



GLUTEN FREE MENU

GLUTEN FREE PANINI / SANDWICHES

ON THIN GLUTEN FREE BREAD

All Sandwiches and Panini are served with a Side Salad or Rosemary Potatoes.

Half Pound Rosti Cheese Burger

Melted Provolone, Caramelized Onion, Tomato, Arugula & Basil Herb Aioli | 16.50

Turkey, Apple & Arugula

Caramelized Onion & Balsamic Drizzle | 15

Steak & Gorgonzola

Arugula, Caramelized Onion, Tomato & Basil Herb Aioli | 16.50

Mateo Panini

Grilled Chicken, Mozzarella, Sun-Dried Tomato, Fresh Basil, & Balsamic Drizzle | 15

Roasted Turkey Pesto

Arugula, Shaved Parmesan & Tomato | 15

Grilled Chicken Breast Sandwich

Field Greens, Tomato & Balsamic Drizzle | 14.50

BBQ Chicken Sandwich

Provolone, Romaine, Tomato, Avocado, BBQ Sauce | 15

Grilled Vегgie

Zucchini, Eggplant, Tomato, Fresh Mozzarella & Balsamic Drizzle | 14

Turkey Avocado

Roasted Turkey Breast, with Avocado, Shaved Parmesan, & Basil Herb Aioli | 15

MANY OF OUR MENU ITEMS ARE NATURALLY GLUTEN FREE

**APPETIZERS ★ SALADS
ENTREES ★ COOKIES**

GLUTEN FREE PASTA & RISOTTO

Pasta is made with Heartland Brand Gluten-Free Penne & Spaghetti.

Prepared in separate water and Sauce Pans.

*Add Grilled Chicken Breast or Grilled Shrimp + 4.95
Completely Gluten Free!*

Penne Pomodoro

Tomato Sauce with Parmesan & Basil | 15.25

Penne Puttanesca

Capers, Olives, White Wine & All'Arrabbiata Sauce | 16.25

Penne All' Arrabbiata

Spicy Tomato Sauce with Garlic & Herbs | 15.25

Spaghetti with Goat Cheese & Marinara

With Fresh Basil | 16.25

Penne with Gluten Free Sausage & Peppers

In Marinara Sauce | 17.25

Spaghetti di Mare

Shrimp, Clams & Calamari in White Wine or Tomato Sauce | 21.25

Spaghetti Bolognese

Spaghetti with our Beef Ragù | 17.25

Penne in Spicy Pink Sauce

With Blackened Chicken | 17.25

Spaghetti Alfredo

With Sun-Dried Tomatoes | 15.25

Seafood Risotto

Shrimp, Clams & Calamari in Red or White Sauce | 19

Risotto with Chicken and Broccoli

In Butter Cream Sauce | 16

Risotto Al Forno

Mozzarella Cheese, Blackened Chicken, Mushrooms & Sun-Dried Tomatoes | 17

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

GLUTEN FREE TOSCANO STYLE PIZZAS

*Gluten Free Pizzas baked in our Wood-Fired pizza oven on individual trays.
We work with wheat-based flour, and do not use a separate oven for our gluten-free dough.
If you are highly sensitive to gluten, please consider your dining choices carefully.*

Plain Cheese or Margherita

Mozzarella, Marinara and Fresh Basil | 15 / 20.50

Italiano

Pepperoni, Italian Sausage, Mushroom, Onion, Green Pepper | 18 / 23.50

Veggie Pie

Mushroom, Onion, Garlic, Fresh Basil, Kalamata Olive, Fresh & Sun-Dried Tomatoes | 18 / 23.50

Rosti Pie

Cherry Tomato, Smoked Mozzarella, Fresh Basil | 18 / 23.50

Bleecker Street Pie

Sweet Italian Sausage, Pepperoni, Onion, Fresh Garlic, Ricotta | 18 / 23.50

Kahala-Hawaiian Pie

Canadian Bacon & Pineapple | 18 / 23.50

Eggplant Pie

Goat Cheese, Pine-Nuts, Sun-Dried Tomato, Fresh Basil | 18 / 23.50

Southwest BBQ Chicken Pizza

Caramelized Onion, Sliced Avocado, BBQ Sauce | 18 / 23.50

The G C O P

Goat Cheese, Caramelized Onion, Pancetta | 18 / 23.50

Green Power Pizza

Mozzarella, Olive Oil, Fresh Garlic, Spinach, Arugula | 18 / 23.50

12" 14 BUILD YOUR OWN 16" 19.50

+1.50

Arugula
Pepperoni
Italian Sausage
Onions
Black or Kalamata Olives
Smoked Mozzarella
Tomatoes
Cherry Tomatoes

+1.50

Hazelnuts
Fresh Thyme
Fresh Basil
Pineapple
Fresh Garlic

+1.50

Provolone Cheese
Jalapeno Peppers
Mushrooms
Caramelized Onions
Bell Peppers
Roasted Peppers

+2

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

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APPETIZERS ★ SALADS ★ ENTREES ★ COOKIES**

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