

GLUTEN FREE MENU

APPETIZERS \$12

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 - Cheese / cold cuts (Minimum for 2 people)

Vegetariano \$10 per person - Vegetarian medley



PASTA \$20

Pick your Gluten free pasta: **lemon fettuccine, spaghetti, ravioli**

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 bisque sauce.

SIDES \$10.⁵⁰

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

SALADS \$10

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

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

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

ASK FOR OUR GLUTEN FREE DESSERTS

ENTREES

Vegetable Lasagna - squash / pumpkin / zucchini / vegan béchamel / mushroom. 20

Ciccio - seared thinly sliced sirloin / tomato caper sauce. 19.⁸⁰

Pollo - chicken roulade / kale / provolone. 22

Branzino - Mediterranean sea bass filet / white wine / truffle / fresh herbs. 27

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. If you have any food related 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.