

# Onda

## GLUTEN FREE MENU

### FIRST COURSES

Caprese .....	\$14
House Stretched Mozzarella, Buffalo Mozzarella, Today's Best Tomatoes, Traditional Balsamic Vinegar, Tuscan Olive Oil	
Caesar Salad.....	\$12
Roasted Garlic Caesar Dressing, Pepperoni Crisp	
Vegetable Bean Soup .....	\$9
Shaved Parmesan & Extra Virgin Olive Oil	
Chicken Escarole soup.....	\$9
Classic Italian Soup, Braised Escarole, Poached Chicken	
Mixed Field Green Salad .....	\$12
Organic Lettuce, Sweet Peppadew Peppers, Balsamic Vinaigrette	
Antipasti.....	\$16
Italian Cured Meats, Artisan Cheese, Grilled Vegetables, Cured Olives	

### PASTA & RISOTTO

\*"Bionaturae" Imported Italian Pasta made with Organic Rice Flour & Starch, Potato Starch, & Soy

Rigatoni Bolognese.....	\$24
Spaghetti Carbonara .....	\$24
Cappellini Pomodoro .....	\$20
Fettuccine Alfredo .....	\$22
Lobster Risotto .....	\$42
Risotto "Milanese" .....	\$28

### ENTRÉES

Veal Chop .....	\$42
Marsala Syrup	
Grilled Rack of Lamb.....	\$41
Nebbiolo Reduction	
Roasted Branzino (Italian Wild Stripe Bass).....	\$40
Pepper Puree, Lemon, Caper	
Filet Mignon .....	\$39
Roasted Garlic, Oregano, Olive Oil	

\*PLEASE ASK YOUR SERVER IF YOU SEE ANYTHING ON OUR REGULAR MENU THAT CAN BE ALTERED TO GLUTEN FREE WITH SMALL CHANGES TO FIT YOUR DIETARY NEEDS.

### DESSERT

Selection of Gelato & Sorbet  
Mixed Berries

