

GLUTEN-FREE MENU

FORMAGGI E SALUMI

PARMESAN	12	PROSCIUTTO	14	
FONTINA	11	SALAMI	12	
RICOTTA	11	SOPPRESSATA	12	
TASTING BOARD				25

ANTIPASTI

ROASTED SWEET & HOT PEPPERS <i>with burrata</i>	16	GRILLED OCTOPUS <i>potatoes, puttanesca</i>	17	SPICY LOBSTER <i>tomato, chilis</i>	29
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SALADS

CLASSIC CAESAR	12	ARUGULA SALAD	11	
		<i>shaved artichoke, lemon & parmesan</i>		
ANTIPASTA SALAD <i>salami, cherry tomato, oregano, aged provolone</i>				13

PASTA

GLUTEN-FREE PENNE SEAFOOD PASTA <i>shrimp, clams, crab, calamari, red or white sauce</i> ..	41	GLUTEN-FREE PENNE <i>short rib ragu, chili flakes</i>	30
GLUTEN-FREE PENNE <i>red sauce</i> ...	28	GLUTEN-FREE PENNE CARBONARA	
GLUTEN-FREE PENNE		GLUTEN-FREE PENNE <i>sunday meat sauce</i>	28
ZITI NORMA <i>eggplant, chili flakes</i>	29		

WOOD-FIRED & CLASSICS

HALIBUT <i>clams, artichoke, mushrooms</i>	45	WHOLE GRILLED BRANZINO <i>shaved celery & mushroom crudo</i>	41	GRILLED PRIME STRIP STEAK <i>porcini crust, garlic, aged balsamic</i>	50
GRILLED PRIME RIBEYE <i>oregano, chiles, anchovy</i>	52	VEAL OSSO BUCO	45	FENNEL-CRUSTED PORK CHOP <i>sausage & peppers</i>	33

SIDES

GLUTEN-FREE PENNE <i>red sauce</i> ..	12	ASPARAGUS <i>orange vinaigrette</i>	12
MUSHROOMS <i>rosemary</i>	12	RAPINI <i>garlic & chiles</i>	10
ROASTED POTATOES <i>parmesan</i>	9	BRUSSELS SPROUTS <i>almonds</i>	11

**We do not list all ingredients, please let your server know if you have any allergies or dietary restrictions.*

**Consuming raw or undercooked food may result in foodborne illness.*

