

GLUTEN FREE MENU



APPETIZERS \$10.50

Prosciutto di Parma - & Pineapple.

***Tuna Tartare** - olives / tomato / celery root sauce & jalapeno.

Mushroom Flan - savory pecorino cheese crust.

XXL BOARDS

Antipasto Misto \$10 per person - Cheeses / cold cuts / (Minimum for 2 people)

Vegetariano \$10 per person - Vegetarian medley

SALADS \$8

Roasted vegetable salad - mixed leaf / ginger & rice vinegar dressing.

Tricolore salad - kale / Brussels sprouts / cabbage / chili / candied pecan / mustard dressing.

Mista - mixed leafy greens / roots / orange / olives / almond / lemon dressing.

ASK FOR OUR
GLUTEN FREE DESSERTS

PASTA \$14

Pick your Gluten free pasta: **maccheroni, lemon fettuccine, spaghetti (ravioli +\$2)**

Sauces:

- ❖ Tomato / mozzarella / basil / poblano pure.
- ❖ parmesan sauce / green peas / prosciutto.
- ❖ lobster & shrimp / tomato lobster bisque / basil pesto & burrata cheese.
- ❖ basil / pine nuts / pecorino & Parmesan cheese.
- ❖ sausage / saffron / delicate bell pepper sauce / mascarpone cheese.
- ❖ Gorgonzola walnut sauce
- ❖ Mixed mushroom / creamy Marsala sauce
- ❖ tomato sauce / fresh basil / ricotta & burrata cheese.
- ❖ farm house white stew / chicken / rabbit / quail / duck.
- ❖ mussel / clam / shrimp / bass / white wine / light tomato sauce.

SIDES \$6

Seasonal Veggies - Brussels sprouts / kale / cherry tomatoes / currents / vinegar / capers

Roasted Potatoes

Peperonata di Nonna Elvira - Stewed bell pepper lightly seasoned with anchovies

Oven Roasted Vegetables

Truffle Mushrooms

ENTREES

Vegetable Lasagna - squash / pumpkin / zucchini / vegan béchamel / mushroom. 14

Ciccio - seared thinly sliced sirloin / tomato caper sauce. 17

Pollo - chicken roulade / kale / provolone. 19

Branzino - Mediterranean sea bass filet / white wine / truffle / fresh herbs. 21

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. If you have any food relate allergies /sensitivities, please notify us before placing an order. Please note that even if a particular item doesn't contain one of those allergens, it is possible that it has been prepared in the same kitchen, we cannot guarantee that cross-contact between those products will not occur.