



# GLUTEN FREE / SENZA GLUTINE

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## APPETIZERS

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### **Burrata** 12

Semi soft cheese with balsamic roasted tomatoes & homemade pesto

### **Zuppa Di Clams** 15

Baby clams sautéed in garlic & oil in your choice of white or red sauce

### **Eggplant Rollatini** 9

Sliced eggplant rolled with ricotta cheese & marinara topped with homemade mozzarella

### **\*Beef Carpaccio** 13

Thin slices of beef dressed with parsley, tomatoes, capers, mushrooms, basil, lemon juice, EVOO & shaved parmesan

### **Mussels Fra Diavlo** 14

Sautéed mussels in a spicy marinara sauce

### **Sausage & Peppers** 10

Italian sausage with sautéed peppers & onions

### **Caprese** 12

Homemade mozzarella, beefsteak tomato, fresh basil, olive oil, balsamic drizzle

### **\*Smoked Salmon Tower** 13

Diced smoked salmon, lemon juice, seedless cucumber, sliced radishes, avocado, tomato relish & cracked black pepper oil

## ENTREES

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### **Parmigiana**

Italian classic topped with homemade mozzarella, served with your choice of seasonal vegetables or gluten free penne pasta

Eggplant 16 | Chicken 19

### **\*Milan's**

Grilled chicken or salmon with grilled asparagus, fresh avocado, red onions, tomato, basil, lemon juice & olive oil

Chicken 19 | Salmon 22

### **\*Pesci e Gamberetti** 24

Grilled salmon & shrimp on top of sautéed baby spinach, roasted red & green peppers, capers, garlic, shallots, basil & a white wine butter sauce

## SOUP

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Cup 4 | Bowl 8

### **Minestrone**

Carrots, squash, zucchini, celery, peas & basil in tomato broth

\*Steak and grilled salmon may be cooked to order. Notice: the consumption of undercooked or raw eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. These menu items are either gluten free as prepared, or are modified to be gluten free. Please be aware that products containing gluten are prepared in our kitchen. Carpaccio is served raw. Please inform us of any allergies. For your convenience, a gratuity of 18% will be added to parties of 6 or more. Happy hour available 3pm-7pm daily, restaurant wide.



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## SALADS

Add Chicken 4 | Shrimp 6 | \*Steak 6 | \*Salmon 8

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### Spinach 11

Spinach, goat cheese, marinated sundried tomatoes, pancetta & balsamic vinaigrette

### Mista 11

Iceberg & romaine mix, tomato, cucumber, olives, celery & pepperoncini tossed in a honey balsamic vinaigrette topped with shaved parmesan

### Chop 12

Iceberg, romaine & radicchio mix, ham, grilled chicken breast, bacon, egg, cheddar & jack cheese & tomato tossed with Ranch dressing

### \*Salmon 16

Grilled salmon fillet over mixed greens with tomatoes, cucumbers, celery & red onions in a spicy lime vinaigrette

### Arugula Pear 11

Baby arugula, sliced pears, shaved almonds & goat cheese in a raspberry vinaigrette

### Kale 12

Organic kale mixed with Fuji apples, dried cranberries, roasted pumpkin seeds, grilled chicken & homemade mozzarella cheese tossed in oregano vinaigrette

### Strawberry Field 12

Local organic field greens with grilled chicken, sliced strawberries, candied walnuts & goat cheese tossed in honey balsamic vinaigrette

### Caesar 10

Romaine, shaved parmesan, Caesar dressing

## PASTAS & RISOTTOS

Add Chicken 4 | Shrimp 6 | \*Steak 6 | Sausage 4

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### Shrimp Scampi 18

Sautéed shrimp, fresh diced tomatoes, basil & parsley tossed with gluten free penne in a white wine butter sauce

### Clams & Penne 18

Baby clams in a white wine garlic or red sauce

### Mushroom Risotto 17

Homemade risotto with shiitake, Portobello & button mushrooms, radicchio & truffle oil

### Seafood Risotto 19

Clams, mussels, shrimp & calamari in our homemade risotto

## DESSERT

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### Crème Brulee 9

Rich vanilla custard topped with caramelized sugar

### Chocolate Mousse 10

Sweet light & fluffy dark chocolate mousse. Whipped & topped with raspberries