

# TERRA & VINE

ITALIAN MEDITERRANEAN

## GLUTEN FREE MENU

### PIATTI

- TERRA SALAD .....9<sup>D</sup>  
*mixed greens, radishes, cherry tomatoes, carrots, cucumbers, honey-lemon vinaigrette*
- ROASTED BEETS .....10<sup>D</sup>  
*whipped goat cheese, candied walnuts*
- SHAVED BRUSSELS SPROUTS SALAD.....12<sup>D</sup>  
*baby kale, candied pecans, blue cheese, dried cherries, apple saba vinaigrette*
- PEI MUSSELS .....15<sup>D</sup>  
*white wine, shallot herb broth, tomatoes, fries*
- BRAISED OCTOPUS.....14<sup>D</sup>  
*smoked tomato sauce, potatoes, ninja radis*

*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>  
*whipped goat cheese, sicilian pesto, potatoes, parsley & sumac*
- SMOKED AMISH CHICKEN .....21  
*crispy potato wedges, broccolini, lemon garlic sauce*
- PAN SEARED MARKET FISH .....24<sup>D</sup>  
*black garlic lentil puree, cauliflower*
- GRILLED SALMON .....25  
*cannellini bean puree, broccolini*
- CHIANTI BRAISED SHORT RIBS. ....25  
*whipped potatoes, green beans, red wine reduction*
- PRIME SKIRT STEAK .....26<sup>D</sup>  
*8 oz prime skirt steak, celery root & potato hash, herb butter*

### 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

- PASTA ROMERO.....15<sup>D</sup>  
*spinach, roasted peppers, shallots, tomato cream sauce*
- AL FORNO.....15<sup>D</sup>  
*tomato vodka sauce, melted mozzarella cheese, basil*
- FUNGHI.....16  
*roasted mushrooms, spinach, marsala garlic cream sauce, parmesan cheese*  
*add chicken \$4 or 4 oz shrimp \$7*
- GAMBERI ALLA LUCIANA.....17<sup>D</sup>  
*gulf shrimp, radicchio, broccolini, lemon, garlic, white wine, parmesan cheese*
- SHORT RIB RAGÙ .....19<sup>D</sup>  
*san marzano tomato braised short rib, shallots, parmesan cheese*

### PLEASE JOIN US FOR

*—ask your server about—*

*Our Monthly Wine Tastings  
Weekend Brunch & Lunch  
Private Dining Rooms for 10-140+  
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