



## *Vegetarian Menu*

### ***Ricotta & Spinach Gnudi w/Wild Mushroom Truffle Sauce***

Pasta-less ravioli (dumpling style) made w/spinach, ricotta and pecorino Romano cheeses in a wild mushroom truffle sauce.

### ***Vegetarian Lasagna***

Layers of fresh veggies, mozzarella cheese and homemade marinara between your choice of lasagna or zucchini noodles topped w/provolone cream.

### ***Asparagus & Mushroom Risotto***

Roasted Asparagus and Mushrooms rest in a creamy risotto made w/white wine and parmesan cheese.

### ***Grilled Portabella Mushroom 'Steak'***

Grilled Portabella Mushroom finished w/garlic butter & parsley.

### ***Your Way Quiche***

Open-faced pastry crust with a filling of savory egg custard with your choice of cheese and vegetables.

### ***Frittata***

Variation of our 'Your Way Quiche' without the crust.

### ***Indian Veggie Korma***

Veggies sautéed in an Indian spiced tomato cream sauce served over basmati rice.

### ***Chefs Chili***

Bean based chili w/peppers, mushrooms, onions and corn.

### ***Garden Enchiladas***

Sautéed veggies wrapped in flour or whole wheat flour tortillas topped w/cheddar cheese and zesty enchilada sauce.

### ***Roasted Asparagus, Tomato & Goat Cheese Penne Salad***

Refreshing cold penne pasta salad w/roasted asparagus, tomato and goat cheese w/vinaigrette.

### ***Polenta Gratin***

Creamy garlic polenta w/sautéed mushrooms and fontina cheese.

### ***Eggplant Parmesan***

Fresh eggplant slices dipped in egg wash and panko bread crumbs, pan fried till golden brown and topped w/our homemade marinara and parmesan cheese.

### ***Poblano, Mango and Black Bean Quesadillas***

Roasted Poblano peppers, fresh mango slices, seasoned black beans and Mexican cheese inside a crispy tortilla.

### ***Seasonal Veggie Curry with Basmati Rice***

The seasons best veggies in a mild (or hot!) curry sauce served over basmati rice.

### ***Classic Tomato Pie***

Layers of ripe tomatoes, homemade mozzarella cheese, fresh spinach and basil baked in our own pie crust and baked until golden brown.

### ***Fettuccini Alfredo***

Our own scratch made fettuccini noodles topped w/a rich parmesan sauce made w/real cream and butter.

### ***Ginger & Garlic Stir Fry***

Fresh veggies stir fried w/ginger, garlic and soy sauce served w/white or brown rice.

### ***Caprese Salad***

Homemade mozzarella cheese slices layered w/basil and fresh tomatoes served w/basil aioli.

### ***Panzanella***

Tuscan salad consisting of crusty bread chunks, tomatoes, cucumber, red onions and sprinkled with red wine vinaigrette. Add some feta cheese for an extra kick!

### ***Meatless Shepherds Pie***

Layers of sautéed vegetables topped w/our special garlic smashed potatoes and cheddar cheese.

### ***Roasted Poblano Peppers***

Fire roasted poblano peppers stuffed w/a Mexican cheese blend. Served w/Spanish rice or seasoned black beans.

### ***Sicilian Orange Fennel Salad***

Thin fennel slices, juicy orange segments and olives in a lemon flavored olive oil topped w/fresh chopped parsley.

### ***Vegan Butternut Squash Soup***

Garlic, onion, butternut squash, carrots, potatoes and vegetable stock pureed with coconut milk.

### ***Watermelon Salad***

Juicy watermelon chunks, fresh mint leaves, sweet onions, feta cheese and a red wine & balsamic vinaigrette.



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