



2026
JULY



GLUTEN FREE MENU

Executive Chef – Ed Davis
Chef de Cuisine - Marvin Reyes

-MEAT & CHEESE-

7. each
26. plate choose 4

PROSCIUTTO DI PARMA
extra virgin olive oil

SOPRESSATA DI CALABRIA
spicy cured sausage

SOPRESSATA DOLCE
sweet cured sausage

NORCINO SALAME
mild salami with Sangiovese

SPANISH CHORIZO
smoked cured

6. each
22. plate choose 4

PARMIGIANO REGGIANO
cow's milk, lavender
truffle honey

GORGONZOLA DOLCE
cow's milk

CACIO DE ROMA
sheep's milk

MANCHEGO DOC
sheep's milk

BEEMSTER XO
cow's milk

GRAND BOARD \$44

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

-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

JALAPEÑO WHITE PIE, 26.
jalapeño, fontina, provolone, mozzarella,
pecorino

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

MORTADELLA, 28-
stracciatella, pistachio cream, lemon zest

-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-
olive oil poached baby potatoes, roasted
eggplant caponata, pistachio herb oil

JUMBO SHRIMP SCAMPI 34-
crispy guanciale pancetta,
asparagus & corn risotto

HOKKAIDO SEA SCALLOPS 39-
lump crab saffron risotto, fennel fronds,
grilled asparagus tips, vanilla brown butter

BRANZINO PICCATA 39-
roasted chick peas, grilled scallions,
oven dried tomatoes

-CARNE-

GRILLED CHICKEN PARMIGIANO 30-
gluten free pasta pomodoro, fresh mozzarella,
pecorino pesto *(ala vodka style upon request)*

ROASTED LEMON CHICKEN 32-
olive oil poached baby potatoes, charred
broccolini, warm salsa verde siciliana

MARINATED SKIRT STEAK 49-
farm stand tomatoes, 20 year balsamic

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-

TOASTED GARLIC
BROCCOLI RABE 14-
SAUTÉED SPINACH 12-

-ANTIPASTI-

CREAMY BURRATA 19-
sicilian olive oil,
eggplant caponata

GRILLED OCTOPUS 29-
spanish chorizo, chick peas,
castelvetrano olives,
roasted red pepper emulsion

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

FRA DIAVLO MUSSELS 21-
calabrian chili fra diavolo,
crumbled gorgonzola,

FRESH MOZZARELLA &
HEIRLOOM TOMATOES 17-
sicilian olive oil, basil, crispy capers,
oregano

MARINATED SEAFOOD SALAD 21-
shrimp, calamari, scallops, octopus,
roasted red peppers, evoo

**-GLUTEN FREE
DESSERT MENU
AVAILABLE-**

-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 29-
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

VONGOLE ROSSO 32-
littleneck clams, nduja, crispy capers,
spicy tomato sugo

AL FUNGHI 27-
roasted forest mushrooms, oven dried tomatoes,
black pepper pecorino summer truffle Cream