

GLUTEN FREE DINNER MENU

ANTIPASTI

Fattoria Piato

Sliced prosciutto, duck pate, pecorino grand cru, Haystack Mountain goat cheese, ricotta cheese, marsala poached figs, maple cranberry compote, fresh sliced pear, marinated Italian olives, roasted garlic, gluten free crostini 18.00

Pancetta alla Griglia

House-cured pancetta, braised overnight then grilled and maple glazed, over polenta, finished with toasted pine nuts 9.00

Anatra Mousse con Zeppole

Duck liver mousse served with gluten free crostini and a cranberry maple compote 10

INSALATE

Caesar Griglia

Grilled hearts of romaine, anchovies, garlic, parmesan 7.50
A.I.W.F. Award Winner

Caesar

Hearts of romaine, anchovies, garlic, parmesan, crispy capers 7.50 A.I.W.F. Award Winner

Insalata Mista

Mixed hand picked organic greens, sherry vinaigrette 6.50

SECONDI

Pollo Marsala

Pan seared organic chicken breast served with Hazel Dell mushroom risotto and a mushroom marsala 24

Pesce Fresco

Seasonal fish, pan seared and served over risotto with goat cheese, walnuts, speck on a roasted red pepper nage 28

Scallopine di Vitello

Grass fed veal scaloppini sautéed with lemon, capers and sun-dried tomatoes, over Yukon Gold mashed potatoes and fresh spinach 25

Bear Mountain Ranch Steak

Grilled cut of the day, over faro with winter vegetables and house-cured pancetta, topped with sautéed mushrooms and gorgonzola cheese MP

Gamberi Griglia

Grilled jumbo shrimp stuffed with Medjool dates wrapped with house-cured pancetta and served over polenta 28

Confit di Anatra

Peking duck legs confit, pan seared served with creamy polenta topped with rocket and house-made blackberry and rosemary jam 24

Capesante con Risotto

Pan seared sea scallops over risotto with golden raisins and thyme topped with almond and thyme frico finished with a lemon nage 27

Agnello con Risotto

Summit Creek lamb polpetta over parmesan risotto, dried cherries, Haystack Mountain goat cheese, spiced pine nuts, mint pesto 24

CONTORNI

Spinaci Spinach sautéed with golden raisins and garlic 6

Pure di Patate Yukon Gold mashed potatoes, olive oil, pine nuts 6

Polenta With thyme and mascarpone 6

Risotti

With speck, goat cheese and walnuts 6

With thyme and golden raisins 6

With Hazel Dell mushrooms 6

With parmesan

* We also offer gluten-free beer and gluten-free bread, ask your server for more details

 We are proud that the majority of our ingredients are local, organically grown and naturally raised 

