

# GLUTEN-FREE MENU

## SALADS

Add Chicken 4 | Shrimp 6 | Salmon 8

### BIAGGI'S HOUSE

Mixed Greens, Carrots, Cucumber,  
Roasted Red Peppers, Herb-Garlic  
Balsamic Dressing 7<sup>50</sup> | 11<sup>50</sup>

### CAESAR

Romaine Lettuce, Caesar Dressing 8<sup>50</sup> | 12<sup>50</sup>  
(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>00</sup>

### MEDITERRANEAN

Field Greens, Cucumber, Tomatoes,  
Kalamata Olives, Capers, Red Onion, Feta  
Cheese, Red Wine Vinaigrette 10<sup>00</sup>

### HONEY ROASTED BEET & ARUGULA

Avocado, Sun-Dried Cranberries,  
Spicy Walnuts, Goat Cheese, Field Greens,  
Honey Balsamic Dressing 13<sup>25</sup>

### CHOPPED CHICKEN

Iceberg Lettuce, Grilled Chicken, Tomatoes,  
Avocado, Gorgonzola Cheese, Honey-Cured Bacon,  
Red Onion, Sweet and Tangy Italian Dressing 18<sup>50</sup>

### SEARED SALMON\*

Mixed Greens, Fennel Seed & Black Peppercorn-Crusted  
Salmon, Red Onion, Tomatoes, Capers,  
Feta Cheese, Lemon Vinaigrette 22<sup>25</sup>

### 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>50</sup>

## APPETIZERS

### BACON WRAPPED DATES

Applewood Smoked Bacon Wrapped Dates,  
Maple-Balsamic Glaze 14<sup>25</sup>

### LUMP CRAB CAKES

Honey Orange Cole Slaw, Red Pepper Aioli 17<sup>00</sup>

### SICILIAN MEATBALLS

Roasted Meatballs, Herbed Goat Cheese,  
Marinara Sauce, Grilled Gluten-Free Bread 15<sup>00</sup>

### STUFFED MUSHROOMS

Italian Sausage, Spinach, Garlic, White Wine Butter Sauce 13<sup>25</sup>

## PIZZA

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

### PEPPERONI OR SAUSAGE

Tomato Sauce, Basil,  
Italian Cheese Blend 19<sup>25</sup>

### CHICKEN PICCANTE

Spicy Grilled Chicken, Honey-Cured Bacon,  
Leeks, Garlic-Herb Goat Cheese,  
Basil, Tomato Sauce,  
Italian Cheese Blend 19<sup>75</sup>

### SAUSAGE & MUSHROOM

Parmigiano-Reggiano Crème, Wild Mushrooms,  
Italian Sausage, Basil, Swiss Cheese, Italian Cheese  
Blend, Italian White Truffle Oil 21<sup>25</sup>

### FIG & PROSCIUTTO

Fig Jam, Italian Cheese Blend, Goat Cheese,  
Prosciutto, Baby Arugula, Balsamic Glaze 20<sup>25</sup>

### SUPREME

Pepperoni, Sausage, Black Forest Ham,  
Green Peppers, Onion, Wild Mushrooms,  
Mama Lil's Peppers, Basil,  
Tomato Sauce, Italian Cheese Blend 21<sup>00</sup>

### MEAT LOVER'S

Pepperoni, Sausage, Black Forest Ham,  
Honey-Cured Bacon, Meatballs, Basil,  
Italian Cheese Blend 21<sup>25</sup>

### MARGHERITA

Tomato Sauce, Basil, Fresh Mozzarella, Italian Cheese Blend 19<sup>00</sup>

## PASTA

### PENNE CHICKEN ALFREDO

Gluten-Free Brown Rice Penne,  
Grilled Chicken, Roasted Red Peppers,  
Crispy Pancetta, Peas, Caramelized Onions,  
Three-Cheese Alfredo Sauce 22<sup>00</sup>

### PENNE BOLOGNESE

Gluten-Free Brown Rice Penne,  
Traditional Meat Sauce, Italian Sausage,  
Touch of Three-Cheese Alfredo Sauce,  
Parmigiano-Reggiano Cheese 21<sup>00</sup>

### FETTUCCINI & MEATBALLS

Gluten-Free Spinach Fettuccini,  
Housemade Sicilian Meatballs, Basil,  
Parmigiano-Reggiano Cheese,  
Marinara Sauce 20<sup>25</sup>

### BAKED PENNE AL FORNO

Gluten-Free Brown Rice Penne, Shrimp,  
Grilled Chicken, Caramelized Onions,  
Crispy Pancetta, Italian Cheese Blend,  
Lobster Cream Sauce 23<sup>00</sup>

### CAJUN ALFREDO PENNE

Gluten-Free Brown Rice Penne, Shrimp,  
Grilled Chicken, Italian Sausage,  
Spicy Cajun Alfredo Sauce,  
Roasted Red Peppers, Scallions 22<sup>00</sup>

### FETTUCCINI MARINARA

Gluten-Free Spinach Fettuccini,  
Marinara Sauce, Parmigiano-Reggiano  
Cheese, Basil 17<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 19<sup>00</sup> L | 22<sup>00</sup> D

## MARSALA

Pan-Sautéed Chicken Breast or Pork Tenderloin, Mushrooms, Caramelized Onions,  
Marsala Wine Sauce, Garlic Mashed Potatoes, Sautéed Spinach 19<sup>75</sup> L | 22<sup>75</sup> D

## CHICKEN PIETRO

Grilled Chicken Breast, Portobello Mushrooms, Honey Mustard Balsamic Sauce,  
Sautéed Vegetables, Garlic Mashed Potatoes 19<sup>00</sup> L | 22<sup>00</sup> D

## CHICKEN & SAUSAGE VESUVIO

Herb-Marinated Chicken Breast, Italian Sausage, Roasted Red Peppers,  
Sweet Peas, Crispy Potatoes, Roasted Garlic Pan Sauce 22<sup>00</sup> L | 25<sup>00</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 25<sup>00</sup> L | 31<sup>25</sup> D

## GARLIC SHRIMP OREGANATA

Garlic-Oregano Crusted Oven-Roasted Shrimp,  
Gluten-Free Spinach Fettuccini, Tomato-Basil Sauce 19<sup>00</sup> L | 23<sup>25</sup> D

## GRILLED MAHI-MAHI

Whipped Butternut Squash, Sautéed Vegetables, Sage Brown Butter Sauce 24<sup>75</sup>

## SEA SCALLOP RISOTTO\*

Seared Sea Scallops, Creamy Italian Rice with Asparagus, Corn, Cranberries and Pancetta,  
Basil-Leek Reduction, Red Pepper Aioli 26<sup>50</sup> L | 32<sup>75</sup> D

## CHILEAN SEA BASS

Cast Iron Seared Sea Bass Fillet, Garlic Mashed Potatoes, Sautéed Spinach,  
Roasted Red Pepper Cream Sauce 42<sup>50</sup>

## DIJON SALMON\*

Grilled Salmon with Dijon Mustard Sauce, Gluten-Free Spinach Fettuccini,  
Sautéed Spinach, Tomatoes, Basil 22<sup>50</sup> L | 24<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. 37<sup>50</sup> | 8 oz. 49<sup>00</sup> D

# GLUTEN-FREE SAUCES

THREE-CHEESE ALFREDO

ITALIAN SALSА

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 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