

# 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 8<sup>50</sup> | 13<sup>00</sup>

### CAESAR

Romaine Lettuce, Caesar Dressing 9<sup>50</sup> | 14<sup>00</sup>  
(Please specify no croutons when ordering.)

### MEDITERRANEAN

Mixed Greens, Persian Cucumbers, Roasted Red Peppers  
and Tomatoes, Red Onion, Kalamata Olives, Feta Cheese,  
Caperberries, Pepperoncini, Roman Artichokes,  
Fresh Oregano, Cracked Black Pepper,  
Red Wine Feta Vinaigrette 11<sup>50</sup> | 18<sup>75</sup>

### CHOPPED CHICKEN

Iceberg Lettuce, Grilled Chicken, Tomatoes,  
Avocado, Gorgonzola Cheese, Honey-Cured Bacon,  
Red Onion, Sweet and Tangy Italian Dressing 21<sup>00</sup>

### SEARED SALMON\*

Mixed Greens, Fennel Seed & Black Peppercorn-Crusted  
Salmon, Red Onion, Tomatoes, Capers,  
Feta Cheese, Lemon Vinaigrette 25<sup>50</sup>

### PARMESAN-CRUSTED CHICKEN MILANO

Romaine Lettuce, Parmesan-Crusted Chicken Breast,  
Honey-Cured Bacon, Tomatoes, Hard-Boiled Egg,  
Green Onion, Cucumber, Creamy Parmesan Dressing 21<sup>00</sup>

### HONEY ROASTED BEET & ARUGULA

Avocado, Sun-Dried Cranberries, Spicy Walnuts, Goat Cheese,  
Field Greens, Honey Balsamic Dressing 14<sup>50</sup>

## APPETIZERS

### BACON WRAPPED DATES

Applewood Smoked Bacon Wrapped Dates,  
Maple-Balsamic Glaze 15<sup>50</sup>

### LUMP CRAB CAKES

Honey Orange Cole Slaw, Red Pepper Aioli 18<sup>50</sup>

### SICILIAN MEATBALLS

Roasted Meatballs, Herbed Goat Cheese,  
Marinara Sauce, Grilled Gluten-Free Bread 16<sup>50</sup>

### STUFFED MUSHROOMS

Italian Sausage, Spinach, Garlic, White Wine Butter Sauce 15<sup>00</sup>

## PIZZA

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

### PEPPERONI OR SAUSAGE

Tomato Sauce, Basil,  
Italian Cheese Blend 21<sup>25</sup>

### SAUSAGE & MUSHROOM

Parmigiano-Reggiano Crème, Wild Mushrooms,  
Italian Sausage, Basil, Swiss Cheese, Italian Cheese  
Blend, Italian White Truffle Oil 24<sup>00</sup>

### MEAT LOVER’S

Pepperoni, Sausage, Black Forest Ham,  
Honey-Cured Bacon, Meatballs, Basil,  
Italian Cheese Blend 23<sup>75</sup>

### SUPREME

Pepperoni, Sausage, Black Forest Ham,  
Green Peppers, Onion, Wild Mushrooms,  
Mama Lil’s Peppers, Basil,  
Tomato Sauce, Italian Cheese Blend 23<sup>50</sup>

### MARGHERITA

Tomato Sauce, Basil, Fresh Mozzarella,  
Italian Cheese Blend 20<sup>75</sup>

### BBQ CHICKEN

Sweet & Tangy BBQ Sauce, Italian Cheese Blend,  
Red Onion, Smoked Gouda Cheese, Cilantro 21<sup>75</sup>

## PASTA

### PENNE CHICKEN ALFREDO

Gluten-Free Brown Rice Penne, Grilled Chicken,  
Roasted Red Peppers, Crispy Pancetta, Peas,  
Caramelized Onions, Three-Cheese Alfredo Sauce 24<sup>50</sup>

### PENNE BOLOGNESE

Gluten-Free Brown Rice Penne, Traditional Meat Sauce,  
Italian Sausage, Touch of Three-Cheese Alfredo Sauce,  
Parmigiano-Reggiano Cheese 23<sup>25</sup>

