

Sugo

Vegetarian Menu

Tapas

Spanakopita - Traditional Greek spinach pie, layered with phyllo dough, spinach, onions and ricotta cheese 4.95

Eggplant Montasio (Best Dish Winner at the Taste of Roswell) - Dressed with fresh tomato basil sauce, pecorino, provolone, and bocconcini di Mozzarella cheese 4.95

Crunchy Potatoes - Roasted crisp and fired twice then tossed with aged pecorino and served with paprika garlic aioli 3.95

Euro-Mushrooms - Like we picked with Uncle Giovanni around the stumps at Spring Lake. Sautéed Portobello, Cremini, Shitake and Oyster mushrooms 5.95

Sugo Pan Aglio y Olio - Ciabatta bread served with roasted tomatoes, dressed with walnut pesto and fresh Mozzarella, finished with fresh squeezed roasted garlic 4.95

Asparagus Stuzzucini - Thin asparagus prepared with a Sugo twist. Dusted with Italian bread crumbs and served crunchy with two dipping sauces of walnut fig pesto mayo and Spanish romesco Sauce 5.50

Piquillo Pepper Tapas – Piquillo peppers stuffed with goat cheese, caramelized shallots, and marscapone cheese. Lightly breaded with Italian bread crumbs, and baked in the oven until crispy. Served atop a slice of manchego cheese and finished with a moscatel wine reduction 5.95

Antipasto Fresca

Caprese Salad - Fresh buffalo Mozzarella, basil and beefsteak tomatoes served atop mixed field greens and dressed with balsamic vinegar and estate bottled extra virgin olive oil 8.95

Insalata Misto - Fresh mixed field greens served with sweet grape tomatoes, caramelized radishes, caramelized onions, and fresh mozzarella dressed with estate bottled extra-virgin olive oil and aged balsamic vinegar 4.95

Pizza Grande

Traditional Four Cheese Pizza - Asiago, mozzarella, provolone, and pecorino Romano cheeses 9.95

Paula's Vegetable Pizza - Asparagus, roasted Italian peppers, sweet grape tomatoes, cremini mushrooms, provolone, and Mozzarella cheese 11.95

Mediterranean Pizza Rollitini - Stuffed pizza with mushrooms, caramelized onions, organic greens, and artisan cheeses dressed lightly with a fresh tomato basil sauce 11.95

Tosso Tosso Greek Pizza - Mozzarella, provolone, Mt. Vikos feta cheese, spinach, and figs. Finished with extra virgin olive oil. Yasoo! 10.95

European Specialties

Beggar's Purses - Pouches of pasta stuffed with provolone, asiago, fontina, and mozzarella cheeses. Served in a pink crème sherry sauce with organic spinach 14.95

Stephanie's Pear Purses and Pesto - Purses of pasta with stuffed with Robiola and Pecorino Romano cheeses, tossed in a pesto cream sauce with dried apricots, sweet grape tomatoes, dried pears, and crispy asparagus 15.95

Dorothea's Garden Papparadelle - Basil and black pepper papparadelle pasta tossed with roasted tomatoes, caramelized radishes, parsnips and mushrooms. Topped with crispy long-stem artichokes, and grilled bell peppers 13.95

Red Pepper Papparadelle Pasta and Tomato basil sauce – Papparadelle pasta infused with roasted red peppers and dressed with our fresh tomato basil sauce. Finished with roasted garlic, pecorino romano cheese, and extra virgin olive oil. 9.95

Porcini Mushroom Ravioli alla Norma – Our porcini mushroom ravioli tossed in a pink crème sherry sauce with organic spinach, and topped with crispy asparagus and roasted garlic confit 16.95