

# gluten free menu

## cicchetti // snacks

happy hour daily 4pm-6pm and 9pm to close  
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)

### bacon wrapped dates

*almond stuffed*

7 (not celiac friendly)

### roasted cauliflower

*pine nuts, pecorino and crispy prosciutto*

8 (not celiac friendly)

### baked buffalo ricotta

*with grilled gluten free bread*

10

## appetizers

### caldo verde

*potato and kale soup with chorizo*

9

### baby kale caesar salad

*mixed baby kale, anchovy citrus dressing, pecorino*

half 10 // full 14

### roasted beet, quinoa and kale salad

*goats cheese, aged sherry vinaigrette*

14

### gambas al ajillo

*ocean wise prawns, white wine, garlic, calabrian chilli*

14

### steamed local clams and mussels

*tomato, fennel and white wine broth, grilled gf bread*

14.5 add fries for 4

### **artisanal salumi and cheese board**

*local cured meats and cheeses, house pate, pickled vegetables, gf bread*  
21

### **octopus and chorizo**

*local octopus, confit potatoes, chorizo, preserved lemon*  
14

## **mains**

### **chef's shared four course dinner for two**

*a modified gf version is available for an additional 3 per person*

### **prawn and clam "carbonara"**

*garlic, pecorino, arugula, preserved lemon, tempered egg yolk, gf penne*  
25

### **braised short rib on gluten free penne**

*red wine braised beef, porcini mushrooms, pancetta, cream*  
25

### **wild salmon**

*quinoa tabbouleh, grilled citrus kale, roasted beet, charred lemon butter*  
27

### **fregola seafood stew**

*market fresh seafood, local clams and mussels, spicy tomato, fennel and white wine broth*  
27

### **braised lamb shank**

*red wine braised, gremolata, rosemary whipped potato*  
27

### **vegetable tagine**

*du puy lentils, grilled vegetables, quinoa, spicy harissa, yoghurt*  
24

### **grilled premium canadian steak**

*8oz steak with whipped potatoes, demi glace,  
grilled broccolini and gorgonzola cream*

*AAA striploin 35*

*AAA hanger steak 29*