

# Pura Vita

*Aperitivo Hour!*  
12pm-6pm Tuesday - Friday

## APERITIF

10

### SIRENE SPRITZ

Americano rosso aperitivo, prosecco, soda water, orange

### PURA VITA MARGARITA

Soju "Tequila", lime, agave, black sea salt

## VINO

10

**House White** Pinot Grigio DOC 2023 .  
Casa Marrone . Delle Venezie *Certified Organic*

**House Red** Barbera D'Asti DOCG 2022 . Icardi .  
Piemonte *Certified Organic*

**Rosé Nero** D'Avola IGT 2022 . Cantine Barbera  
"La Bambina" . Menfi *Certified Organic, Biodynamic*

## BIRRA

6

**Dolomiti Pilsner** 12oz 4.9%

**Fremont Lush IPA** 12oz 7%

## MANGIA

### GARLIC KNOTS

Shaved parmigiano, parsley, marinara sauce

11

### MONTANARA

Two mini fried margherita pizzas, tomato sauce, cashew mozzarella, fresh basil, shaved parmigian

15

### FRITTO MISTO

Mixed plate of mozzarella sticks, garlic knots and arancini with marinara sauce

17

## LUNCH PANINI

*12pm-4pm*

### ANGELICA'S PANINI gfo\*

Grilled citrus herb tofu, caramelized onion and carrots, arugula, roasted garlic cashew aioli, pesto, rustic bread

17

### BLTMA gfo\*

Tempeh bacon, arugula, heirloom tomato, cashew mozzarella, avocado, roasted garlic aioli, rustic bread

17

### SICILIAN TUNA MELT gfo\*

House-made Sicilian style "tuna", heirloom tomato, roasted garlic cashew aioli, capers, melted cashew mozzarella, rustic bread

18

\*gf house-made bread option additional \$3

gf = Gluten Free gfo = Gluten Free Option

We use gluten, nuts and soy in our kitchen. Please let your server know if you have food allergies.

We cannot guarantee an allergen free dish, as we are not an allergen free environment.

*Changes and modifications are politely declined. A 20% gratuity will be applied to parties of 6 or more guests.*

*A 3% surcharge will be added to all guest checks to accommodate the increased cost of wages & benefits. Thank you for supporting our staff.*

By Chef Tara Punzone