

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>	GRILLED OCTOPUS <i>potatoes, puttanesca</i>	SPICY LOBSTER <i>tomato, chilis</i>
16	17	29

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.....	30
GLUTEN-FREE PENNE ZITI NORMA <i>eggplant, chili flakes</i>	29	GLUTEN-FREE PENNE <i>sunday meat sauce.....</i>	28

WOOD-FIRED & CLASSICS

HALIBUT <i>clams, squash, mushrooms</i>	WHOLE GRILLED BRANZINO <i>shaved celery & mushroom crudo</i>	GRILLED PRIME STRIP STEAK <i>porcini crust, garlic, aged balsamic</i>
45	41	50
GRILLED PRIME RIBEYE <i>oregano, chiles, anchovy</i>	VEAL OSSO BUCO 45	GRILLED VEAL TENDERLOIN <i>king crab, gremolata</i>
52		55

SIDES

KALE <i>garlic, chili flakes.....</i>	9	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.*

