

Valentine's Day VEGAN

4-COURSE DINNER

Reservation highly recommended

Live Entertainment in Café Baci



HOUSE SALAD: 1 per guest
Mixed Greens, Tomato, Onions, Olives

SHARING VEGAN APPETIZER: Select 1 to Share

VEGAN POLPETTE

Homemade Vegan Meatballs, vegan ricotta cheese for dipping

VEGAN FRESH MOZZARELLA & ROASTED PEPPER PLATTER

*Garnished with tomato, basil, sun-dried tomatoes, balsamic reduction over fried spinach **contains nuts**

VEGAN SCALLOPS

Seared trumpet mushrooms over a mixed green salad, citrus vinaigrette

VEGAN PORTABELLA MUSHROOMS

Filled with zucchini, capers, mushrooms, black olive, topped with vegan mozzarella over fried spinach

VEGAN FRIED ZUCCHINI

Roasted pepper sauce for dipping

VEGAN ENTRÉE & PASTA: Select 1 per guest

SPAGHETTI WITH VEGAN MEATBALLS

PENNE VODKA

EGGPLANT FRANCESE *Spaghetti*

White wine & lemon

PRIMAVERA *Spaghetti*

Broccoli, roasted peppers, zucchini, cherry tomatoes, garlic & oil

EGGPLANT AMATO *Penne*

Breaded eggplant, roasted peppers, artichokes, portabella mushrooms, spinach, balsamic reduction

PENNE PALMA

Creamy white champagne sauce, spinach, artichokes & sun-dried tomatoes

EGGPLANT ROLLENTINI *Spaghetti*

Eggplant rolled with ricotta, topped with mozzarella cheese & red sauce

VEGAN SAUSAGE, BROCCOLI RABE *Rigatoni*

Sauteed in garlic & oil, topped with balsamic reduction

LUIGI "OLD SCHOOL"

Meatball, sausage, red sauce, baked mozzarella cheese over rigatoni

EGGPLANT FRESCO

Breaded Eggplant topped with bruschetta & balsamic reduction over mixed greens

AGLIO OILO *Spaghetti*

Tossed with garlic & oil, pine nuts, fresh basil & cherry tomatoes

VEGAN DESSERT: Select 1 per guest

Death by Chocolate

Cookie Dough Cheesecake Cupcake

Vegan Cannoli

Vegan Apple Crisp with vanilla ice cream

ALSO INCLUDED:

Soft Drinks, Coffee, Tea

Per Couple: \$145, *plus tax, plus gratuity*

WINES, BEERS & COCKTAILS

available for purchase from **201 FIFTH AVE BAR**

Gluten-free packages of course!



Featured Wine: BAROLO



