

Gluten Free Menu



June 2026



Gluten Free Pizza

Margherita Tomato, Basil, Fresh Mozzarella		24-
Americano Tomato, Shredded Mozz		23-
Diavla Calabrian Chili Tomato Sauce, Pepperoni, Burrata, Basil		27-
P.E.C. Pancetta, Egg, Truffle Parmesan, Ricotta Cheese		27-
Sausage & Broccoli Rabe Creamy Ricotta, Cherry Peppers		26-
Prosciutto Di Parma White Pie Sun Dried Cherries, Aged Balsamic		26-
Buffalo Buffalo Grilled Buffalo Chicken, Buffalo Mozzarella, Creamy Blue Cheese		28-
Pesto Buffalo Mozzarella, Basil & Arugula Pesto, Onions, Pistachio		26-
Alla Vodka Sausage, Fresh Mozzarella		26-
5 Mushroom Truffle Fontina, Provolone, Mozzarella, Pecorino		25-

Toppings		
\$3- Calabrian Chili	\$5- Pepperoni	Dippers
Jalapeño	Sausage	
Mushrooms	Burrata	
Caramelized Onions		
Xtra Mozz		
Black Olives	\$7- Prosciutto	\$2- Ala Vodka
Roasted Peppers		Jalapeño Ranch
Ricotta		Fonduta
		Pesto

Antipasti

Creamy Burrata Caprese 17- Backyard Tomatoes, EVOO, Aged Balsamic	
Crispy Brussels Sprouts 14- Hot Honey, Marcona Almonds, Smokey Tziki	

Insalata

Add Grilled Chicken, Add Salmon \$10, Add Steak \$14, Add Jumbo Shrimp (3pc) \$12	
Chopped Romaine Hearts 16- Parmigiano Reggiano, Creamy Rosemary Caesar	
Tricolore 15- Arugula, Radicchio, Endive, Lemon Oil, Balsamic Reduction, Pecorino	
Zuzu 18-, 16-(no meat) Chopped Iceberg, Sopressata, Salami, Provolone, Chick Peas Castelvero Olives, Tomatoes, Red Wine Vinaigrette	
Arugula 17- Anjou Pears, Gorgonzola, Sun Dried Cherries, Toasted Walnuts, Balsamic Vinaigrette	

Consuming raw or undercooked meat, poultry, seafood or shellfish may increase your risk of foodborne illnesses.
Before placing your order, please inform your server if a person in your party has a food allergy

Salumi - Formaggio

\$7- Each Prosciutto di Parma Sopressata di Calabria Sopressata Dolce Pepperoni Mortadella		\$6- Each Parmigiano Reggiano Aged Provolone Grana Pecorino
Grand Board \$44- <i>An Assortment Of Our Cured Meats & Cheeses, Fig Jam, Truffle Honey, Apple Mostarda, Olives</i>		

Gluten Free Pasta

Ala Vodka, 27- Crumbled Sausage, Shaved Reggiano	
Salsiccia 27- Sweet & Spicy Sausage, Broccoli Rabe, Pine Nuts, Pecorino	
Sunday Sauce 31- Ragu, Pork, Veal, Sausage, Whipped Basil Ricotta	
Bolognese 26- Braised Beef, Pork & Sausage, Parmigiano Fontina Fonduta	
Carbonara 27- Smoked Pancetta, Pecorino, Egg	
White Clams 30- Littlenecks, Garlic, White Wine, Red Chilies,	
Alla Zuzu 25- Calabrian Nudja, Stracciatella, Spicy Vodka Sauce	
Chicken Caprese 27- Fresh Mozzarella, Tomatoes & Basil	
Jumbo Shrimp al Limone 34- Asparagus	

Entrees

Chicken Parm 27- Grilled Chicken, Spaghetti Marinara <i>(Alla Vodka style available upon request)</i>	
Chicken Milanese 27- Grilled Chicken, Arugula, Prosciutto di Parma, Baby Heirloom Tomatoes, Lemon, Shaved Parmigiano, EVOO, Balsamic	
Salmon Scampi 32- Asparagus & Corn Risotto	
Slow Roasted Pork Chop Scarpariello 34- Fingerling Potatoes, Roasted Peppers, Hot Vinegar Peppers, Sausage, Rosemary Pan Jus	
Chianti Marinated Skirt Steak 38- Toasted Garlic Broccoli Rabe	
Bruschetta Chicken 27- Grilled Chicken, Fresh Mozzarella, Tomatoes & Basil	

Sides	Forest Mushroom Risotto
\$9-	Toasted Garlic Broccoli Rabe
	Asparagus & Corn Risotto