

GLUTEN FREE MENU

ANTIPASTI

Caprese Italiana!

Vine ripened tomato, imported D.O.P. certified bufala mozzarella, shaved fennel, balsamic, lemon oil, basil, arugula 14

Ciao Portabello

Marinated & grilled, zip sauce 11
add beef tips 10

Colossal Shrimp Cocktail

3 poached shrimp, chilled, cocktail sauce 15
additional shrimp 4ea

Sausage e Peppers

Housemade Italian sausage, grilled potatoes, Hungarian hot peppers, demi-glace 13

INSALATA

Grilled Salmon Salad

Farmers greens, cucumber, radish, tomato, avocado, capers, basil, shaved fennel, balsamic dressing 20

Mama's Chopped Salad

Romaine, kale, tomato, chicken, soppressata, bacon, avocado, cucumber, banana peppers, gorgonzola, egg and Italian emulsion 18

Roasted Beet Salad

Seasonal pears, shaved fennel, roasted blood orange vinaigrette 16

SECONDI

Chicken Marsala

Wild mushrooms, marsala reduction veal glace, herbs 21

Chicken Piccata

Capers, lemon juice, white wine, brodo, parsley 21

Seasonal Risotto

Vegetable brodo, fresh vegetables, herbs, white wine, Parmigiano-Reggiano 20

Free Range Brick Chicken

Potatoes, mushrooms, roasted peppers, artichokes, tomato vinaigrette 26

Pasta Andiamo

Gluten Free pasta noodle with choice of homemade sauce: Bolognese, Pomodoro, Garlic & Olive Oil, Tomato Basil 16

Veal Marsala

Wild mushrooms, marsala reduction, veal glace, herbs 26

Veal Piccata

Capers, lemon juice, white wine, brodo, parsley 26

Veal Giuseppe

Fontina, tomato fillets, herbed white wine sauce 27

8oz Char-broiled Filet

Italian style potatoes, seasonal vegetables, signature zip sauce 39

Salmon Apulia

Roasted grape tomatoes, caper berries, cerignola olives, virgin olive oil, oregano insalatini 27

Mediterranean Branzino

Pan roasted, artichokes, fennel, marcona almonds, roasted tomatoes, spinach, lemon thyme sauce 39

Seared Sea Scallops

Friarielli peppers, shallots, lemon, prosecco cream 35

Pasta Verdura

Gluten Free noodles, seasonal vegetables, kale, olive oil and garlic, parmesan cheese 21

Our Gluten Free dishes are prepared in a kitchen that handles Gluten. Therefore, some dishes may contain trace amounts of Gluten. We do not recommend that those with Celiac Disease order from this menu. If you are Gluten-Sensitive, we ask that you use your best judgment when ordering.

PLANT BASED NUTRITION MENU

Our plant based items are not Gluten Free

FIRST COURSE

Tomato Cucumber Salad

English cucumbers, vine ripened tomatoes, garbanzo beans, balsamic vinegar 3

MAIN ENTRÉE CHOICES

Whole Wheat Pasta Primavera

Imported penne pasta, seasonal steamed vegetables, roasted vegetable broth, fresh chopped herbs 18

Potato Gnocchi

Fresh tomatoes, fire roasted corn array, kale, sweet peas 19

Seasonal Italian Grains

Simmered in rich broth with spinach, leeks, asparagus and garbanzo beans in vegetable stock 18

These items are all prepared fresh and from scratch in-house and are free from all oils and animal products.