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## GLUTEN *free* MENU

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### *antipasti*

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PAN SEARED DAY BOAT SEA SCALLOPS  
*warm grapefruit - brown butter vinaigrette, shallots, frisee 16*

HOT BANANA PEPPERS  
*Gorgonzola, anchovy 11.5*

STEAMED MUSSELS  
*white wine, garlic, butter, Italian parsley 13*

GRILLED OCTOPUS  
*roasted fingerling potatoes, arugula, pickled fennel 17*

ANTIPASTO  
*cured meats, cheeses, wood roasted olives,  
pickled vegetables and condimento 25*

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### *insalate*

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ARUGULA  
*grape tomatoes, red onion,  
Parmigiano, lemon, extra virgin  
olive oil 12*

CAESAR SALAD  
FOR TWO  
*prepared table side,  
(croutons omitted) 24*

WOOD ROASTED BEET &  
AVOCADO SALAD  
*mixed greens, mountain  
Gorgonzola, pistachio, citrus  
vinaigrette 14*

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## *primi*

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*(All of our gluten free pasta is made in house)*

G.F. PASTA with CAULIFLOWER and CAPERS  
*caramelized cauliflower, onions, capers, parsley, brown butter, lemon zest, pecorino 19*

G.F. PASTA BOLOGNESE  
*veal, pork & beef ragu, thyme, Parmigiano 26*

G.F. PASTA with MUSSELS and ROCK SHRIMP  
*rock shrimp, mussels, scallions, white wine, butter, bottarga 24*

G. F. PASTA with PROSCIUTTO and PEAS  
*caramelized mushrooms, duck prosciutto, peas, truffle crema, Piave 24*

G.F. PASTA with SAUSAGE and RAPINI  
*sausage, rapini, smoked ricotta salata 25*

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## *secondi*

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GRILLED 8 oz. FILET MIGNON  
*roasted fingerling potatoes, gorgonzola butter, rapini 49*

GRILLED 16 oz. VEAL RIB CHOP  
*trumpet mushroom - corn - potato - tomato - local green hash, veal demi-glace 54*

SEARED HALIBUT  
*fingerling potatoes, rapini & roasted grape tomatoes, salsa verde 37*

CONTINENTAL  
*shrimp scampi with gluten free veal francese, hand made gluten free linguine 35*

VEAL MARSALA  
*Prosciutto, mozzarella, mushrooms, Marsala, wood roasted local potatoes 35*

HALF ROASTED ORGANIC GIANNONE CHICKEN SALTIMBOCCA  
*Prosciutto, sage, lemon, fingerling potato - mushroom hash 30*

EGGPLANT al FORNO  
*San Marzano tomato sauce, fresh mozzarella, Parmigiano, basil, peperoncino,  
hand made gluten free linguine 24*

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## *contorni*

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BRUSSELS SPROUTS  
*house made pancetta,  
cherries, Marcona almonds 9*

TRUFFLE FRIES  
*Parmigiano, parsley 8*

FRIED CAULIFLOWER  
*spicy chili - caper vinaigrette,  
Marcona almonds 9*

ROASTED MUSHROOMS  
*oyster, chestnut and shiitake mushrooms,  
thyme, garlic, lemon, Parmigiano 10*

