

GLUTEN FREE MENU

GLUTEN FREE PANINI • SANDWICHES

All sandwiches and Panini are served with a Side Salad or Roasted Rosemary Potatoes or French Fries. Add Truffle Garlic Fries +2, any Veggie to Your Sandwich+2 or Substitute your side with Veggie \$2

Half Pound Rosti Cheeseburger Melted Provolone, Caramelized Onion, Tomato, Arugula And Basil Herb Aioli • \$22

Turkey, Apple, & Arugula Caramelized Onion & Balsamic Drizzle • \$22

Steak & Gorgonzola Arugula, Caramelized Onion, Tomato & Basil Herb Aioli • \$23

Mateo Panini Grilled Chicken, Mozzarella, Sun-Dried Tomato, Fresh Basil & Balsamic Drizzle • \$21

Roasted Turkey Pesto Arugula, Shaved Parmesan & Balsamic Drizzle • \$21

Grilled Chicken Breast Sandwich Field Greens, Tomato & Balsamic Drizzle • \$20

BBQ Chicken Sandwich Provolone, Romaine, Tomato, Avocado & BBQ Sauce • \$21

Grilled Veggie Zucchini, Eggplant, Tomato, Fresh Mozzarella & Balsamic Drizzle • \$20

Turkey Avocado Roasted Turkey Breast, Avocado, Shaved Parmesan & Basil Herb Aioli • \$22

Many of our menu items are naturally Gluten Free/ Appetizers • Salads • Entrées • Cookies

GLUTEN FREE PASTA • RISOTTO

Add any Veggie to Your Pasta +2, Grilled Chicken Breast + 5.50, Grilled Chopped Steak + 8
Grilled Shrimp + 8, Grilled Salmon, Red Snapper, Ahi Tuna + 9

Penne Pomodoro Tomato Sauce with Parmesan & Basil • \$22

Penne Puttanesca Capers, Olives, White Wine, & All' Arrabbiata Sauce • \$24

Penne All' Arrabbiata Spicy Tomato Sauce with Garlic & Herbs • \$23

Spaghetti with Goat Cheese & Marinara with Fresh Basil • \$26

Penne with Gluten Free Sausage & Peppers in Marinara Sauce • \$25

Spaghetti di Mare Shrimp, Clams, & Calamari in White Wine or Tomato Sauce • \$30

Spaghetti Ragu Spaghetti with our Beef Ragu • \$26

Penne in Spicy Pink Sauce with Blackened Chicken • \$28

Spaghetti Alfredo with Sun-Dried Tomatoes • \$29

Seafood Risotto Shrimp, Clams, Mussels & Calamari in Red sauce or White Sauce • \$27

Risotto with Chicken and Broccoli in Butter Cream Sauce • \$23

Risotto Al Forno Mozzarella Cheese, Blackened Chicken, Mushroom & Sun-Dried Tomatoes • \$24

Pasta is made with Italian Gluten-Free Penne & Spaghetti, prepared with separate water and saucepans. Completely Gluten Free!

GLUTEN FREE TOSCANO STYLE PIZZAS

Baked in our Wood-Fired Pizza Oven on individual trays in Medium & Large Sizes

We also work with wheat-based flour dough and do not use a separate oven for our Gluten-Free dough.

If you are highly allergic or sensitive to gluten, please carefully consider your dining choices.

Pizza Italiano Pepperoni, Italian Sausage, Mushroom, Onion, Green Pepper • 26/30

Veggie Pie Mushrooms, Onion, Garlic, Fresh Basil, Kalamata Olive, Fresh & Sun-Dried Tomatoes • 26/30

Rosti Pie Cherry Tomato, Smoked Mozzarella & Fresh Basil • 26/30

Bleeker Street Pie Sweet Italian Sausage, Pepperoni, Onion, Fresh Garlic & Ricotta • 26/30

Kahala-Hawai'ian Pie Canadian Bacon & Pineapple • 26/30

Eggplant Pie Goat Cheese, Pine Nuts, Sun-Dried Tomatoes & Fresh Basil • 26/30

Southwest BBQ Chicken Pizza Caramelized Onion, Sliced Avocado & BBQ Sauce • 26/30

The G.C.O.P. Goat Cheese, Caramelized Onion, Pancetta • 26/30

Green Power Pizza Mozzarella, Olive Oil, Fresh Garlic, Spinach, Arugula • 26/30

GLUTEN FREE TOSCANO STYLE PIZZAS

Build your own Medium Pizza or make it a Large

Plain Cheese Mozzarella, Tomato Sauce • 22/29

Margherita Mozzarella, Tomato Sauce & Fresh Basil • 22/29

+ \$2.00 per Topping

Arugula • Pepperoni • Italian Sausage • Onions • Black or Kalamata Olives • Tomatoes • Cherry Tomatoes
Hazelnuts • Fresh Thyme • Fresh Basil • Pineapple • Fresh Garlic • Provolone Cheese • Jalapeño Peppers
Mushrooms • Caramelized Onions • Bell Peppers • Roasted Peppers

+ \$3.00 per Topping

Sun-Dried Tomatoes • Spicy Calabrese Salami • Goat Cheese • Pesto • Pine Nuts
Artichoke Hearts • Ricotta Cheese • Shaved Parmesan

SO MANY OF OUR MENU ITEMS ARE NATURALLY GLUTEN FREE!

APPETIZERS • SALADS • ENTRÉES • COOKIES

Please inform a manager of any allergies when ordering so we can happily assist you.

Please note that normal kitchen operations involve shared cooking and preparation areas. We are therefore unable to guarantee that any menu item is 100% free from gluten or any other allergen, and we are unable to assume responsibility for guests with food allergies or sensitivities.