

Gluten Free Menu

Antipasti

Funghi – Button mushrooms filled with our homemade pork sausage drizzled with vodka sauce 14

Insalate

Fragole – Mixed greens, strawberries, dates, pecans, goat cheese & blood orange vinaigrette 8/14

Speck E Mele – Mixed greens, local apples, smoked gorgonzola, pistachios, smoked prosciutto, fig balsamic 7/13

Bietole – Roasted beets, goat cheese, apples, vanilla balsamic & candied walnuts 7/13

Primi

Pasta Della Casa – Gluten free pasta tossed with smoked blue cheese sauce topped with crispy pancetta 21

Gnocchi – Gluten free potato dumplings with choice of tomato, bolognese, vodka cream, pesto cream or four cheese sauce 22

Primavera – Gluten free pasta and spring vegetables tossed with tomato sauce 20

Ravioli – Cheese ravioli with your choice of tomato, bolognese, vodka cream or pesto sauce 21

Secondi

Fiorentina – Pounded chicken breast rolled and stuffed with sauteed spinach and smoked fontina cheese topped with vodka sauce 26

Salsiccia Della Casa – House-made sausage patties grilled and topped with light tomato cream sauce 22

Served with Amore potatoes and fresh vegetable of the day



Vegan Menu

Vegan Minestrone – *with or without pasta* 5/7

Vegan Salad – *Mixed greens with fig balsamic, apples, beets, dried michigan cherries and pistachios* 10

Vegan Bread Salad – *Tomatoes, cucumbers, onions, peppers, basil and cubes of baguette with red wine vinaigrette* – 10

Vegan Bolognese – *Pasta with tomato sauce and Beyond Meat* 22

Pasta Alla Boscaiola – *Pasta with porcini, portobello and button mushroom sauce* 20

Primavera Vegan – *Pasta with sauteed vegetables in a tomato basil sauce* 20

Vegan Sausage – *Beyond Meat sausage with puttanesca sauce served with vegetable and potatoes* 22

Vegan Ravioli – *With Beyond Meat in tomato sauce* 21