### FETTUCCINI & MEATBALLS

Gluten-Free Spinach Fettuccini, Housemade Sicilian Meatballs,  
Basil, Parmigiano-Reggiano Cheese, Marinara Sauce 22<sup>50</sup>

### BAKED PENNE AL FORNO

Gluten-Free Brown Rice Penne, Shrimp, Grilled Chicken,  
Caramelized Onions, Crispy Pancetta, Italian Cheese  
Blend, Lobster Cream Sauce 25<sup>50</sup>

### CAJUN PENNE

Gluten-Free Brown Rice Penne, Shrimp, Grilled Chicken,  
Andouille Sausage, Spicy Tomato-Alfredo Sauce,  
Roasted Red Peppers, Scallions 24<sup>75</sup>

### FETTUCCINI MARINARA

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

### LASAGNA BOLOGNESE

Gluten-Free Brown Rice Pasta, Traditional Meat Sauce,  
Italian Cheese Blend, Three-Cheese Alfredo Sauce 21<sup>25</sup>

# CLASSIC ITALIAN ENTRÉES

## CHICKEN PARMESAN

Parmesan-Crusted Chicken Breast, Marinara Sauce, Italian Cheese Blend,  
Gluten-Free Brown Rice Penne, Three-Cheese Alfredo Sauce 21<sup>50</sup> L | 24<sup>50</sup> D

## CHICKEN MARSALA

Pan-Sautéed Chicken Breast, Mushrooms, Caramelized Onions, Marsala Wine Sauce,  
Garlic Mashed Potatoes, Sautéed Spinach 22<sup>50</sup> L | 25<sup>50</sup> D

## CHICKEN PIEMONTESE

Grilled Chicken Breast, Prosciutto, Smoked Gouda and Provolone Cheeses,  
Lemon-Thyme Butter Sauce, Sautéed Asparagus, Roasted Herb Potatoes 20<sup>75</sup> L | 24<sup>75</sup> D

## CHICKEN PIETRO

Grilled Chicken Breast, Portobello Mushrooms, Honey Mustard Balsamic Sauce,  
Sautéed Vegetables, Garlic Mashed Potatoes 21<sup>75</sup> L | 24<sup>75</sup> D

## CHICKEN & SAUSAGE VESUVIO

Herb-Marinated Chicken Breast, Italian Sausage, Roasted Red Peppers,  
Sweet Peas, Crispy Potatoes, Roasted Garlic Pan Sauce 25<sup>00</sup> L | 28<sup>00</sup> D

# SEAFOOD & STEAK

## DIJON SALMON\*

Grilled Salmon with Dijon Mustard Sauce, Gluten-Free Spinach Fettuccini,  
Sautéed Spinach, Tomatoes, Basil 25<sup>00</sup> L | 27<sup>00</sup> D

## GARLIC SHRIMP OREGANATA

Garlic-Oregano Crusted Oven-Roasted Shrimp,  
Gluten-Free Spinach Fettuccini, Tomato-Basil Sauce 21<sup>25</sup> L | 25<sup>75</sup> D

## GRILLED MAHI-MAHI

Whipped Butternut Squash, Sautéed Vegetables, Sage Brown Butter Sauce 28<sup>00</sup>

## SEA SCALLOP\* RISOTTO

Seared Sea Scallops, Creamy Italian Rice with Asparagus, Corn, Cranberries and Pancetta,  
Basil-Leek Reduction, Red Pepper Aioli 29<sup>00</sup> L | 35<sup>25</sup> D

## 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 27<sup>75</sup> L | 34<sup>75</sup> D

## FILET MIGNON\*

Grilled Filet Mignon, Portobello Red Wine Demi-Glace, Sautéed Broccolini,  
Artichokes, Oven-Roasted Tomatoes, Crispy Potatoes  
5 oz. 41<sup>00</sup> | 8 oz. 54<sup>00</sup> D

# GLUTEN-FREE SAUCES

THREE-CHEESE ALFREDO

ITALIAN SALS

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