

TERRA & VINE

ITALIAN MEDITERRANEAN

GLUTEN FREE MENU

PIATTI

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|---|-----------------|
| TERRA SALAD | 9 ^D |
| <i>mixed greens, radishes, cherry tomatoes, carrots, cucumbers, honey-lemon vinaigrette</i> | |
| ROASTED BEETS | 10 ^D |
| <i>whipped goat cheese, candied walnuts</i> | |
| SHAVED BRUSSELS SPROUTS SALAD..... | 12 ^D |
| <i>baby kale, candied pecans, blue cheese, dried cherries, apple saba vinaigrette</i> | |
| PEI MUSSELS | 15 ^D |
| <i>white wine, shallot herb broth, tomatoes</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

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|---|-----------------|
| ROASTED CAULIFLOWER.. | 16 ^D |
| <i>whipped goat cheese, sicilian pesto, potatoes, parsley & sumac</i> | |
| SMOKED AMISH CHICKEN | 21 |
| <i>crispy potato wedges, broccolini, lemon garlic sauce</i> | |
| PAN SEARED MARKET FISH | 24 ^D |
| <i>black garlic lentil puree, cauliflower</i> | |
| GRILLED SALMON | 25 |
| <i>cannellini bean puree, broccolini</i> | |
| CHIANTI BRAISED SHORT RIBS. | 25 |
| <i>whipped potatoes, green beans, red wine reduction</i> | |
| PRIME SKIRT STEAK | 26 ^D |
| <i>8 oz prime skirt steak, celery root & potato hash, herb butter</i> | |

CONTORNI

| | |
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| FEATURED MARKET VEGETABLE | 6 ^D |
| SAUTÉED MUSHROOMS..... | 6 |
| TRUFFLED PARMESAN FRIES... | 6 ^D |
| MAC 'N CHEESE... | 10 |
| <i>fontina cheese, crispy guanciale, gluten free penne</i> | |

GLUTEN-FREE PASTA

INGREDIENTS: CORN FLOUR, RICE FLOUR, MONO & DYGLYCERDIES

| | |
|---|-----------------|
| PASTA ROMERO..... | 15 ^D |
| <i>spinach, shallots, tomato vodka sauce, whipped ricotta cheese</i> | |
| FUNGHI..... | 16 |
| <i>roasted mushrooms, spinach, marsala garlic cream sauce, parmesan cheese</i> | |
| <i>add chicken \$4 or 4 oz shrimp \$7</i> | |
| PASTA CALABRESE..... | 18 |
| <i>spicy n'duja sausage, tuscan kale, cipollini onions, shrimp, calamari, pecorino cheese</i> | |
| GAMBERI ALLA LUCIANA..... | 18 ^D |
| <i>gulf shrimp, radicchio, broccolini, lemon, garlic, white wine, parmesan cheese</i> | |
| SHORT RIB RAGÙ | 19 ^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+
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