



2026
FEBRUARY

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,
served with Sardinian FlatBreads,
fig jam, apple mostarda, olives, marcona almonds

-ANTIPASTI-

CREAMY BURRATA 19- roasted delicata squash, marcona almonds, pomegranate seeds, winter truffle honey, evoo
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 & VINE RIPENED TOMATOES 16-

-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, 26- 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

-GLUTEN FREE PASTA-

ALA VODKA 26- crumbled sausage, shaved reggiano
SUNDAY RAGU NOVITÀ 30- pork, braised veal & sausage, basil ricotta
CHICKEN CAPRESE 26- fresh mozzarella, tomatoes & basil
CRUMBLLED SWEET & SPICY SAUSAGE 26- broccoli rabe, toasted pine nuts
BAY SCALLOPS 28- blistered grape tomatoes, arugula, roasted garlic, lemon oil
PAPPARDELLE, MAINE LOBSTER 33- asparagus, leeks, black pepper truffle cream
CHARRED OCTOPUS 32- calabrian style, guanciale pancetta, chilies, crispy capers
FRUTTI DI MARE FRA DIAVOLO 32- jumbo shrimp, lobster, mussels, clams, calamari
GAMBERI 32- jumbo shrimp, toasted garlic & oil, lemon, sicilian oregano
SPICY NUDJA 27- spicy ala vodka, nudja, parmigiano, stracciatella, sweet basil

-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 37- cauliflower puree, braised leeks, tomato confit, anchovy, pangrattato
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 ALA PLANCHA 38- charred haricot vert, rosemary roasted potatoes, spicy romesco

-CARNE-

GRILLED CHICKEN PARMIGIANO 28- gluten free pasta pomodoro, fresh mozzarella, pecorino pesto (ala vodka style upon request)
ROASTED GARLIC HERB CHICKEN 30- bourbon smashed sweet potatoes charred broccolini, rosemary porcini demi
MARINATED SKIRT STEAK 49- basil béarnaise, arugula, lemon vinaigrette
BAROLO BRAISED BEEF SHORT RIB 37- celery root parsnip puree, brussels sprouts, roasted chestnut demi
THICK CUT PORK CHOP SALTIMBOCCA 36- prosciutto, melted provolone, creamy polenta, wilted spinach, sangiovese sage pan jus

-SIDES-

CREAMY FONTINA POLENTA 9-
ROASTED CORN, PANCETTA, ASPARAGUS RISOTTO 9-
TOASTED GARLIC BROCCOLI RABE 12-
SAUTÉED SPINACH 10-