

# GLUTEN-FREE MENU

## SALADS

Add Chicken 5 | Shrimp 7 | Salmon 9

### BIAGGI’S HOUSE

Mixed Greens, Carrots, Cucumber,  
Roasted Red Peppers, Herb-Garlic  
Balsamic Dressing 7<sup>25</sup> | 11<sup>25</sup>

### CAESAR

Romaine Lettuce, Caesar Dressing 8<sup>25</sup> | 12<sup>25</sup>  
(Please specify no croutons when ordering.)

### SPINACH SALAD

Red Onion, Gorgonzola Cheese, Hard-Boiled Egg,  
Honey-Cured Bacon, Sun-Dried Tomato-Bacon Dressing 9<sup>75</sup>

### MEDITERRANEAN

Field Greens, Cucumber, Tomatoes,  
Kalamata Olives, Capers, Red Onion, Feta  
Cheese, Red Wine Vinaigrette 9<sup>75</sup>

### HONEY ROASTED BEET & ARUGULA

Avocado, Sun-Dried Cranberries,  
Spicy Walnuts, Goat Cheese, Field Greens,  
Honey Balsamic Dressing 13<sup>00</sup>

### CHOPPED CHICKEN

Iceberg Lettuce, Grilled Chicken, Tomatoes,  
Avocado, Gorgonzola Cheese, Honey-Cured Bacon,  
Red Onion, Sweet and Tangy Italian Dressing 17<sup>75</sup>

### SEARED SALMON \*

Mixed Greens, Fennel Seed & Black Peppercorn-Crusted  
Salmon, Red Onion, Tomatoes, Capers,  
Feta Cheese, Lemon Vinaigrette 21<sup>00</sup>

### PARMESAN-CRUSTED CHICKEN MILANO

Romaine Lettuce, Parmesan-Crusted Chicken Breast,  
Honey-Cured Bacon, Tomatoes, Hard-Boiled Egg,  
Green Onion, Cucumber, Creamy Parmesan Dressing 17<sup>75</sup>

## APPETIZERS

### BACON WRAPPED DATES

Applewood Smoked Bacon Wrapped Dates,  
Maple-Balsamic Glaze 13<sup>50</sup>

### LUMP CRAB CAKES

Honey Orange Cole Slaw, Red Pepper Aioli 16<sup>25</sup>

### SICILIAN MEATBALLS

Roasted Meatballs, Herbed Goat Cheese,  
Marinara Sauce, Grilled Gluten-Free Bread 14<sup>25</sup>

### STUFFED MUSHROOMS

Italian Sausage, Spinach, Garlic, White Wine Butter Sauce 12<sup>50</sup>

## PIZZA

Made with Gluten-Free Cauliflower Crust and Tomatoes from San Marzano, Italy.

### PEPPERONI

Tomato Sauce, Basil,  
Italian Cheese Blend 18<sup>50</sup>

### CHICKEN PICCANTE

Spicy Grilled Chicken, Honey-Cured Bacon,  
Leeks, Garlic-Herb Goat Cheese,  
Basil, Tomato Sauce,  
Italian Cheese Blend 18<sup>75</sup>

### SAUSAGE & MUSHROOM

Parmigiano-Reggiano Crème, Wild Mushrooms,  
Italian Sausage, Basil, Swiss Cheese, Italian Cheese  
Blend, Italian White Truffle Oil 20<sup>25</sup>

### MARGHERITA

Tomato Sauce, Basil, Fresh Mozzarella,  
Italian Cheese Blend 18<sup>25</sup>

### SUPREME

Pepperoni, Sausage, Black Forest Ham,  
Green Peppers, Onion, Wild Mushrooms,  
Mama Lil's Peppers, Basil,  
Tomato Sauce, Italian Cheese Blend 20<sup>25</sup>

### MEAT LOVER’S

Pepperoni, Sausage, Black Forest Ham,  
Honey-Cured Bacon, Meatballs, Basil,  
Italian Cheese Blend 20<sup>50</sup>

### ITALIAN SAUSAGE

Tomato Sauce, Basil, Italian Cheese Blend 18<sup>50</sup>

## PASTA

### PENNE CHICKEN ALFREDO

Gluten-Free Brown Rice Penne,  
Grilled Chicken, Roasted Red Peppers,  
Crispy Pancetta, Peas, Caramelized Onions,  
Three-Cheese Alfredo Sauce 20<sup>50</sup>

### PENNE BOLOGNESE

Gluten-Free Brown Rice Penne,  
Traditional Meat Sauce, Italian Sausage,  
Touch of Three-Cheese Alfredo Sauce,  
Parmigiano-Reggiano Cheese 19<sup>75</sup>

### FETTUCCINI & MEATBALLS

Gluten-Free Spinach Fettuccini,  
Housemade Sicilian Meatballs, Basil,  
Parmigiano-Reggiano Cheese,  
Marinara Sauce 19<sup>00</sup>

