# 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 6<sup>75</sup> | 11<sup>00</sup>

#### CAESAR

Romaine Lettuce, Caesar Dressing  $7^{75} \mid 12^{00}$  (Please specify no croutons when ordering.)

#### SPINACH SALAD

Red Onion, Gorgonzola Cheese, Hard-Boiled Egg, Honey-Cured Bacon, Sun-Dried Tomato-Bacon Dressing 10<sup>25</sup>

#### **MEDITERRANEAN**

Field Greens, Cucumber, Tomatoes, Kalamata Olives, Capers, Red Onion, Feta Cheese, Red Wine Vinaigrette 10<sup>25</sup>

#### **HONEY ROASTED BEET & ARUGULA**

Avocado, Sun-Dried Cranberries, Spicy Walnuts, Goat Cheese, Field Greens, Honey Balsamic Dressing 1300

#### **CHOPPED CHICKEN**

Iceberg Lettuce, Grilled Chicken, Tomatoes, Avocado, Gorgonzola Cheese, Honey-Cured Bacon, Red Onion, Sweet and Tangy Italian Dressing 1800

#### APPLE, GORGONZOLA & GRILLED CHICKEN

Mixed Greens, Grilled Chicken, Granny Smith Apples, Gorgonzola Cheese, Sun-Dried Cranberries, Spicy Walnuts, Honey-Dijon Champagne Vinaigrette 17<sup>75</sup>

#### **SEARED SALMON\***

Mixed Greens, Fennel Seed & Black Peppercorn-Crusted Salmon, Red Onion, Tomatoes, Capers, Feta Cheese, Lemon Vinaigrette 2200

#### PARMESAN-CRUSTED CHICKEN MILANO

Romaine Lettuce, Parmesan-Crusted Chicken Breast, Honey-Cured Bacon, Tomatoes, Hard-Boiled Egg, Green Onion, Cucumber, Creamy Parmesan Dressing 18<sup>00</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>50</sup>

#### SICILIAN MEATBALLS

Roasted Meatballs, Herbed Goat Cheese, Marinara Sauce, Grilled Gluten-Free Bread 15<sup>25</sup>

#### STUFFED MUSHROOMS

Italian Sausage, Spinach, Garlic, White Wine Butter Sauce 1325

### PIZZA

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

#### PEPPERONI OR SAUSAGE

Tomato Sauce, Basil, 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>75</sup>

#### **MEAT LOVER'S**

Pepperoni, Sausage, Black Forest Ham, Honey-Cured Bacon, Meatballs, Basil, Italian Cheese Blend 20<sup>75</sup>

#### **SUPREME**

Pepperoni, Sausage, Black Forest Ham, Green Peppers, Onion, Wild Mushrooms, Mama Lil's Peppers, Basil, Tomato Sauce, Italian Cheese Blend 20<sup>50</sup>

#### **MARGHERITA**

Tomato Sauce, Basil, Fresh Mozzarella, Italian Cheese Blend 18<sup>75</sup>

#### **BBQ CHICKEN**

Sweet & Tangy BBQ Sauce, Italian Cheese Blend, Red Onion, Smoked Gouda Cheese, Cilantro 1900

### 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>75</sup>

#### PENNE BOLOGNESE

Gluten-Free Brown Rice Penne, Traditional Meat Sauce, Italian Sausage, Touch of Three-Cheese Alfredo Sauce, Parmigiano-Reggiano Cheese 19<sup>50</sup>

#### FETTUCCINI & MEATBALLS

Gluten-Free Spinach Fettuccini, Housemade Sicilian Meatballs, Basil, Parmigiano-Reggiano Cheese, Marinara Sauce 18<sup>75</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>75</sup>

#### **CAJUN ALFREDO PENNE**

Gluten-Free Brown Rice Penne, Shrimp, Grilled Chicken, Andouille Sausage, Spicy Cajun Alfredo Sauce, Roasted Red Peppers, Scallions 2100

#### 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  $17^{75}$  L |  $20^{75}$  D

#### CHICKEN MARSALA

Pan-Sautéed Chicken Breast, 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 18<sup>25</sup> L | 21<sup>25</sup> D

#### **CHICKEN & SAUSAGE VESUVIO**

Herb-Marinated Chicken Breast, Italian Sausage, Roasted Red Peppers, Sweet Peas, Crispy Potatoes, Roasted Garlic Pan Sauce 20<sup>75</sup> L | 23<sup>75</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  $23^{75}$  L |  $30^{25}$  D

#### GARLIC SHRIMP OREGANATA

Garlic-Oregano Crusted Oven-Roasted Shrimp, Gluten-Free Spinach Fettuccini, Tomato-Basil Sauce 18<sup>00</sup> L | 22<sup>25</sup> D

#### **GRILLED MAHI-MAHI**

Whipped Butternut Squash, Sautéed Vegetables, Sage Brown Butter Sauce 2350

#### **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>25</sup> D

#### **CHILEAN SEA BASS**

Cast Iron Seared Sea Bass Fillet, Garlic Mashed Potatoes, Sautéed Spinach, Roasted Red Pepper Cream Sauce 39<sup>50</sup>

#### **DIJON SALMON\***

Grilled Salmon with Dijon Mustard Sauce, Gluten-Free Spinach Fettuccini, Sautéed Spinach, Tomatoes, Basil  $21^{75}$  L |  $23^{75}$  D

#### **FILET MIGNON\***

Grilled Filet Mignon, Portobello Red Wine Demi-Glace, Sautéed Broccolini, Artichokes, Oven-Roasted Tomatoes, Crispy Potatoes 5 oz. 36<sup>50</sup> | 8 oz. 47<sup>50</sup> D

### **GLUTEN-FREE SAUCES**

THREE-CHEESE ALFREDO ITALIAN SALSA BOLOGNESE MAC & CHEESE SAUCE MARINARA MARSALA

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 inforamation.

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