

gluten free menu

cicchetti // snacks

happy hour daily 4pm-6pm half price on all cicchetti!

mixed olives

with crushed chili and rosemary

6

polenta fries

crispy fried polenta with piquillo aioli

8 (not celiac friendly)

tuna tonnato cherry peppers

tuna stuffed cherry bomb peppers

5.5

roasted cauliflower

pine nuts, pecorino and crispy prosciutto

10

roast garlic and lemon hummus

with grilled gluten free bread

11

appetizers

lobster bisque

brandy, crème fraiche

11

grilled caesar salad

grilled gem lettuce, anchovy citrus dressing,

pecorino, crispy prosciutto

half 9 // full 12

roasted beet and kale salad

goats cheese, aged sherry vinaigrette, quinoa

12

local tuna tartar

pickled cucumber, citrus, endive, gf crostini

15

chicken liver pate

fig preserve, olive oil, gf crostini

11

artisanal salumi and cheese board

local cured meats and cheeses, pickled vegetables, gf bread

20

octopus and chorizo

local octopus, confit potatoes, chorizo, preserved lemon
12

steamed local clams and mussels

tomato, fennel and white wine broth, grilled gf bread
14.5 add fries for 4

mains

local clams on gluten free penne

white wine, garlic, pecorino, arugula, preserved lemon
23

wild salmon

*quinoa tabbouleh, grilled broccolini, minted pea
puree, charred lemon butter*
26

seafood fregola

wild pacific salmon, shellfish, spicy tomato, fennel and white wine broth
27

fresh bc halibut

olive oil poached, citrus grilled kale, confit potatoes, px sherry brown butter
32

chicken saltimbocca

*prosciutto wrapped natural chicken, blistered cherry tomatoes, sage brown
butter potatoes*
24

grilled alberta AAA striploin

truffle whipped potatoes, demi glace, gentleman's butter
29

vegetable tagine

du puy lentils, grilled vegetables, quinoa, spicy harissa, yoghurt
21

italian sausage on gluten free penne

asparagus, cherry tomatoes, sage brown butter, pecorino
21

catalano burger

*natural beef, double smoked bacon, gorgonzola or cheddar cheese, baby
arugula, piquillo mayo on a gf bun with fries*
20