

Gluten Free Menu




May 2026



Gluten Free Pizza

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|---|---|------------|
| 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- |

Salumi - Formaggio

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|---|---|--|
| \$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
- All' Amatriciana 24-**
Guanciale, Red Chilies, Tomato
- Carbonara 27-**
Smoked Pancetta, Pecorino, Egg
- White Clams 30-**
Littlenecks, Garlic, White Wine, Red Chilies,
- Bianco 27-**
Slow Braised White Bolognese, Parmesan
- Chicken Caprese 26-**
Fresh Mozzarella, Tomatoes & Basil
- Sautéed Jumbo Shrimp 32-**
Smoked Pancetta, Gluten Free, Lemon Basil Scampi

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

Antipasti

- Creamy Burrata Caprese 17-**
Backyard Tomatoes, EVOO, Aged Balsamic

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

Entrees

- Chicken Parm 27-**
Grilled Chicken, Spaghetti Marinara
(Alla Vodka style available upon request)

- Chicken Milanese 27-**
Grilled Chicken, Arugula, Prosciutto di Parma, Baby Heirloom
Tomatoes, Lemon, Shaved Parmigiano, EVOO, Balsamic

- Norwegian Salmon 32-**
Forest Mushroom Risotto, Lemon Pesto, Concentrated Tomatoes

- 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

