

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

Seasonal Kale Salad

Marcona almonds, ricotta salata, dried fruits, seasonal garnishes, carrots, red onion, raspberry vinaigrette 16

SECONDI

Chicken Marsala

Wild mushrooms, marsala reduction
veal glaze, herbs 21

Chicken Piccata

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

Seasonal Risotto

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

Brick Chicken Thighs

Boneless thighs, pan roasted,
potatoes, peppers, mushrooms,
artichokes, tomato vinaigrette,
arugula slaw 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 glaze, herbs 26

Veal Piccata

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

Veal all' Aldo

Prosciutto, fontina, tomato fillet,
herbed wine sauce 27

8oz Char-broiled Filet

Italian style potatoes, seasonal
vegetables, signature zip sauce 39

Cedar Plank Salmon

Char-broiled, seasonal
vegetable array, tomato coulis,
citrus gremolata 30

Branzino

Olive oil sear, risotto alla
Milanese, root vegetables,
pepperoncini-caper relish 32

Sea Scallops

Pan seared, brown butter
sauce, seasonal vegetables, kale 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.