



Gluten Free Menu*

PIZZA

OURS

1. Tomato Sauce, Toasted Garlic, Oregano and Extra Virgin Olive Oil 14.50
2. Tomato Sauce, Housemade Mozzarella and Fresh Basil 15.00
3. Spring Onion, Pancetta, Parsley and Marjoram 16.25
4. Fennel Sausage, Portobello Mushrooms and Roasted Onions 16.25
5. Asparagus, Tarragon, Preserved Lemon and Parmesan 16.25
6. Heirloom Potatoes, Caramelized Onion and White Truffle Oil 15.75
7. Grilled Radicchio, Local Goat Cheese, Pancetta and Pesto 15.75
8. Taverite's Hot Calabrese Sausage, Onions, Peppers and Parsley 16.25
9. Three Cheeses, Shaved Broccoli, Caramelized Onion and Pancetta 15.50

YOURS

Tomato Sauce, Mozzarella 14.25

For each additional topping add 1.25

Fresh Tomatoes	Pepperoni
Sundried Tomatoes	Salami
Red Onions	Prosciutto
Portobello Mushrooms	Pancetta
Kalamata Olives	Sautéed Spinach
Fontina	Arugula
Goat Cheese	Pesto
Gorgonzola	Roasted Red Pepper
Marinated Chicken	Roasted Garlic Paste
Anchovies	Slivered Garlic
Fennel Sausage	Artichokes
Calabrese Sausage	

STAKI

Steamed Manila Clams with Chorizo and Chilies 9.50

Antipasti of Young Vegetables with Housemade Mozzarella 8.75

SALAD

Young Field Greens with Fresh Herbs and Toasted Pinenuts 7.25
add Chicken 3.50 add Piadini 7.50

Caesar Salad with Grana Padano 8.25
add Chicken 3.50 add Piadini 7.50

Shaved Spring Vegetable Salad with Bellwhether Farms Ricotta 9.50
add Chicken 3.50 add Piadini 7.50

Roasted Aparagus with Soft Cooked Farm Egg, Speck and Citrus Vinaigrette 9.75

PASTA

Spaghetti with Tomato Conserva, Garlic and Basil 14.00

Penne Carbonara with Farm Egg, Pancetta and Pecorino Romano 19.75

ENTRÉE

Chicken al Mattone with Italian Butter Beans, Roasted Radicchio and Salsa Rustica 15.50

Slow Roasted Lamb Shoulder with Artichokes and Fava Beans 16.95

Braised Boneless Short Ribs with Creamy Polenta and Green Garlic Rapini 18.75

*About our Gluten Free Menu

Our Gluten Free Pizza Dough and Pasta were prepared in a certified Gluten Free facility. However, we cannot certify that these menu items will not come into contact with flour during their preparation in the Pizza Antica kitchen. Our ovens will have some residual flour from the preparation of regular pizza, and ingredients may have come into contact with flour due to the nature of our facility. We have provided these Gluten Free options at the request of our loyal guests.

If you have any specific concerns about any of these menu items, please ask to speak to the manager on duty.