



## GLUTEN FREE DINNER MENU

### ANTIPASTI

**OLIVES** *orange zest, chili, rosemary* 3.50

**MIXED LETTUCES** *toasted walnuts, aged red wine vinaigrette, Pecorino "Grand Cru"* 6.95

**CAESAR SALAD** (please ask for no croutons) *romaine hearts, croutons, Parmigiano* 6.95

**MOZZARELLA BURRATA** (please ask for no crostini) *tomato conserva* 12

**GRILLED CALAMARI** *garlic-roasted cauliflower, Gaeta olives, cherry tomatoes, pickled red onion* 8.75

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### PRIMI & SECONDI

**SHRIMP RISOTTO** *Carnaroli rice, marinated Georgia shrimp, speck, pesto* 17.50

**ZUPPA DI PESCE** (please ask for no grilled bread) *Sapelo Island clams, mussels, shrimp, calamari, fish, spicy tomato-lobster brodetto, herbs, grilled bread* 18.50

**MARKET FISH** *seasonal, traditional preparation* M/P

**ROASTED CHICKEN** *black pepper-chili rub, cannellini beans, braised greens, roasted lemon* 16.95

**GRILLED FLAT IRON STEAK** *roasted fingerling potatoes, broccoli rabe, Calabrian chilies rosemary sea salt* 22.50

**SALTIMBOCCA ALLA ROMANA** (please ask for no flour on the veal) *veal scallopine with prosciutto, sage, roasted fingerling potatoes, braised greens* 21.50

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### CONTORNI

*all sides 4*

*roasted fingerling potatoes*

*broccoli rabe*

Our commitment to recycling, composting, supporting local farms and doing what we can to help the environment makes us at least 95% waste-free! We serve only 100% trans fat-free food; gluten free menus available upon request. Please note an 18% gratuity will be added to parties of six or more.

For private and group dining, call 678.302.3264 or e-mail [awoods@fifthgroup.com](mailto:awoods@fifthgroup.com).

For business and personal catering, call 404.815.1178 or visit [boldamerican.com](http://boldamerican.com).

### A FIFTH GROUP RESTAURANT CONCEPT

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