



2026
SEPTEMBER



GLUTEN FREE MENU

Executive Chef – Ed Davis
Chef de Cuisine - Marvin Reyes

-MEAT & CHEESE-

7. each 26. plate choose 4	6. each 22. plate choose 4
PROSCIUTTO DI PARMA extra virgin olive oil	PARMIGIANO REGGIANO cow's milk, lavender truffle honey
SOPRESSATA DI CALABRIA spicy cured sausage	GORGONZOLA DOLCE cow's milk
SOPRESSATA DOLCE sweet cured sausage	CACIO DE ROMA sheep's milk
NORCINO SALAME mild salami with Sangiovese	MANCHEGO DOC sheep's milk
SPANISH CHORIZO smoked cured	BEEMSTER XO cow's milk

GRAND BOARD \$44

an assortment of our cured meats & cheese,
fig jam, apple mostarda, olives, marcona almonds

-ANTIPASTI-

CREAMY BURRATA 19- roasted figs, marcona almonds, aged balsamic
GRILLED OCTOPUS 29- chorizo, cannelloni beans, calabrian chilies, lemon oil
LEMON PESTO HUMMUS 15- crispy chickpeas, cucumber, baby carrots
FONDUE 16- birra moretti rosso, fontina, gruyère, gouda, apples, grapes
BAKED SPINACH & ARTICHOKE DIP 15- Gluten Free Chips
MUSSELS NDUJA 23- fennel, crispy potatoes, tomato sugo
FRESH MOZZARELLA, TOMATO CRUDO 18- tomato confit, basil, evoo
MARINATED SEAFOOD SALAD 21- shrimp, calamari, octopus, roasted red peppers, evoo

-GLUTEN FREE
DESSERT MENU
AVAILABLE-

-GLUTEN FREE PIZZA-

PROSCIUTTO DI PARMA WHITE PIE, 28- sun-dried cherries, aged balsamic
MARGHERITA, 24- tomato, basil, mozzarella
SAUSAGE & BROCCOLI RABE, 27- creamy ricotta
FIVE MUSHROOM TRUFFLE, 26- creamy ricotta, white truffle
DIAVLA, 27- calabrian chili tomato sauce, pepperoni, burrata, basil
SPICY ALA VODKA, 27. sausage, fresh mozzarella
BIANCO, 26- ricotta, mozzarella, parmigiano, mike's hot honey, baby arugula
PESTO, 27- mozzarella, ricotta, basil & arugula pesto, onions, pistachios
P.E.C., 28- pancetta, egg, truffle parmesan, ricotta
AUTUNNO, 28. pancetta, pear, caramelized onions, fontina

-GLUTEN FREE PASTA-

ALA VODKA 28- crumbled sausage, shaved reggiano
SUNDAY RAGU NOVITÁ 31- pork, braised veal & sausage, basil ricotta
CHICKEN CAPRESE 28- fresh mozzarella, tomatoes & basil
CRUMBLLED SWEET & SPICY SAUSAGE 28- broccoli rabe, toasted pine nuts
CRAB & CORN RISOTTO 31- toasted pistachio pesto, tomato confit
MAINE LOBSTER 33- asparagus, leeks, black pepper truffle cream

CHARRED OCTOPUS 33- calabrian style, guanciale pancetta, chilies, crispy capers
FRUTTI DI MARE FRA DIAVOLO 34- jumbo shrimp, mussels, clams, calamari
AL FUNGHI 27- forest mushrooms, porcini, marsala wine, mascarpone, parmigiano

-INSALATE-

*Add Grilled Chicken (\$8-), Milanese Chicken (\$9-), Baby Shrimp (\$10-)
3 Firecracker Jumbo Shrimp (\$12-), Herb Roasted Salmon Filet (\$15-)*

WILD ARUGULA 17- poached pears, sun dried cherries, gorgonzola, spiced pecans, honey balsamic
ROMAINE HEARTS 16- creamy rosemary caesar
SUNDAY SALAD 18- chopped iceberg, soppressata, salami, provolone, chickpeas, castelvetrano olives, heirloom tomatoes, red wine vinaigrette
GRILLED CHICKEN MILANESE 26- arugula, oven dried tomatoes, white beans, prosciutto, parmigiano reggiano

-PESCE-

NORWEGIAN SALMON 39- corona beans, broccoli rabe, tomato conserva, calabrian romesco
JUMBO SHRIMP SCAMPI 34- crispy guanciale pancetta, asparagus & corn risotto
HOKKAIDO SEA SCALLOPS 39- cauliflower purée, brussels sprouts, hazelnuts, apple mostarda
BRANZINO PICCATA 39- fingerling potatoes, smoked pancetta, littleneck clams, tarragon sweet corn velouté

-CARNE-

GRILLED CHICKEN PARMIGIANO 30- gluten free pasta pomodoro, fresh mozzarella, pecorino pesto <i>(ala vodka style upon request)</i>
ROASTED CHICKEN 32- lemon pepper mashed potatoes, broccoli rabe, roasted chestnuts, rosemary jus
MARINATED SKIRT STEAK 49- pesto whipped potatoes, roasted oyster mushrooms, basil béarnaise
BAROLO BRAISED BEEF SHORT RIB 37- primo sale pecorino polenta, sautéed spinach, nero d'avola demi
FIRE ROASTED PORK CHOP 38- rosemary potatoes, grilled zucchini, burnt orange marsala luce, pistachio gremolata

-SIDES-

CREAMY FONTINA POLENTA 10-
ROASTED CORN, PANCETTA, ASPARAGUS RISOTTO 14-
BROCCOLI RABE 14-
SAUTÉED SPINACH 12-
PESTO WHIPPED POTATOES 10-
BRUSSELS SPROUTS 14-