



Vegan Menu



Our Fresh Cashew Milk Mozzarella, Cashew Milk Cheddar, Cashew-Tofu Ricotta, Macadamia Feta, Cashew Parmesan, Cashew Bleu Cheese are all made in house by Chef Jay Astafa Nut Free Daiya Mozzarella or Daiya Cheddar available upon request

APPETIZERS



Our Famous Mozzarella Sticks \$11
breaded daiya mozzarella with tomato sauce

Spanakopita \$11
phyllo pastry with spinach, dill, homemade feta, and lemon. served with tzatziki sauce.

Arancini Rice Balls \$10
served with tomato sauce.

Fish and Chips \$13
gardein fish-less fillet with french fries and tartar sauce

Caprese \$13
fresh cashew milk mozzarella with tomatoes, basil, and aged balsamic

Oyster Mushroom Calamari \$11
crispy fried oyster mushrooms with tartar sauce and marinara sauce.

Polenta Fries \$11
cheesy fried polenta served with ketchup

Mozzarella in Carozza \$15
italian style grilled cheese with fresh cashew milk mozzarella. served with tomato sauce.

Buffalo Cauliflower \$11
buttermilk fried cauliflower with buffalo sauce and home made blue cheese.

Tofu Crab Cakes \$11
served with tartar sauce

Eggplant Rollantini \$11
breaded eggplant rolled with tofu-cashew ricotta. topped with fresh cashew milk mozzarella and tomato sauce

Fried Mac & Cheese Balls \$13
served with truffle aioli and coconut bacon 1



PASTA

daiya mozzarella or daiya cheddar is available upon request pasta selection: spaghetti, linguine, fettuccine, angel hair, penne, ziti, rigatoni, orecchiette, whole wheat spaghetti, whole wheat penne Gluten Free Spaghetti or Penne 2 Add Grilled Seitan, Grilled Tofu, or Tempeh Bacon 3

RIGATONI ALLA NORMA \$15
eggplant, tomato sauce, cashew-tofu ricotta GF optional 16

BAKED ZITI \$15
cashew-tofu ricotta, cashew cream, tomato sauce, topped with fresh cashew milk mozzarella and parmesan GF optional

ORECCHIETTE WITH ITALIAN SAUSAGE AND BROCCOLI RABE \$17
house made seitan sausage and broccoli rabe, with garlic, white wine, extra virgin olive oil, and cashew parmesan

LINGUINE WITH OYSTER MUSHROOM SCAMPI \$17
oyster mushrooms with a lemon garlic white wine butter sauce GF optional

SPAGHETTI BOLOGNESE \$17
tempeh, tomato sauce, cashew parmesan

FETTUCCINE ALFREDO \$15
cashew parmesan infused cashew cream sauce GF optional 16

MAC N CHEESE \$15
cashew milk cheddar cheese sauce, topped with herbed panko bread crumbs GF optional

PESTO PASTA \$17
pinenut-basil pesto, sun-dried tomatoes, toasted pinenuts GF optional

VEGETABLE LASAGNA \$17
spinach, broccoli, roasted peppers, cashew-tofu ricotta, tomato sauce, zfresh cashew milk mozzarella, cashew Parmesan

ORECCHIETTE WITH ITALIAN SAUSAGE AND BROCCOLI RABE \$17
gardein fish-less fillet with french fries and tartar sauce

PENNE ALLA VODKA \$15
vodka infused tomato cashew cream sauce GF optional 16

CARBONARA \$17
tempeh bacon, tofu "egg" sauce, green peas, cashew parmesan

MANICOTTI \$15
cashew-tofu ricotta filled manicotti shells, topped with fresh cashew milk mozzarella and tomato sauce

SPAGHETTI AND MEATBALLS \$15
housemade seitan meatballs, tomato sauce, cashew parmesan

ENTREES

SEITAN PARMESAN \$20
breaded seitan, topped with tomato sauce and cashew milk mozzarella. served with choice of pasta or salad

SEITAN PICATTA \$20
yukon gold mashed potatoes, creamed kale, lemon-caper sauce. GF Optional with tempeh or tofu

SEITAN SCARPARELLO \$20
seitan sausage, pecorino peppers, red peppers, mushrooms, potatoes, white wine sauce. served with choice of pasta or salad

EGGPLANT PARMESAN \$20
breaded eggplant. topped with tomato sauce and fresh cashew milk mozzarella.

SEITAN MARSALA \$20
yukon gold mashed potatoes, haricot verts, mushroom marsala sauce. GF Optional with tempeh or tofu

TEMPEH PORTOBELLO \$20
pan fried tempeh, portobello mushrooms, roasted peppers, parmesan white wine sauce, served with choice of pasta or salad

EGGPLANT ROLLANTINI \$20
breaded eggplant rolled with cashew-tofu ricotta, topped with tomato sauce and fresh cashew milk mozzarella. served with choice of pasta or salad

