

# Senza Glutine

## Antipasti

### Carpaccio\*

Thin sliced raw beef with parmesan, capers, and extra virgin olive oil 17.50

### Bean Soup

Hearty soup of cannellini beans, escarole and bacon 5.50

## Insalate

### Mixed Green Salad

Red leaf, bibb, escarole, radicchio and carrots tossed in our house Italian vinaigrette 7.00

### Arugula Salad

With strawberries, mozzarella, toasted almonds and mint balsamic glaze 9.00

### Seafood Cobb Salad

Crab, rock shrimp, avocado, pancetta, egg, tomato, arugula, romaine, lemon vinaigrette and Dijon aioli 25.00

## Entrata

### Veal Marsala

Scallopine with mushrooms and Marsala veal glaze with polenta and green beans 33.00

### Veal Picatta

Sautéed veal scallopine in a lemon caper white wine butter sauce, polenta and green beans 32.00

### Veal Saltimboca

Scallopine with prosciutto, fontina, sage and veal glaze with polenta and green beans 32.00

### Cioppino\*

Fresh fish, mussels, shrimp and calamari with mushrooms, celery, onion, and spicy tomato broth 31.00

### Risotto

Arborio rice with parmesan and exotic mushrooms 23.00

### Shrimp Scampi

Jumbo shrimp with mushrooms, bell pepper, artichoke and red onion in garlic butter sauce 28.00

### Sautéed Verlasso Salmon\* *Served Medium*

Pancetta, pistachios, brown butter-orange vinaigrette and green beans 34.00

### Sautéed Seasonal Fish with Crab\*

Chef's choice of fresh fish sautéed and served with lump crab and rich shellfish butter sauce with asparagus, bell peppers and arugula 42.00

### Roasted Lamb Loin\* *Served Medium Rare*

With parmesan polenta, green beans, arugula, and Dijon cream sauce 34.00

### Center Cut Filet Mignon\*

With veal glaze, parmesan polenta, asparagus, mushrooms, arugula and Reggiano 42.00

### Grilled Chicken with Gorgonzola

Antibiotic free breast with asparagus, mushrooms, pancetta and gorgonzola cream sauce 26.00

## Contorni

### Polenta

Fried Parmesan polenta with tomato basil sauce 4.50

### Asparagus

With prosciutto, pine nuts and parmesan 6.00

### Mushrooms

With sherry garlic butter 6.00

### Spinach

Sautéed with red onions and portabella mushrooms 5.50

### Brussels Sprouts

Balsamic glazed with bell peppers 5.50

Please notify your server if you have a gluten allergy

*\*Consuming raw or undercooked meats, poultry, shellfish and seafood may increase your risk for food borne illness*