

Gluten Free Menu Neapolitan Night

Friday

Gamberi alla Diavola

Shrimp sautéed with olive oil and pepperoncini, flambéed with Grappa and pomodoro sauce and served with soft roasted garlic polenta

\$520.00 pesos

Salmone alla Crema di Balsamico

Pan seared filet of salmon with balsamic cream, served with Milanese risotto and mixed vegetables

\$480.00 pesos

Filetto di Manzano alla Piemontese

Grilled filet of beef with trifolati wild mushrooms, country-style risotto, artichoke hearts, cherry tomatoes and bagna cauda sauce

\$480.00 pesos

Ossobuco di Agnello

Braised lamb shank served with Milanese risotto, mixed vegetables, wild mushroom gravy and red wine reduction

\$480.00 pesos

Filetto di Maiale alle Ciliege

Pork loin, pan seared and roasted in the oven, served with citrus polenta, sautéed spinach, Chianti reduction and black cherries

\$420.00 pesos

Pomodoro Pasta

Gluten free pasta with pomodoro sauce, fresh basil and parmesan cheese

\$320.00 pesos

Alfredo Pasta

Gluten free pasta with parmesan creamy sauce and fresh parsley

\$320.00 pesos

Pesto Basil Pasta

Sautéed gluten free pasta with basil, parmesan cheese, pine nuts and garlic sauce

\$320.00 pesos