



VEGAN MENU

July 22, 2021

BRUSSELS SPROUTS / pepper jelly / 5

SHISHITO PEPPERS / 5

LOCAL MUSHROOMS / 8

HOUSE SALAD / assorted local greens, crispy chickpeas, olives, cucumber, radishes, red wine vinaigrette / 11

POWER BOWL / kale, avocado, Brussels sprouts, chickpeas, pickled cauliflower + red onion,
local mushrooms, almond salsa, lemon / 12

CAULIFLOWER STEAK / spicy eggplant, shishito peppers, Calabrian chili syrup / 18

THE EGGPLANT PIZZA / spicy eggplant, tomato sauce, basil pesto / 21

VEGAN SEASONAL PIZZA / chickpea puree, mushroom, pumpkin seed, arugula,
whipped garlic and lemon, pepper jelly, Calabrian chili crunch / 21

+ avocado 2 / + garlic 1 / + olives 2 / + artichokes 2 / + local mushrooms 3 / + Calabrian chili crunch 1.5

RISOTTO / local mushrooms, corn, tomato confit, basil / 13/ 21

RIGATONI / squash, spinach, local mushrooms, saba / 18

VEGGIE SPAGHETTI / corn, spinach, summer squash, pesto, Calabrian chili crunch / 19

BUILD-YOUR-OWN PASTA / 14 / 22

choose a pasta: spaghetti, campanelle, rigatoni

choose a sauce: marinara, arrabbiata



VEGETARIAN MENU

July 22, 2021

PRATI CHEESE PLATE / Chef's selection with accompaniments, serves 2 - 4 / 18

BURRATA / tomato, watermelon, shishito peppers, pesto, saba, crostini / 14

GARLIC BREAD / ricotta, olive tapenade, black pepper / 7

CHEESE CURDS / arrabbiata sauce / 9

ARANCINI / crispy Arborio rice, roasted mushrooms, provolone, truffle aioli / 11

TRUFFLE FRENCH FRIES / Parmesan, truffle aioli / 10

BRUSSELS SPROUTS / pepper jelly / 5

SHISHITO PEPPERS / 5

LOCAL MUSHROOMS / 8

HOUSE SALAD / assorted local greens, crispy chickpeas, Asiago, olives, cucumber, radishes, red wine vinaigrette / 11

POWER BOWL / kale, avocado, Brussels sprouts, marinated chickpeas, pickled cauliflower + red onion, local mushrooms, almond salsa, lemon vinaigrette / 12

CAULIFLOWER STEAK / spicy eggplant, shishito peppers, Calabrian chili syrup / 18

MARGHERITA PIZZA / tomato sauce, mozzarella, marinated tomatoes, basil / 17

THE QUINN PIZZA / local mushrooms, mozzarella, fontina, truffle oil, chives / 21

BURRATA PIZZA / corn, stonefruit, Calabrian syrup, basil / 21

THE EGGPLANT PIZZA / spicy eggplant, goat cheese, tomato sauce, basil / 21

VEGAN SEASONAL PIZZA / chickpea puree, mushroom, pumpkin seed, arugula, whipped garlic and lemon, pepper jelly, Calabrian chili crunch / 21

+ extra cheese 1 / + avocado 2 / + garlic 1 / + olives 2 / + artichokes 2 / + local mushrooms 3 / + Calabrian chili crunch 1.5

RICOTTA RAVIOLI / Pecorino, lemon butter sauce, Calabrian chili crunch / 14 / 22

AGNOLOTTI / corn, tomato confit, basil / 16 / 24

RISOTTO / local mushrooms, corn, tomato confit, basil / 13 / 21

VEGAN SEASONAL PASTA / xxx / 18

BUILD-YOUR-OWN PASTA / 14 / 22

choose a pasta: spaghetti, campanelle, rigatoni, gnocchi, fettuccine

choose a sauce: marinara, arrabbiata, alfredo, lemon butter



GLUTEN-FREE MENU

July 22, 2021

SALUMI + CHEESE / pickled veggies, olives, jam, mustard, GF toast points, serves 2 - 4 / 18

BURRATA / tomato, watermelon, shishito peppers, saba, crostini / 14

GARLIC BREAD / GF bread, ricotta, olive tapenade, black pepper / 7

FONTINA MEATBALLS / polenta, marinara, basil / 11

STEAMED MUSSELS / merguez sausage, GF garlic bread / 13

TRUFFLE FRENCH FRIES* / Parmesan, truffle aioli / 10

FRENCH FRIES* / 5

BRUSSELS SPROUTS* / pepper jelly / 5

SHISHITO PEPPERS / red pepper, garlic / 5

LOCAL MUSHROOMS / 8

HOUSE SALAD / assorted local greens, crispy chickpeas*, Asiago, olives, cucumber, radishes, red wine vinaigrette / 11

CAESAR SALAD / romaine, roasted tomatoes, white anchovy, Grana Padano / 8

SPINACH + MIXED GREENS SALAD / stonefruit, toasted pepitas, ranch / 12

POWER BOWL / kale, avocado, Brussels sprouts, marinated chickpeas, pickled cauliflower + red onion, local mushrooms, almond salsa, lemon vinaigrette / 12

+ avocado 2 / + farm egg 2 / + chicken breast 5 / + shrimp 8 / + hanger steak 12 / + seared scallops 12

RISOTTO / local mushrooms, corn, tomato confit, basil / 13/ 21

LOCAL SHRIMP SCAMPI / GF fusilli, garlic butter sauce, artichoke, Castelvetro olives, parsley / 18 / 26

GLUTEN-FREE FUSILLI

+ marinara 12 / 18 + alfredo 12 / 18 + oxtail ragu 16 / 24

+ lemon-butter sauce 12 / 18 + pork & beef sugo 16 / 24

CHICKEN PARMESAN / marinara, provolone, gluten-free pasta + alfredo / 22

FILET MIGNON / whipped potatoes, shishito peppers, salsa verde / 4oz. 20 / 8oz. 34

SEARED SCALLOPS / summer squash, corn, tomato confit, shishito peppers, basil pesto, ricotta salata / 28

FRESH CATCH / Chef's seasonal preparation / 27

HANGER STEAK / Parmigiano fries*, black garlic aioli, balsamic reduction / 28

SEARED CHICKEN BREAST / watermelon, tomato, cucumber, arugula, whipped garlic sauce, Calabrian chili crunch / 23

CAULIFLOWER STEAK / spicy eggplant, shishito peppers, Calabrian chili syrup / 18

*please note, these items are cooked in a fryer with other items containing gluten.