

# VEGETARIAN + VEGAN

Many of these dishes are modifications from the a la carte menu.  
v | gf | df indicates dishes that are prepared vegan | gluten free | dairy free.  
Other items may be modified upon request.

**PRETZEL BREAD | 16** Whipped Honey-Mustard Butter

## COLD

### CAESAR SALAD | 25

Little Gem Lettuce, Parmesan Cheese  
(Vegan and Gluten Free Upon Request)

### THE 'WEDGE' | 25

Blue Cheese, Crispy Shallots, Iceberg  
Lettuce, Creamy Sesame Dressing

### LOCAL BURRATA | 26

Brooklyn Rooftop Black Truffle Honey, Cold-Pressed EVOO

## CLASSICS

### SPICY GIGLI | 29

Calabrian Chile Cream, Aged Pecorino  
(Vegan Upon Request)

### RICOTTA TORTELLINI | 26

Wild Mushroom Crumble  
Shaved Black Truffle

### VEGETARIAN CHICKEN PARM | 36

Plant Based Cutlet, Old School Red Sauce  
(Vegan Upon Request)

## SIDES

### GRILLED ASPARAGUS | 15

Lemon Zest (v)

### WAFFLE FRIES | 17

Truffle Aioli (v)

### ROASTED BRUSSELS SPROUTS | 15 (v)

### TWICE BAKED POTATO | 15

Aged Cheddar, Crispy Shallots  
Whipped Crème Fraîche

### WILTED SPINACH | 15

Sicilian EVOO, Garlic Chips (v)

### SIMPLE MASHED POTATOES | 15

Cultured Butter (gf)

### CLASSIC MAC & CHEESE | 18

2 Year Aged Gouda  
Buttery Cracker Crumble

### BLUE CHEESE CREAMED SPINACH | 15

English Stilton Blue  
Italian Dolce Gorgonzola