### BAKED PENNE AL FORNO

Gluten-Free Brown Rice Penne, Shrimp,  
Grilled Chicken, Caramelized Onions,  
Crispy Pancetta, Italian Cheese Blend,  
Lobster Cream Sauce 21<sup>50</sup>

### CAJUN ALFREDO PENNE

Gluten-Free Brown Rice Penne, Shrimp,  
Grilled Chicken, Italian Sausage,  
Spicy Cajun Alfredo Sauce,  
Roasted Red Peppers, Scallions 20<sup>50</sup>

### FETTUCCINI MARINARA

Gluten-Free Spinach Fettuccini,  
Marinara Sauce, Parmigiano-Reggiano  
Cheese, Basil 16<sup>50</sup>

# CLASSIC ITALIAN ENTRÉES

**CHICKEN PARMESAN**

Parmesan-Crusted Chicken Breast, Marinara Sauce, Italian Cheese Blend,  
Gluten-Free Brown Rice Penne, Three-Cheese Alfredo Sauce 17<sup>75</sup> L | 20<sup>75</sup> D

**MARSALA**

Pan-Sautéed Chicken Breast or Pork Tenderloin, Mushrooms, Caramelized Onions,  
Marsala Wine Sauce, Garlic Mashed Potatoes, Sautéed Spinach 18<sup>50</sup> L | 21<sup>50</sup> D

**CHICKEN PIETRO**

Grilled Chicken Breast, Portobello Mushrooms, Honey Mustard Balsamic Sauce,  
Sautéed Vegetables, Garlic Mashed Potatoes 17<sup>75</sup> L | 20<sup>75</sup> D

**CHICKEN & SAUSAGE VESUVIO**

Herb-Marinated Chicken Breast, Italian Sausage, Roasted Red Peppers,  
Sweet Peas, Crispy Potatoes, Roasted Garlic Pan Sauce 20<sup>50</sup> L | 23<sup>50</sup> D

# SEAFOOD & STEAK

**SALMON\* & SHRIMP RISOTTO**

Iron-Seared Fennel Seed and Black Peppercorn-Crusted Salmon, Grilled Shrimp,  
Creamy Italian Rice with Asparagus and Saffron, Lemon-Thyme Butter Sauce 23<sup>50</sup> L | 29<sup>50</sup> D

**GARLIC SHRIMP OREGANATA**

Garlic-Oregano Crusted Oven-Roasted Shrimp,  
Gluten-Free Spinach Fettuccini, Tomato-Basil Sauce 18<sup>00</sup> L | 22<sup>00</sup> D

**GRILLED MAHI-MAHI**

Whipped Butternut Squash, Sautéed Vegetables, Sage Brown Butter Sauce 23<sup>25</sup>

**SEA SCALLOP RISOTTO\***

Seared Sea Scallops, Creamy Italian Rice with Asparagus, Corn, Cranberries and Pancetta,  
Basil-Leek Reduction, Red Pepper Aioli 25<sup>00</sup> L | 31<sup>00</sup> D

**CHILEAN SEA BASS**

Cast Iron Seared Sea Bass Fillet, Garlic Mashed Potatoes, Sautéed Spinach,  
Roasted Red Pepper Cream Sauce 40<sup>00</sup>

**DIJON SALMON\***

Grilled Salmon with Dijon Mustard Sauce, Gluten-Free Spinach Fettuccini,  
Sautéed Spinach, Tomatoes, Basil 21<sup>50</sup> L | 23<sup>50</sup> D

**FILET MIGNON\***

Grilled Center Cut Filet Mignon, Sun-Dried Tomato Cream Sauce, Sautéed Mushrooms,  
Asparagus, Oven-Roasted Tomatoes, Garlic Mashed Potatoes  
5 oz. 35<sup>50</sup> | 8 oz. 46<sup>75</sup> D

# GLUTEN-FREE SAUCES

THREE-CHEESE ALFREDO  
ITALIAN SALSA  
BOLOGNESE

MAC & CHEESE SAUCE  
MARINARA  
MARSALA

SPICY-HERB TOMATO  
SCALLION CREAM  
PESTO

When placing your order, please inform your server that you are ordering a gluten-free menu item. We take great pride in offering gluten-free menu options and have processes and procedures in place to minimize cross-contact with other gluten-containing foods, however our kitchens are not gluten-free. Thus, we're unable to guarantee that cross-contact with foods containing gluten will not occur.

\* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish) reduces the risk of foodborne illness. Individual with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.

This menu is provided by Biaggi's Ristorante Italiano as a service to our guests. Biaggi's assumes no responsibility for its use and any resulting liability or consequential damages are denied. Guests are encouraged to consider the information provided to their own satisfaction in light of individual needs and requirements