



Gluten Free Lunch Options

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: Panisse 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 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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Sandwiches – PLEASE REQUEST GLUTEN-FREE BUN. All sandwiches served with dressed baby greens.

- Panini di Casa** ~ Prosciutto, tomato, fresh mozzarella, basil pesto, reduced balsamic glaze – 16
- Pollo** ~ Grilled organic chicken breast, sliced apples, Gruyere, arugula, honey mustard – 16
- VegMEDiterranean** ~ Grilled eggplant, zucchini, roasted red peppers, fresh mozzarella, basil coulis – 15
- Smoked Salmon BLT** ~ Samaki cold smoked salmon, shaved red onion, pancetta, mascarpone-chive spread – 17
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Entrées

- Prime Angus Rib Eye** ~ Topped with rosemary butter. (*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
- Moules Frites** ~ Classic mussels braised in white wine shallots and herb (*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, Nicoise olive and chick pea pilaf – 20
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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.*