

# GLUTEN FREE

## ANTIPASTI

- BRIE CON SPECK** - Cubes of Brie cheese wrapped with smoked prosciutto – grilled and served with gluten free flatbread **10**
- ANTIPASTO** - Cured Italian meat and cheese with olives and marinated vegetables **11**
- COZZE** - Mussels steamed in white wine with garlic, tomatoes, lemon, parsley and a dash of anisette **9**
- FUNGHI** - Button mushrooms filled with our homemade pork sausage drizzled with vodka sauce **9**

## INSALATE

- SPECK E MELE** - Mixed Greens, local apples, smoked gorgonzola, pistachios, smoked prosciutto, fig balsamic **6/10**
- MISTA** - Mixed greens, cucumbers, tomatoes, balsamic vinaigrette and shredded Grana Padano **3/5**
- FORTE** - Arugula, dried Michigan cherries, goat cheese and honey mustard dressing **6/10**
- BIETOLE** - Roasted beets, goat cheese, apples, vanilla balsamic & candied walnuts **6/10**

add chicken breast **5**    add sautéed shrimp **7**

## ZUPPE

**SOUP OF THE DAY** (always gluten free) **3/5**

## PRIMI

- PESCATORA** - Gluten free pasta with mussels, shrimp, clams, calamari and our fresh catch cooked with white wine, tomato sauce, lemon and parsley **21**
- PASTA DELLA CASA** - Gluten free pasta tossed with smoked blue cheese sauce topped with crispy pancetta **16**
- GNOCCHI** - Our hand rolled potato dumplings with meat, vodka cream, pesto cream or four cheese sauce **17**
- PRIMAVERA** - Spring vegetables tossed with tomato sauce over fettuccine **17**
- RAVIOLI** - Cheese ravioli with your choice of tomato, meat, vodka cream or pesto sauce **18**
- ROSELIA** - Portabella mushrooms filled with four cheese blend, topped with tomato sauce and cheese, baked **19**

## GLUTEN FREE CRUST PIZZE

MARGHERITA - Tomato sauce, mozzarella and fresh basil (add arugula for 1)	<b>10</b>
BROCCOLI - Smoked fontina, goat cheese, broccoli, pancetta, balsamic caramelized onions	<b>13</b>
MANGIA FUOCO - Tomato sauce, mozzarella, jalapeno, spicy coppa, spicy sopressata and sausage	<b>13</b>
COTTO E FUNGHI - Tomato sauce, mozzarella, mushrooms, ham and truffle oil	<b>13</b>
VEGETARIANA - Tomato sauce, mozzarella, gorgonzola, goat cheese, mushrooms, peppers, artichokes, olives & pesto	<b>13</b>
FICHI - Homemade fig jam, mozzarella, Grana Padano, gorgonzola and smoked prosciutto (sweet and savory!)	<b>13</b>
PATATE - Mozzarella, gorgonzola, Grana Padano, potatoes, rosemary and ground sausage	<b>12</b>

make it a **MEATZA** for **\$6** more - crust made from our homemade sausage (Gluten Free and KETO friendly)

## SECONDI

POLLO SALTIMBOCCA - Pan seared chicken breast topped with fresh sage and smoked prosciutto (translates to "jump into your mouth")	<b>18</b>
SALSICCIA DELLA CASA - House-made sausage patties grilled and topped with light tomato cream sauce	<b>18</b>
PESCE DEL GIORNO - Chef's choice of fresh fish	<b>MP</b>

served with Amore potatoes and fresh vegetable of the day

## VEGAN

VEGAN ZUPPA - Fresh vegetable and tomato sauce with or without pasta (similar to minestrone)	<b>3/5</b>
VEGAN SALAD - Mixed greens with fig balsamic, apples, beets, dried Michigan cherries and pistachios	<b>6/10</b>
VEGAN BREAD SALAD - Tomatoes, cucumbers, onions, olives, peppers, basil and cubes of baguette with red wine vinaigrette	<b>10</b>
SEASONAL GRILLED VEGETABLE PLATTER - Tossed with garlic, olive oil, balsamic and fresh basil	<b>14</b>
VEGAN PIZZA - Tomato sauce, onions, olives, peppers, sun dried tomatoes, spinach, artichoke, arugula and mushrooms	<b>11</b>
PASTA ALLA BOSCAIOLA - Pasta with porcini, portabella and button mushroom sauce	<b>17</b>
PRIMAVERA VEGAN - Pasta with sautéed vegetables in a tomato basil sauce	<b>17</b>

## BEVANDE

COCA COLA PRODUCTS/ ICED TEA (free refills) <b>2</b>	ITALIAN SODAS <b>2.5</b>	MILK <b>2.5</b>
COFFEE/HOT TEA <b>2</b>	ESPRESSO <b>1.75</b>	CAPPUCCINO <b>2.5</b>
		BOTTLED ITALIAN WATER <b>4</b>

NOTICE Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness