



Deli Menu

Shares

- CAULIFLOWER WINGS** (SF, NO DIP) 15
bbq or buffalo with ranch or blue cheese & celery
- KING TRUMPET CALAMARI** (SF, N) 18
lightly fried mushroom rings with cashew parmesan, marinara sauce & lemon wedges
- FRIES ITALIANO** (GF, SF, N) 14
french fries tossed in herbed butter & cashew parmesan, with spicy giardiniera & garlic aioli
- POTATO SKINS** (GF, N) 16
crispy potato shells stuffed with cashew cream, bacon bits, scallions & sour cream
- RICOTTA & HERB FOCACCIA** (SF, N) 15
toasted focaccia topped with almond ricotta & fresh herbs with a side of marinara
- MEATBALLS** (N) 12
three meatballs in house marinara topped with cashew parm
- UPSTATE BEANS & GREENS** (GF, SF, N) 12
escarole & gigante beans tossed in butter, garlic & vegetable broth finished with cashew parm
- DAILY CHEESE BOARD** (N) MKT

Soup

- WEDDING SOUP** (N) 13
bowl of italian wedding soup with escarole, carrots, pastina & meatballs topped with cashew parm

Salads

- CAESAR** (SF, N) 13
romaine, croutons, caesar dressing & cashew parmesan
- CHICK'N CAESAR** (N) 17
crispy chick'n, romaine, croutons, caesar dressing, cashew parmesan
- VEGANO** (GF) 16
seared organic tofu cutlet, grilled zucchini, grilled onions & grilled italian peppers, house vinaigrette

Sandwiches

- FRIED ARTICHOKE** 16
fried artichoke hearts, tofu mozz, sundried tomato jam, arugula, lemon aioli
add fries or a side salad 2
- CHICK'N CUTLET CLUB** 16
crispy chick'n cutlet, veggie bacon, pesto aioli, romaine, tomato, red onion
- MEATBALL** (N) 17
classic meatballs, almond ricotta, cashew parmesan, house marinara
- CHESAPEAKE FRITTER** (SF) 16
hearts of palm fritter, classic slaw, lemon aioli
- EGGPLANT PARM** (SF, N) 16
lightly fried eggplant cutlet, almond ricotta, house marinara, arugula, cashew parmesan
- CHICK'N PARM** (N) 16
crispy chick'n cutlet, almond ricotta, house marinara, arugula, cashew parmesan
- CLASSIC HOAGIE** 15
root vegetable charcuterie, tofu mozz, lettuce, tomato, onion, cherry peppers, garlic aioli
- PHILLY JACKFRUIT** (SF, N) 16
braised jackfruit, seared peppers & mushrooms, cashew cheese sauce, mayo

Bowls

- CRISPY ARTICHOKE BOWL** (GF) 17
crispy artichokes, garlicky greens, crumbly blue cheese, sundried tomato jam
served over fresh greens & grains
- MEATBALL BOWL** (N) 18
classic meatballs, almond ricotta, sundried tomato jam, cashew parmesan, house vinaigrette
- TOFU & WILD MUSHROOM BOWL** (GF) 18
seared organic tofu cutlet, roasted wild mushrooms, grilled onions, garlicky kale, house vinaigrette
- GRILLED VEGETABLE BOWL** (GF, N) 16
grilled zucchini, eggplant, onions & italian peppers topped with blue cheese crumbles, toasted pecans & house vinaigrette

Sides

- SIDE SALAD** (GF, SF) 7
mixed greens, cherry tomatoes, shaved red onions, house vinaigrette
- WARM FOCACCIA** (SF) 8
toasted olive oil & herb focaccia
- FRIES** (GF, SF) 7

available after 4pm

Pasta

served with salad
sub bucatini or gnocchi for gluten-free penne 2

BUCATINI & MEATBALLS (N) 28

bucatini with nonnie's marinara & 3 meatballs topped with cashew parm & almond ricotta

CACIO E PEPE (N) 25

bucatini with creamy cashew sauce & cracked pepper

LASAGNA (N) 31

classic lasagna layered with pasta, bolognese, almond ricotta, marinara & cashew parm

GNOCCHI BEANS & GREENS (SF, N) 28

potato gnocchi with garlicky escarole & gigante beans in lemon butter sauce topped with cashew parm

Pasta Sides

BUCATINI MARINARA 14

GLUTEN-FREE PENNE MARINARA 16.5

Entrées

EGGPLANT ROLLATINI (N) 34

lightly fried eggplant rolled with spinach & almond ricotta & marinara sauce with bucatini marinara & rapini

CHICK'N PICCATA 28

breaded chick'n cutlet in lemon, butter, white wine & caper sauce with whipped potatoes & broccolini

TOFU MARSALA (GF, N) 32

organic pecan-dusted tofu cutlet in mushroom, shallot & marsala wine sauce with whipped potatoes & rapini

CHIANTI BRAISED JACKFRUIT (GF, SF) 34

braised organic jackfruit, carrots, potatoes & shallots in rich broth with herbed polenta cakes & broccolini

CHESAPEAKE FRITTERS (SF) 29

crispy hearts of palm and old bay fritters with mashed potatoes, slaw & lemon aioli

WILD MUSHROOM RAGOUT (GF, SF) 32

roasted wild mushroom and gigante bean ragout with herbed polenta cakes & rapini

GF = GLUTEN FREE ★ SF = SOY FREE ★ N = CONTAINS NUTS

202 297 0886 |  Tag us @dcvegan | dc-vegan.com

LOCATED @ 1633 P ST NW, WASHINGTON DC 20036

