

VEGETARIAN MENU

APPETIZERS AND SALADS

Burrata Cheese

Imported Burrata Cheese served with Tomato, Arugula and aged Balsamic \$12.95

Quinoa Salad

Red and Black Quinoa, Mixed Greens, Roasted Pumpkin, Sliced Bosc Pear, Sunflower Seeds, Red Pepper Purée, Feta Cheese and Lemon Vinaigrette \$ 10.50

Arugula Salad

Arugula, caramelized Walnuts, Blue Cheese, Bosc Pears, Blueberries & Sugar Cane Emulsion \$ 9.95

Agua House Salad

Baby Green, Tomato, Carrot, Cucumber and Fennel in a French Mustard Dressing \$ 7.50

Kale Salad

Local Kale, Red Beets, Pine Nuts and Homemade Stracciatella Cheese, Raspberry Vinaigrette \$ 10.50

Cheese Platter

A Unique Selection of imported European Cheese \$ 14.95

Fritto Misto

Tempura Fried Vegetables, served with a Side of Guacamole \$ 11.50

Avocado Roll

Avocado and Fontina Cheese wrapped in a Spring Roll Shell, served with a Sweet & Sour Sauce \$ 11.50

Vegetarian Ceviche

Brunoise of Vegetables, marinated in Lime Juice and a Aji Amarillo Sauce, served with Tortilla Chips \$ 9.50

Porcini and Portobello with Papadum

Creamy Porcini Mushroom Sauce, served with crispy Papadum \$ 9.50

MAIN COURSES

Buffalo Mozzarella Tortelli

Stuffed with Imported Fresh Buffalo Mozzarella and Tomato Confit tossed in a Basil Butter Sauce \$ 24.95

Spaghettini Arrabbiata

Homemade Spaghettini tossed in a spicy Tomato Sauce \$ 18.95

Spaghettini Pesto

Homemade Spaghettini Pasta tossed in a Homemade Pesto Sauce \$ 18.95

Risotto ai Porcini

Arborio Rice tossed with Porcini Mushroom and Parmigiano Reggiano Cheese and White Truffle Oil \$23.95

Penne Primavera

Penne Pasta sautéed with a Brunoise of Vegetables in a White Wine Garlic Sauce \$ 17.50

Vegetarian Stir Fry

Sautéed Vegetables tossed in a Homemade Stir Fry Sauce, served with White Rice \$ 20.50

Vegetarian Platter

Grilled Vegetables, Goat Cheese, Nuts, Chick Peas, Marinated Olives and Semidried Tomatoes \$ 18.95