

antipasti e insalate


buffalo carpaccio, all natural, arugula, horseradish crème fraîche, extra virgin olive oil 10

sautéed mussels,


garlic, lemon, butter, white wine 9.25

house pâté, seasonal chutney,


red onion, capers 8.5

 **insalata caprese**, heirloom tomatoes, burrata cheese, fresh basil, sea salt, cracked black pepper, extra-virgin olive oil 9


caesar salad, whole leaf romaine lettuce, shaved parmigiano reggiano regular 8.5 small 5

 **hearts of romaine**, gorgonzola cheese, white balsamic vinaigrette spiced pecans regular 9.75 small 6

warm spinach insalata, crispy prosciutto, haystack mountain feta cheese, sautéed hazel dell mushrooms, balsamic vinaigrette 9


 **arugula, radicchio, endive insalata**, lemon, extra virgin olive oil regular 9.5 small 5

living bibb lettuce, crispy pancetta, chevre cheese, ennel, grapefruit, whole grain mustard vinaigrette regular 10.5 small 6.5

 **organic mixed greens side salad**, balsamic vinaigrette 6

pasta (gluten free bistro fresh fettuccine)

 **pomodoro e basilico**, tomato, basil, olive oil, garlic 11.75


 **puttanesca**, tomatoes, olives, capers, peperoncini, chili flakes, garlic, oregano, imported olive oil 12.5

arrabbiata, pancetta, prosciutto, tomatoes, chili flakes, fresh basil 17

bolognese, traditional meat sauce, ragu, parmigiano cheese, cream 17

ADD house-made sausage 4.5 ea

clams OR mussels, white wine, garlic, fresh herbs, lemon, olive oil 21.75

 **con funghi**, organic mushrooms, shallots, cream, truffle butter 18.75

carbonara, onion, pancetta, prosciutto, cream, black pepper 19

white prawns, rock shrimp, dooley farm tomatoes, aglio e olio 23

risotto (please allow 25 minutes for our risotto)

black truffle risotto 21

fresh beet risotto, mascarpone cheese, arugula 17

lobster & sweet corn risotto, pea coulis 29

seared sea scallop & chanterelle mushroom risotto, shaved radish, fennel & baby carrot insalata 27

local gluten-free beer: tread lightly ale, new planet 5.5

executive chef: sakima isaac
sous chefs: gabriel enlow, scott turner


to learn about upcoming events at laudisio, please visit our website at www.laudisio.com




LAUDISIO
CIBO • VINO • AMICI

summertime at laudisio gluten-free dinner menu

pizza

 **margherita**, basil, tomato, fresh mozzarella cheese 14


salsiccia, homemade fennel sausage, tomato, mozzarella cheese, house-roasted peppers 17

 **funghi**, hazel dell mushrooms, roasted garlic, sage, haystack chevre & mozzarella cheeses 18

fresh figs, prosciutto di parma, fontina cheese, caramelized onion jam 19

rucola, bresaola, mozzarella cheese, arugula, white truffle oil, shaved parmigiano reggiano 19

quattro stagioni, artichoke hearts, olives, mushrooms, prosciutto, tomato, mozzarella cheese 18

 **bianca**, fresh rosemary, imported olive oil, parmigiano & mozzarella cheeses 15.50

ADD prosciutto di parma 4.5

ADD arugula 3


ADD anchovies 4.5

ADD truffle oil 3

ADD egg 2.25

secondi

zuppa di pesce, clams, rock shrimp, mussels, king crab, mexican white prawns, calamari, fresh fish, saffron-infused white wine, tomato, fresh herbs, pernod 23

 **polenta boulder**, baked polenta, spinach, asiago & ricotta cheeses, puttanesca 11

chicken scarpariello, 1/2 wisdom farm chicken, spicy sausage, olives, peperoncini, capers, red wine, garlic, red wine vinegar 24

chicken cacciatore, 1/2 wisdom farm chicken, mushrooms, pearl onions, tomatoes, red wine & veal reduction 19

8 oz beef filet, hazel dell mushrooms, caramelized onions, sage, potato purée marsala & veal reduction 29

dolci

seasonal crème brûlée 8

gelato or sorbetto 4

fresh fruit (ask your server)

homemade cheesecake, seasonal fruit, berry coulis 7

please note: these dishes are free of gluten, but are prepared in the same kitchen as ingredients that do contain gluten.

 denotes vegetarian dishes.