



## Gluten Free Dinner Options

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### Appetizers

**Hummus** ~ Moroccan spiced tomato salad (*Please ask your server to omit grilled pita*) - 14

**Burrata** ~ Roasted harvest squash, red quinoa and arugula salad, balsamic reduction – 16

**Greek Lamb Skewers** ~ Grilled gyro spiced patties with Greek salad, lemon-tahini drizzle (*Please ask your server to omit grilled pita*) - 16

**Panisse** ~ Crispy chickpea fries with harissa catsup (*Note: Panisses are gluten free, but they are fried in a fryer with gluten containing product*) – 8

**Tuscan Fries** ~ Crispy potato fries with herb aioli dipping sauce (*Note: Tuscan fries are gluten free, but they are fried in a fryer with gluten containing product*) - 10

**Salume e Formaggi** ~ **Meats:** Serrano, Bresaola, Coppa, pork and chicken liver mousse **Cheeses:** Iborea, Pecorino, Stagionato Toscana, Local Camembert (*Please ask your sever to omit Skizza chips*) - 22

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### Skizza – 18 – PLEASE REQUEST OUR GLUTEN FREE CRUST

**Rustica** ~ Ricotta-roasted garlic spread, Meiller Farm fennel sausage, broccoli rabe, shaved Grana Padano, chili flakes

**Bianca** ~ Gigi Fig Jam, pears, goat cheese, mozzarella, arugula, truffle oil

**Margherita** ~ Pomodoro sauce, mozzarella and herbs

**Il Giardino “The Garden”** ~ Arugula-kale pesto, roasted cauliflower, harvest squash, herb roasted tomatoes, shaved red onions, mozzarella (vegan cheese available)

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### Entrées

**Prime Angus Rib Eye** ~ Topped with rosemary butter. (*This dish is served with Tuscan Fries which are fried in the same oil as gluten containing products. Please let your server know if you would like to substitute one of our sides*) – 36

**Lamb Shank** ~ Demi sauce, herb polenta, topped with pepperonata – 29

**Moules Frites** ~ Classic mussels braised in white wine shallots and hersb (*This dish is served with Tuscan Fries which are fried in the same oil as gluten containing products. Please let your server know if you would like a grilled gluten free roll*) – 22

**Salmon** ~ Pan roasted Faroe Islands salmon, toasted red quinoa pilaf with vegetables and chickpeas – 29

**Cauliflower Steak** ~ Marinated and roasted thick cut cauliflower “steak” with red quinoa, tomato, Niçoise olive and chick pea pilaf – 20

**“Pochettini”** ~ Individual pancetta wrapped pork roulade stuffed with broccoli rabe, roasted red peppers, and Manchego. Served over mashed potatoes - 28

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### Pasta – The following pastas can be prepared with gluten free brown rice penne

**Bolognese** ~ Gigi Bolognese (Meiller Farm beef ragu) topped with fresh ricotta – 24

**Arrabbiata** ~ Spicy tomato sauce – 22

**Harvest** ~ Arugula-kale pesto Brussels sprouts, roasted cauliflower, harvest squash, Grana Padano – 25

**Buttera** ~ Meiller Farm pork sausage, peas, tomatoes, splash of cream - 24

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### Sides

**Today’s Vegetable Sauté** – 10

**Sicilian Cauliflower** ~ Crispy cauliflower, golden raisins, Grana Padano, extra-virgin olive oil. (*Please note: Cauliflower is fried in oil also used to fry gluten containing products*) – 11

**Creamy Tuscan Beans** ~ Large white beans, rosemary, Grana Padano, extra-virgin olive oil – 11

**Sautéed Greens** ~ Swiss chard and Tuscan kale, garlic, and shallots - 10

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### Desserts – Gluten Free Biscotti – 6 Flourless Chocolate Torte - 7

*Menu notes: We fry in 100% refined peanut oil, a healthy highly monounsaturated fat. **Highly refined peanut oil is not considered allergenic, and therefore are not labeled as such.***

*If you have any concerns, please avoid fried items on our menu. With respect to gluten, breaded and non-breaded products are fried in the same fry oil. If you are highly sensitive to gluten or suffer from celiac disease, please do not select fried items from our menus.*