



Gluten Free Menu

Appetizer

Avocado filled with seafood 14
Parmigiano Reggiano, fennel and organic tomatoes

Almond Coated Shrimp 12
Remoulade sauce, mixed greens with Balsamic

Antipasto 9
Prosciutto, Salami, Mortadella,
Artichokes Hearts and Capponata

Salad

Pomodori Caprese 9 small 6
Classic Caprese with organic tomatoes, imported
Buffala Mozzarella and Basil Oil

Liana 6
Mixed greens, organic tomatoes, cucumber, avocado,
wine vinegar, EVO

Soup

Minestrone 6
Stracciatella and Spinach 6

Entrée

Corn Pasta 19
Served with zucchini, roasted garlic, broccoli, summer squash and leeks

Cheese Ravioli* 19
With spinach, sweet peas and Parmigiano Reggiano, c.s.

Pizza Siciliana* 16
Tomatoes, Buffala Mozzarella, Parmigiano, Basil

Gnocchi* al Pomodoro 19
Fresh sautéed tomatoes and basil

Portobello Mushroom 20
Topped with wild mushroom risotto, fresh Bufala Mozzarella and Broccoli Rapini

Quinoa Pasta with Veal Ragu 20

Please see our regular menu for beef, poultry and seafood dishes, most of which are or can be prepared GF

Dessert

Crème Brulee 6
Caramel Custard 6
Sorbet** Combination 7
Mango, Vanilla, Pistachio
Fresh Berries 8

* Rice Flour

** Kaurina's

Note to our **EXTRMELY GLUTEN SENSITIVE** guests

Wheat products are used here, we do our very best to avoid cross-contamination however at times flour can become airborne and cause minimal contamination. We promise to do our very best to protect you but we cannot be considered entirely gluten free.