CAULIFLOWER STEAK \$20
roasted cauliflower, cauliflower mash, kale, salsa verde

SIDES

GRILLED TOFU \$9

BROCCOLI RABE \$9

MASHED POTATOES \$9

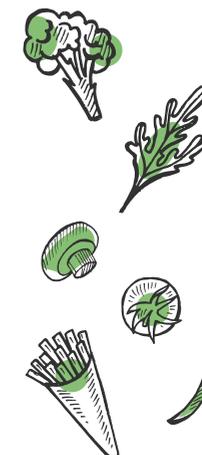
GRILLED SEITAN \$9

SAUTEED SPINACH \$9

FRENCH FRIES \$9

SEITAN MEATBALLS \$9

CREAMED KALE \$9



BURGERS, SANDWICHES & PANINIS



BUFFALO SEITAN PANINI \$15

buffalo seitan, fresh cashew milk mozzarella, blue cheese

GRILLED EGGPLANT PANINI \$15

grilled eggplant, tomatoes, roasted peppers, fresh cashew milk mozzarella.

GRILLED PESTO TOFU PANINI \$15

grilled tofu, pine nut basil pesto, fresh cashew milk mozzarella

TEMPEH RUBEN \$15

tempeh, 1000 island dressing, sauerkraut, daiya swiss cheese

BBQ JACKFRUIT PANINI \$15

bbq jackfruit, cashew milk cheddar, purple cabbage slaw

SEITAN BACON BURGER \$15

housemade seitan burger, tempeh bacon, lettuce, tomatoes, pickles, cashew milk cheddar.

SALADS



add grilled seitan 4 add buffalo seitan 4 add grilled tofu 4 add avocado 4 dressings: balsamic, caesar, lemon vinaigrette, bleu cheese, ranch

HOUSE \$9

mixed greens, tomatoes, cucumbers, red onions, shredded carrot, kalamata olives. your choice of dressing

BABY SPINACH \$13

baby spinach, grilled portobello, crumbled cashew bleu cheese, cherry tomatoes, balsamic vinaigrette

CLASSIC CAESAR \$10

romaine, cashew parmesan, and croutons.

GREEK \$13

mixed greens, macadamia feta, tomatoes, cucumbers, red onion, grape leaves, lemon vinaigrette

KALE CAESAR \$13

kale, croutons, cashew parmesan, caesar dressing GF optional



PIZZAS



MARGHERITA \$15

fresh cashew milk mozzarella, san marzano tomato sauce, basil, cashew parmesan

SEITAN PARMESAN PIZZA \$16

breaded seitan, tomato sauce, fresh cashew milk mozzarella, cashew parmesan

BIANCA \$15

garlic and oil, spinach, cashew-tofu ricotta, fresh cashew milk mozzarella

SAUSAGE AND BROCCOLI RABE \$16

seitan sausage, broccoli rabe, tomato sauce, fresh cashew milk mozzarella

EGGPLANT PARMESAN \$16

breaded eggplant, cashew-tofu ricotta, tomato sauce, fresh cashew milk mozzarella, and cashew parmesan

GRILLED PORTOBELLO \$16

roasted red peppers, spinach, sun dried tomatoes, fresh cashew milk mozzarella

SEITAN BACON RANCH \$16

grilled seitan, tempeh bacon, tomatoes, daiya mozzarella, drizzled with ranch

BBQ PULLED JACKFRUIT PIZZA \$16

bbq pulled jackfruit, fresh cashew milk mozzarella and cheddar, red onions

GRANDMA PIZZA \$15

square pizza, tomato sauce, fresh basil, fresh cashew milk mozzarella

VERDURE \$16

grilled zucchini, grilled eggplant, spinach, olives, roasted peppers, basil pesto, cashew milk mozzarella

SEITAN BUFFALO PIZZA \$16

buffalo seitan, daiya mozzarella, blue cheese

Create your own brick oven pizza and calzones

Crust

Regular 13
Whole Wheat 14
Gluten Free 14
Calzone 9

Cheese

Fresh cashew milk mozzarella/ cashew milk cheddar/ daiya tapioca mozzarella
Daiya tapioca cheddar/ cashew-tofu ricotta/ cashew parmesan

Sauce

Tomato
garlic & oil
pesto

Toppings \$1 per topping

Roasted peppers/ green peppers/ red onions/ garlic/ olives/ spinach/ Broccoli rabe/ sun dried tomatoes/ broccoli/ tomatoes/ grilled eggplant/ mushrooms/ grilled Portobello mushrooms/ grilled tofu/ grilled seitan/ Breaded tofu/ breaded seitan/ buffalo seitan/ soy pepperoni/ seitan meatballs/ seitan sausage

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Monday: CLOSED

Tuesday - Saturday: 12 pm - 10 pm

Sunday 11am - 3 pm (brunch) 3 - 9 pm (dinner)

1038 Montauk Highway

Copiapue, NY 11726

631 464 4128

Order Online at www.3brothersvegancafe.com

VISIT OUR SISTER RESTAURANTS

3 BROTHERS PIZZA CAFE
75 Merritts Road
Farmingdale, NY 11735
Phone: (516) 755-1100

3 BROTHERS OF ROCKVILLE CENTRE
285 Merrick Road
Rockville Centre, NY 11570
Phone: (516) 442-7733

LEONA & 3 BROTHERS
152 Union Ave
Lynbrook, NY 11563
Phone: (516) -599-3330

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