

GLUTEN FREE LUNCH 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

Bear Mountain Ranch Polpette

Grilled beef polpette over agro dolce topped with pancetta 10

Burrata e Salumi

Buffalo burrata, Il Mondo Vecchio salumi, Mediterranean pesto 10

Pancetta con Gamberi

Grilled shrimp stuffed with Medjool dates wrapped with house-cured pancetta finished with pinenuts and rosemary honey 12

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

Scallopine di Vitello

Grass fed veal scaloppini sautéed with lemon, capers and sun-dried tomatoes, over Yukon Gold mashed potatoes and fresh spinach 23

Bear Mountain Ranch Steak

Grilled cut of the day served over parmesan risotto and a bed of basil pesto AQ

Pesce Fresco

Pan seared seasonal fish with parmesan risotto, over roasted red pepper nage topped with spring herbs 25

Capesante

Pan seared sea scallops with polenta and a Mediterranean salumi salsa 24


Gamberi Griglia

Grilled jumbo shrimp stuffed with Medjool dates wrapped with house-cured pancetta and served over polenta 25

Agnello con Risotto

Triple M Ranch lamb polpette over parmesan risotto, dried cherries, Haystack Mountain goat cheese, spiced pine nuts, mint pesto 24

*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 