**SCAMPO SUMMER**

**Gluten Free Dinner Options**

**2022**

**Starters**

**caesar salad 15 \* arugula salad 14**

**chilled yellow watermelon gazpacho 18**

**cesare casella’s prosciutto w/toasted hazelnuts 29**

**tuna sashimi w/ fire grilled oysters .. green garlic pastis butter 28 \***

**bufala mozzarella w/ vine ripe heirloom tomatoes & basil 17**

**whole burrata, crisped kale .. muscovado broiled peach & organic black sesame dressing 24**

**Main**

**summer’s grilled lobster 1 ¾ lbs. MP**

**brick chicken & dumplings … truffles porcini purse’s & baby ‘vichy’ carrots 32 \***

**kurobuta pork chop, venetian style – caramelized milk braised w/ veraci clams**

**.. cavolo nero pesto 46\***

**prime skirt steak .. coffee-porcini rub .. toasted garlic & peanuts (no sauce) 46 \***

**scottish salmon, purple yam gnocchi .. snap peas w/ cashew nuoc cham dressing 37 \***

**gorgonzola & shaved walnut risotto .. squash blossoms & black truffles 34**

**~all spaghetti is available gluten free~**

**aglio e olio 24, pomodoro 24, bolognese 29, \* carbonara 28, \* vongole 30**

**cracklings & hot pepper 27**

**Sides**

**shucked ‘street corn’ .. cotija cheese & poblano aioli 12**

**\* denotes these items are cooked to order or may be served undercooked.**

**consuming raw or undercooked seafood, poultry, eggs or meat may increase the risk of foodborne illness.**

**please inform your server of any food allergies before placing your order**

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