

TERRA & VINE

ITALIAN MEDITERRANEAN

GLUTEN FREE MENU

PIATTI

MIXED GREEN SALAD	9 ^D
<i>mixed greens, radishes, cherry tomatoes, honey-lemon vinaigrette</i>	
KALE CAESAR SALAD	10 ^D
<i>baby kale, parmesan cheese</i>	
ROASTED BEETS	11 ^D
<i>frisee, shaved fennel, ricotta salata, citrus vinaigrette</i>	
SHAVED BRUSSELS SPROUTS SALAD.....	12 ^D
<i>baby kale, candied pecans, blue cheese, dried cherries, apple saba vinaigrette</i>	
PEI MUSSELS & FRITES.....	15 ^D
<i>white wine, shallot herb broth, tomatoes, fries</i>	
BRAISED OCTOPUS.....	14 ^D
<i>smoked tomato sauce, potatoes, ninja radish</i>	

Not all ingredients may be listed. Please notify your server of any additional allergies or dietary restrictions.

Please note that we are not a gluten-free facility and unintentional cross-contamination may occur.

ENTREES

ROASTED CAULIFLOWER..	15 ^D
<i>calabrian chilies, whipped goat cheese, sicilian pesto, potatoes, parsley & sumac</i>	
AMISH HALF CHICKEN	21
<i>creamy polenta, green beans, citrus jus</i>	
PAN SEARED MARKET FISH	24 ^D
<i>black garlic lentil puree, cauliflower</i>	
GRILLED SALMON	25
<i>cauliflower, smoked garlic & pea puree</i>	
BRAISED SHORT RIBS.	24
<i>whipped potatoes, green beans, red wine reduction</i>	
PRIME SKIRT STEAK	26 ^D
<i>8oz prime skirt steak, pepperonata, roasted mushrooms, potatoes, herb butter</i>	

CONTORNI

FEATURED MARKET VEGETABLE	6 ^D
SAUTÉED MUSHROOMS.....	6
TRUFFLED PARMESAN FRIES....	6 ^D

GLUTEN-FREE PASTA

INGREDIENTS: CORN FLOUR, RICE FLOUR, MONO & DYGLYCERDIES

PASTA ROMERO.....	14 ^D
<i>spinach, roasted peppers, shallots, tomato cream sauce</i>	
CAPRESE	14 ^D
<i>pomodoro, fresh basil, mozzarella cheese</i>	
FUNGHI.....	16
<i>roasted mushrooms, spinach, marsala garlic cream sauce, parmesan cheese</i>	
<i>add chicken \$4 or 4 oz shrimp \$6</i>	
SHRIMP FRA DIAVOLO.....	17 ^D
<i>gulf shrimp, san marzano tomatoes, chili flakes, oregano</i>	
SHORT RIB RAGÙ	18 ^D
<i>san marzano tomato braised short rib, shallots, parmesan cheese</i>	

PLEASE JOIN US FOR

—ask your server about—

*Our Monthly Wine Tastings
Weekend Brunch & Lunch
Private Dining Rooms for 10-140+
Daily Happy Hour in Our Bar
Special Early Bird Presto Menu*

EXECUTIVE CHEF CARLOS DELEON

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS