

Valentine's Day VEGAN

4-COURSE DINNER



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

VEGAN CHICKEN PARMIGIANA SPAGHETTI

SPAGHETTI WITH VEGAN MEATBALLS

PENNE VODKA

LUIGI "OLD SCHOOL"

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

PENNE PALMA

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

PRIMAVERA Spaghetti

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

EGGPLANT AMATO Penne

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

EGGPLANT ROLLENTINI Spaghetti

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

EGGPLANT FRANCESE Spaghetti

White wine & lemon

VEGAN SAUSAGE, BROCCOLI RABE Rigatoni

Sauteed in garlic & oil, topped with balsamic reduction

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

Peanut Butter Cup

ALSO INCLUDED:

Soft Drinks, Coffee, Tea

COCKTAILS

WINE SELECTIONS

Per Couple: \$179, plus tax & gratuity

WINES, BEERS & COCKTAILS

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

Live Entertainment in Café Baci

