

# PASTA: POMODORO®

## GLUTEN SENSITIVE MENU

### APPETIZERS, SOUPS & SALADS

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#### CAPRESE

roma tomatoes, layered with fresh Belfiore mozzarella, sun-dried tomatoes, black olives and fresh basil :{808/517 CAL}: V

#### COZZE | VONGOLE

P.E.I. mussels or manila clams sautéed in white wine, fresh herbs, garlic and butter

MUSSELS :{858 CAL}: CLAMS :{516 CAL}:

#### GAMBERI\*

gulf shrimp sautéed with tomato, garlic & chili, served with grilled bread :{557 CAL}:

#### CREAMY ORGANIC POLENTA

with a choice of: pomodoro sauce & fresh Belfiore mozzarella, ragu di funghi & provolone or salsiccia sauce & provolone :{251-460 CAL}:

#### POLENTA FARCITA

organic polenta rolled & stuffed with organic spinach & provolone, topped with brown butter, crispy sage and tomatoes :{579 CAL}: V

#### MINISTRONE

genovese style vegetable soup with salsa verde :{206/365 CAL}: V

#### MISTA

organic baby lettuces, tomatoes, shaved carrots & Point Reyes blue cheese with your choice of our new garlic parmesan dressing or balsamic vinaigrette :{443/223 CAL}: V

#### CAESAR\*

crisp organic romaine hearts with shaved pecorino and crunchy garlic croutons :{679/309 CAL}:

#### GARLIC PARMESAN CHOPPED SALAD

chopped organic romaine hearts, fresh grilled chicken, Zoe's Meats salami, provolone, garbanzo beans, tomatoes tossed with our new garlic parmesan dressing :{669 CAL}:

#### GRILLED SALMON SALAD

sustainably raised salmon served over grilled seasonal vegetables and organic mixed greens with a balsamic reduction :{629 CAL}:

#### GRILLED CHICKEN & VEGETABLE SALAD

organic romaine hearts with fresh grilled chicken, asparagus, zucchini, red onion, corn & diced tomatoes tossed with our extra virgin olive oil & lemon juice dressing :{433 CAL}:

#### STEAK SALAD

grilled Brandt Farms flat iron steak over organic baby lettuces, grilled red onions and Point Reyes blue cheese in a balsamic vinaigrette :{745 CAL}:

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### ENTRÉES

#### VERDURE

seasonal vegetable medley sautéed, extra virgin olive oil & garlic or spicy pomodoro sauce :{353/393 CAL}: V

#### SALMONE CANNELLINI

grilled sustainably raised salmon served over tuscan cannellini beans, organic spinach and salsa verde :{925 CAL}:

#### POLLO GRIGLIA\*

fresh grilled chicken breast marinated in fresh garlic, thyme and lemon, served with a side of farro :{698 CAL}:

#### BISTECCA

grilled Brandt Farms flat iron steak grilled to order and served with tri-colored smashed potatoes with crispy garlic & parmesan :{1028 CAL}:

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### SIDES

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#### ORGANIC SPINACI

*sautéed organic spinach, extra virgin olive oil and fresh garlic* :{226 CAL}: V

#### CAVOLINI

*(seasonal) brussels sprouts with onions, garlic, brown butter and fresh sage* :{463 CAL}: V

#### ASPARAGI

*(seasonal) grilled asparagus with extra virgin olive oil and cracked black pepper* :{58 CAL}: V

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### DOLCE

#### PANNA COTTA

*eggless vanilla bean custard with marinated berries* :{547 CAL}:

#### AFFOGATO

*vanilla gelato with a single shot of espresso* :{70 CAL}:

#### ARTISAN SORBETTO OR GELATO

*mixed berry sorbetto* :{60 CAL}: / *vanilla or chocolate gelato* :{65/116 CAL}:

\*WHEN ORDERING SALADS, PLEASE REQUEST NO CROUTONS.

\*WHEN ORDERING GAMBERI, PLEASE REQUEST NO GRILLED BREAD.

\*WHEN ORDERING POLLO GRIGLIA, SUBSTITUTE FARRO FOR A MISTA SALAD.

\*PLEASE BE AWARE WE ARE NOT A FLOURLESS KITCHEN AND WE DO NOT HAVE A GLUTEN FREE ENVIRONMENT.