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 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

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 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.

**Ask your server about menu items that are cooked to order or served raw. Notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

Andiamo