

GLUTEN FREE LUNCH MENU

ANTIPASTI

- 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
- 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
- JEWEL LATTUGA** *Jewel lettuce with gorgonzola, dried pomegranate seeds and pine nuts, olive oil and hibiscus vinegar reduction* 8.5
- CAESAR GRIGLIA** *Grilled hearts of romaine, anchovies, garlic, Parmesan* 9.5 *with chicken* 16.5
- CAESAR** *Romaine, anchovies, garlic, Parmesan, crispy capers* 9.5 *with chicken* 16.5

PIZZE

- CONIGLIO** *Rabbit confit, rosemary, olive oil, garlic, chili flake, gorgonzola, watercress and walnuts* 14
- FUNGHI** *Colorado mushrooms, thyme, garlic, olive oil, provolone, white truffle oil* 14
- SALSICCIA** *Italian sausage, Il Mondo Vecchio pepperoni, provolone, pomodoro* 14

PANINI

- PANINO CON TACCHINO** *Roast turkey, provolone, sliced tomato, roasted red pepper aioli, gluten-free focaccia bun and a salad* 14
- HAMBURGER ALLA PANZANO** *On a gluten-free bun, with gorgonzola, provolone or fontina cheese and a salad* 14
- PANINI DI MELANZANE** *Grilled eggplant, roasted tomatoes, lavender vinegar reduction, goat cheese, pine nuts, gluten-free focaccia bun and a salad* 14

~ Please allow extra preparation time for Gluten-Free Pizze and Panini ~

SECONDI

- CAPELANTE** *Pan seared sea scallops with a sundried tomato and spicy salumi risotto, over a caper beurre blanc* 25
- SCALOPPINI DI VITELLO** *Grass fed veal scaloppini sautéed with lemon, caper and sun-dried tomatoes, served over Yukon Gold mashed potatoes and spinach* 25
- PESCE FRESCO** *Pan Pan seared fish with a roasted red pepper and Castelvetro olive risotto over a Meyer lemon beurre blanc* 25
- PICCOLO POLLO** *Slow roasted petite chicken stuffed with duxelles and speck with a black cardamon risotto and hazelnut pan jus* 24
- BRODETTO** *Italian stew of mussels, squid, shrimp, scallops, clams and fresh seasonal fish prepared in a lobster tomato broth served with gluten free focaccia* 25
- COSTOLE BREVE** *Braised beef short ribs with sweet potato puree, mushroom demi and a truffled vanilla bean foam* 25

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