



Appetizer Dips

HUMMUS - \$10

Garbanzo beans, sesame tabini, lemon-served with pita

TZATZIKI - \$10

Fresh greek yogurt, cucumbers and herbs with pita bread

HITIPITI - \$10

Herbs, greek yogurt, feta, roasted red peppers-served with pita

Salads

CAPRESE SALAD - \$16

Fresh mozzarella & tomatoes over arugula, drizzled with EVOO & balsamic vinegar

GREEK SALAD - \$16

ADD GRILLED CHICKEN OR SHRIMP + \$5

Fresh Romaine with cherry tomatoes, cucumbers, red onions, Kalamata olives, and feta cheese with balsamic vinaigrette

BODHI SALAD - \$16

ADD GRILLED CHICKEN OR SHRIMP + \$5

Fresh goat cheese with apples, dried cranberries, walnuts and red onions, over a bed of baby spinach with raspberry vinaigrette

Vegetarian Options

GREEK SALAD WITH FETA CHEESES - \$16

Romaine, tomatoes, cucumbers, red onions, Kalamata olives, pepperoncini with Greek dressing on the side

BODHI SALAD WITH GOAT CHEESE - \$16

Baby spinach, craisans, apples, red onions, walnuts with raspberry dressing on the side

CAPRESE SALAD - \$16

Fresh mozzarella & tomatoes, drizzled with EVOO & balsamic vinegar

EGGPLANT PARMIGIANA - \$24

Eggplant breaded and sautéed, topped with grated and fresh mozzarella and homemade tomato sauce and baked in the oven- Award Winning!

FETTUCINE ALLA CAPRESE - \$24

Fettuccine pasta with our homemade tomato sauce and topped with fresh Mozzarella cheese and basil

The Bodhi Tree Café

Entrees

EGGPLANT PARMIGIANA - \$24

Eggplant breaded and sautéed, topped with Mozzarella, Parmigiana and our homemade tomato sauce, baked in the oven to perfection

SAUSAGE BOSCAIOLA - \$28

Cremini mushrooms, cherry tomatoes & sweet Italian sausage in a lightly spicy sauce over a specialty pasta

PENNETTE ALLA PAPALINA - \$28

Sweet diced Prosciutto cotto lightly sautéed with sweet-peas in a creamy parmigiano sauce over penne pasta

FETTUCINE ALLA CAPRESE - \$26

Fettuccine pasta with our homemade tomato sauce and topped with fresh Mozzarella cheese and basil

SHRIMP FRA DIAVOLO - \$26

Shrimp in our homemade lightly spicy marinara sauce over linguine pasta

SALMONE ALLA LIVORNESE - \$26

Fresh Atlantic Salmon marinated in olive oil with mixed fresh herbs then oven baked with Kalamata olives, fresh tomatoes, capers white wine sauce, served over rice

CHICKEN PESTO- \$16

Sautéed chicken fillet with cherry tomatoes in a creamy pesto sauce over linguine

CREAMY MARSALA - \$15

*Chicken breast sautéed with fresh Baby Bella mushrooms, oven baked in a creamy Marsala sauce over linguine pasta or **Traditional Marsala** without cream*

CHICKEN CONTADINA - \$16

Chicken breast sautéed in white wine with fresh mushrooms and artichokes over linguine pasta



Vegan Heart-Healthy Options

HUMMUS - \$10

Garbanzo beans, sesame tabini, lemon-served with pita

VEGAN GREEK SALAD - \$16

Romaine, tomatoes, cucumbers, red onions, Kalamata olives, pepperoncini with Greek dressing on the side

VEGAN BODHI SALAD - \$16

Baby spinach, craisans, apples, red onions, walnuts with raspberry dressing on the side

VEGAN CONTADINA- \$22

Fresh Cremini mushrooms and gourmet artichoke hearts sautéed in white wine, topped with fresh cherry tomatoes and Cuban Oregano, over pasta of the day

VEGAN SOLARE - \$22

Fresh Cremini mushrooms, sun-dried tomatoes and pine nuts sautéed in Marsala wine, over a bed of fresh baby spinach, sliced tomatoes and blueberries

VEGAN PRIMAVERA- \$22

Fresh mixed vegetables sautéed in white wine, oven baked in homemade tomato sauce, over pasta of the day

VEGAN SEMPLICE- \$22

Fresh cherry tomatoes and basil sautéed in Extra Virgin Olive oil, over pasta of the day

VEGAN POMODORO- \$20

Homemade tomato sauce over pasta of the day

Desserts

TOASTED RUM CAKE - \$12.50

TIRAMISU - \$12

CREME BRULEÉ - \$8