


insalate

caesar, chopped romaine,
shaved parmigiano reggiano cheese 8


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

greek salad, feta cheese, cucumbers,
carrots, peppers, red onions, anchovies,
olives, oregano-anchovy vinaigrette 9.25

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

 **arugula, radicchio, endive insalata**,
lemon, extra virgin olive oil 9.25

living bibb lettuce, crispy pancetta,
fennel, grapefruit, chevre cheese,
whole grain mustard vinaigrette 9.75


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

ADD
grilled atlantic salmon 7.25
grilled bistro steak 6.25
grilled natural chicken breast 5.25
grilled calamari steak 5

pasta

gluten-free bistro fresh fettuccine

 **pomodoro e basilico**, tomato, basil, olive
oil, garlic 10.75

 **puttanesca**, tomatoes, olives, capers,
peperoncini, chili flakes, garlic, oregano,
imported olive oil 11.5

bolognese, traditional meat sauce, ragu,
parmigiano cheese, cream 14

ADD house made sausage 4 ea

clams OR mussels, white wine, garlic,
fresh herbs, lemon, olive oil 17.75

con funghi, organic mushrooms,
shallots, cream, truffle butter 17.75

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

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

**ask for our homemade gluten-free
rice flour bread sticks!**


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




LAUDISIO
CIBO • VINO • AMICI

summertime at laudisio gluten-free lunch menu

pizza

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


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

 **funghi**, hazel dell mushrooms,
sage, roasted garlic,
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** egg 2.25

ADD anchovies 4.5 **ADD** truffle oil 3

secondi

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

grilled bistro steak, lemon,
extra virgin olive oil, sea salt, pepper,
roasted potatoes 13.5

grilled salmon, lemon, sea salt,
pepper, extra virgin olive oil,
roasted potatoes 13.5

ADD small house salad of the day to any
pasta or entree 3.50

dolci

seasonal crème brûlée 8

gelato or sorbetto 4

fresh fruit 6
(ask server for seasonal availability)

homemade cheesecake,
seasonal fruit, berry coulis 7

 denotes vegetarian dishes.

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