

APPETIZERS

TRUFFLE BURRATA BOARD 25

Marinated Vegetables, Mixed Italian Olives & Grilled Bread

GUACAMOLE & CHIPS 16

Hass Avocado, Tomato, Onion, Serrano Peppers, Cilantro & Tortilla Chips

BRUSCHETTA 18

Fresh Tomatoes, Olive Oil & Basil
Add: Mozzarella Fior di Latte 8, Burrata 8

NACHOS 19

Crispy Tortilla Chips with Cheese Sauce, Pickled Jalapeños, Pico de Gallo, Guacamole & Sour Cream

PIZZAS, PASTAS & RISOTTO

GNOCCHI ALLA VODKA 27

Homemade Gnocchi, Vodka Sauce, Heirloom Cherry Tomatoes & Fresh Mozzarella

LINGUINI ALFREDO 24

Classic Alfredo Sauce, Fettuccine & Black Pepper

VEGGIE PIZZA 21

San Marzano Tomato Sauce, Flor di Latte, Mozzarella Cheese, Peppers, Mushrooms, Onions & Tomatoes

CHEESE PIZZA 19

San Marzano Tomato Sauce, Mozzarella Cheese

TRUFFLE MUSHROOM RISOTTO 28

Italian Risotto, Roasted Foraged Mushrooms, Grana Padano & Truffle Oil

CACIO E PEPE 29

Spaghetti Pasta, Pecorino Romano & Black Pepperl

IMPOSSIBLE BURGER 26

Impossible™ Vegan Patty, Leaf Lettuce, Tomato, Red Onion, Pickle on Brioche Bun, Served with French Fries



SALADS & BOWLS

HOUSE SALAD 19

Mixed Greens, Cherry Tomatoes, Cucumber, Carrots, Red Pepper & Citrus Vinaigrette

WEDGE SALAD 19

Thick Cut Iceberg Lettuce, Roasted Corn, Baby Heirloom Tomatoes, Cotija Cheese, Cilantro, Radish, Pickled Red Onions & Jalapeño Ranch

VEGGIE POKE BOWL 22

Cucumber, Radish, Sesame Seeds, Seaweed Salad, Brown Rice, Avocado, Red Onion, Fresno Chili, Sriracha Mayo & Poke Dressing

CAPRESE 19

Fresh Locally Made Mozzarella with Florida Tomato and Basil, Topped with Balsamic Glaze, Extra Virgin Olive Oil & Maldon Sea Salt

SIDE DISHES 12

ITALIAN BROCCOLINI
SAUTEED VEGETABLES

ROASTED POTATOES
SAUTEED ASPARAGUS

TRUFFLE FRIES
CILANTRO RICE

FORAGED MUSHROOMS

A mandatory 20% service charge will be added to the bill and distributed to the service team and to support the restaurant's operations

*Raw, undercooked and barely cooked foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish increase the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. At VE Hospitality, your safety and enjoyment are important to us. Some menu items, may contain or come into contact with common allergens. Guests must inform staff of any food allergies before ordering. Allergen-free items cannot be guaranteed.