

VEGETARIAN & VEGAN MENU

V = vegetarian VE = vegan GF = gluten free NTS = no tomato sauce

starters

CHEF'S SEASONAL SOUP 8.5

WHITE BEAN DIP 12.5 V/VE/GF
cannellini beans, garlic oil, sliced cucumbers, carrots, celery

GARLIC BREAD 10.5 V
focaccia, marinara sauce

WHIPPED FETA 14 V
za'atar, calabrese spicy honey, fig jam spread, wood-fired toasted sourdough bread

bowls

WARM QUINOA BOWL 16 V/VE/GF
quinoa, baby kale, cucumbers, house-made guacamole, cilantro lime vinaigrette

FARRO & KALE BOWL 15.5 V/*VE
warm farro, tomato bruschetta, house-made guacamole, white bean dip, feta, frisee, cilantro lime vinaigrette
**remove feta for VE*

pasta

PENNE ALLA VODKA 17 V
roasted red peppers, parmesan, sun dried tomatoes, vodka tomato sauce, house-made pasta

CASARECCE VEGETABLE 16.5 V
seasonal farmers market vegetables, house-made casarecce pasta, white wine, creamy basil pesto

ZUCCHINI NOODLES & MARINARA 15.5 V/VE/GF
fresh spiraled zucchini, house-made marinara sauce

ZUCCHINI NOODLES & IMPOSSIBLE BOLOGNESE 18 V/*VE/GF
fresh spiraled zucchini, house-made *Impossible Beef* Bolognese sauce
**remove parmesan for VE*

sides

FRIED BRUSSEL SPROUTS 8.5 V

POLENTA FRIES 8.5 V

CHARRED BROCCOLINI 6.5 V/VE/GF

SAUTÉED MUSHROOMS 6.5 V/GF

salads

MIXED GREENS 12.5 V/VE/GF
cherry tomatoes, cucumbers, shaved red onions, radishes, red wine-garlic vinaigrette

BURRATA 14 V/GF
burrata, baby heirloom tomatoes, basil, extra virgin olive oil, minus 8 vinegar, balsamic glaze

OVEN ROASTED BEET SALAD 14.5 V/*VE/GF
baby spinach, red & golden beets, pickled red onions, feta, sherry vinaigrette
**remove feta for VE*

entrées

EGGPLANT PARMIGIANA 19 V
breaded eggplant, marinara, fresh mozzarella, extra long hand cut spaghetti

LENA'S IMPOSSIBLE LASAGNA 22.5 V
Impossible Beef bolognese, béchamel, fresh mozzarella

SPAGHETTI ALLA IMPOSSIBLE BOLOGNESE 19.5 V
Zesty Impossible Beef sauce, house-made spaghetti, parmesan, basil

IMPOSSIBLE BURGER 17 V/*VE/*GF
smoked provolone, caramelized onions, roasted garlic-sun dried tomato aioli, onion brioche bun
**remove provolone and replace bun with bed of lettuce for VE*
**replace bun with bed of lettuce for GF*

pizza

MARGHERITA 16.5/21 V
fresh mozzarella, crushed san marzano tomatoes, plum tomatoes, basil, olive oil

MUSHROOM 16.5/21 V/NTS
béchamel, wood roasted wild mushrooms, mozzarella, truffle oil

SEASONAL ROASTED VEGETABLES 16/20 V/*VE
balsamic reduction, herbs, tomato sauce
**substitute gluten free crust for VE (\$18)*



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