



GLAVISTO

MODERN ITALIAN CUISINE

◆ 412-374-1800 ◆

VEGAN MENU

Appetizers

Beans and greens- \$10

Bruschetta- with Spinach, Eggplant Tapenade, Green Olive Tapenade, and Roasted Tomatoes. \$10

Large House Salad- with Tomatoes, Roasted Hazelnuts, and Golden Raisins- \$8.95

Toasted Farro and kale Salad with walnuts, oranges, beets, and cherries- \$12

Seasonal Fruit- \$5

Entrées

Served with a small House Salad

Risotto and Seasonal Vegetables- \$17

Roasted Farro- with Sautéed Seasonal Vegetables- \$17

Creamy Polenta- with Seasonal Vegetables, and Tomato Basil Sauce- \$16

Penne visto- with Roasted Roma Tomatoes, Spinach, and Garlic- \$16

Penne or Spaghetti- with Tomato Basil Sauce- \$15

-Fresh Rigatoni add \$2

Soprano style Farfalle with sauteed peppers, zucchini, onions, spinach, garlic, olive oil, and roasted tomatoes- \$16

Farfalle- with Spinach, Beans, and a splash of Tomato Basil- \$16

Add Walnuts or Mushrooms to any dish \$1

Add pine nuts to any dish \$1.50

Dressings- Honey White Balsamic, tomato Vinaigrette, and Oil and Vinegar