENED TOFU WITH ONIONS, AND GARLIC IN A CREAMY WINE SAUCE SERVED WITH CHOICE: RICE OR LINGUINE	\$	15.00	\$ 18.00
EGGPLANT PARMESAN EGGPLANT SLICES GENTLY BATTERED, LAYERED WITH TOMATO SAUCE AND MOZZARELLA CHEESE SERVED WITH CHOICE: RICE OR LINGUINE	\$	14.00	\$ 17.00
PORTOBELLO BRUNELLO Portobello breaded layered with grilled eggplant, roasted peppers, fresh mozzarella, baked	\$	15.00	\$ 18.00

SERVED WITH CHOICE: RICE OR LINGUINE

SERVED WITH CHOICE: RICE OR LINGUINE

PORTOBELLO SICILIANO

BREADED PORTOBELLO, AND EGGPLANT FILLED WITH RICOTTA BAKED IN TOMATO SAUCE AND MOZZARELLA CHEESE SERVED WITH CHOICE: RICE OR LINGUINE	\$ 15.00	\$ 18.00
PORTOBELLO RIPIENO		
BREADED PORTOBELLO STACKED WITH RICOTTA AND		
SPINACH FILLING BAKED IN A CREAMY MUSHROOMS,		
SPINACH PARMESAN CHEESE SAUCE	\$ 15.00	\$ 18.00