

# TERRA & VINE

ITALIAN MEDITERRANEAN

## GLUTEN FREE MENU

### PIATTI

MIXED GREEN SALAD .....	9 <sup>D</sup>
<i>mixed greens, radishes, cherry tomatoes, honey-lemon vinaigrette</i>	
KALE CAESAR SALAD .....	10 <sup>D</sup>
<i>baby kale, parmesan cheese</i>	
ROASTED BEETS & FRISEE .....	11 <sup>D</sup>
<i>shaved fennel, ricotta salata, citrus vinaigrette</i>	
SHAVED BRUSSELS SPROUTS SALAD.....	12 <sup>D</sup>
<i>baby kale, candied pecans, blue cheese, dried cherries, apple saba vinaigrette</i>	
PEI MUSSELS & FRITES.....	15 <sup>D</sup>
<i>white wine, shallot herb broth, tomatoes, fries</i>	
BRAISED OCTOPUS.....	14 <sup>D</sup>
<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.. .....	16 <sup>D</sup>
<i>calabrian chilies, whipped goat cheese, sicilian pesto, potatoes, parsley &amp; sumac</i>	
AMISH HALF CHICKEN .....	21
<i>creamy sweet potato polenta, citrus jus, crispy brussels</i>	
PAN SEARED MARKET FISH .....	24 <sup>D</sup>
<i>black garlic lentil puree, cauliflower</i>	
GRILLED SALMON .....	25
<i>smoked cannellini bean puree, broccolini</i>	
BRAISED SHORT RIBS. ....	25
<i>whipped potatoes, green beans, red wine reduction</i>	
PRIME SKIRT STEAK .....	26 <sup>D</sup>
<i>8oz prime skirt steak, celery root &amp; marbled potato hash, herb butter</i>	

### CONTORNI

FEATURED MARKET VEGETABLE .....	6 <sup>D</sup>
SAUTÉED MUSHROOMS.....	6
TRUFFLED PARMESAN FRIES....	6 <sup>D</sup>

### GLUTEN-FREE PASTA

INGREDIENTS: CORN FLOUR, RICE FLOUR, MONO & DYGLYCERDIES

POMODORO .....	14 <sup>D</sup>
<i>san marzano tomato sauce, fresh basil, olive oil, parmesan cheese</i>	
PASTA ROMERO.....	15 <sup>D</sup>
<i>spinach, roasted peppers, shallots, tomato cream sauce</i>	
AL FORNO.....	15 <sup>D</sup>
<i>tomato vodka sauce, melted mozzarella cheese, basil</i>	
FUNGHI.....	16
<i>roasted mushrooms, spinach, marsala garlic cream sauce, parmesan cheese</i>	
<i>add chicken \$4 or 4 oz shrimp \$6</i>	
GAMBERI ALLA LUCIANA.....	17 <sup>D</sup>
<i>gulf shrimp, radicchio, broccolini, lemon, garlic, white wine, parmesan cheese</i>	
SHORT RIB RAGÙ .....	19 <sup>D</sup>
<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