

GLUTEN FREE DINNER MENU

ANTIPASTI

- ANATRA MOUSSE** *Duck liver mousse served with a cranberry orange compote and gluten free focaccia* 12
- FATTORIA PIATTO** *Prosciutto d' Parma, duck mousse, bresaola, Pecorino Gran Cru, Grana Padano, local goat cheese, sliced pear, marinated olives, cranberry orange compote, roasted garlic and gluten free focaccia* 18
- CAVOLINI DI BRUXELLES** *Fried Brussels sprouts tossed with apple cider reduction, pistachios, rosemary salt and sliced green apple* 10
- PANCETTA AVVOLTA RADICCHIO** *Radicchio stuffed with smoked mozzarella wrapped with house-cured pancetta and grilled* 8
- COZZE BIANCO** *Wild black mussels sautéed with white wine, basil and garlic served with gluten free focaccia* 9
- PIADINA CON CRESCENZA** *Gluten free flatbread, Crescenza cheese, prosciutto, white truffle oil, and balsamic vinegar reduction* 14

MINESTRE E INSALATE

- ZUPPA DI GIORNO** *Seasonal soup of the day* 7
- INSALATE** *Jewel lettuce with gorgonzola, dried pomegranate seeds and pine nuts topped olive oil and hibiscus vinegar reduction* 9
- CAESAR GRIGLIA** *Grilled hearts of romaine, anchovies, garlic, Parmesan* 9.5
- CAESAR** *Romaine, anchovies, garlic, Parmesan, crispy capers* 9.5

SECONDI

- CAPELANTE** *Pan seared sea scallops with a sundried tomato and spicy salumi risotto, over a caper beurre blanc* 32
- SCALOPPINI DI VITELLO** *Grass fed veal scaloppini sautéed with lemon, caper and sun-dried tomatoes, served over Yukon Gold mashed potatoes and spinach* 29
- PICCOLO POLLO** *Slow roasted petite chicken stuffed with duxelles and speck with a black cardamon risotto and hazelnut pan jus* 28
- PESCE FRESCO** *Pan seared fish with a roasted red pepper and Castelvetrano olive risotto over a Meyer lemon beurre blanc* 35
- COSTOLE BREVE** *Braised beef short ribs with sweet potato puree, mushroom demi and a truffled vanilla bean foam* 28
- BRODETTO** *Italian stew of mussels, squid, shrimp, scallops, clams and fresh seasonal fish prepared in a lobster tomato broth served with gluten free focaccia* 35

CONTORNI

- SALUMI RISOTTO** *Sundried tomato and spicy salumi* 7
- PURE DI PATATE** *Yukon Gold mashed potatoes, pine nuts* 7
- PATATE DOLCI** *Sweet potato puree* 7
- SPINACI** *Spinach sautéed with golden raisins and garlic* 7
- RISOTTO** *With roasted red peppers and Castelvetrano olives* 7

CHEF'S TASTING MENU - 5 COURSES - \$55 PER PERSON

*A 20% gratuity will be added to parties of 6 or more
Please advise your server of any allergies prior to ordering*