LASAGNE

**BEEF LASAGNE**

Our lasagnes are all made from scratch by our chefs, including the pasta which is made from the best quality stone ground organic flour & local beef.

INGREDIENTS: Beef, Onion, Garlic, Tomato Paste, Tomato, Oregano, Pepper, Salt, Flour, Eggs, Olive Oil, Milk, Butter, Tasty Cheese.

**VEGETARIAN LASAGNE**

INGREDIENTS: Mushrooms, Onion, Garlic, Butter Milk, White Wine Vinegar, Thyme, Truffle Paste, Cavolo Nero, Ricotta, Flour, Eggs, Olive Oil, Milk, Cheese, Salt.

Cooking Instructions: Cook in oven at 180° for 45 minutes or until golden brown.

Serving Instructions: Racine Lasagne’s are a perfect warm winters night dish that the whole family will love. Pair with a leafy green side salad or steamed greens.