# Cucina Bella Gluten Free Menu



www.CucinaBellaAlgonquin.com

## Antipasti (Appetizers)

### Caprese Platter 11.

Fresh mozzarella with tomatoes, basil and roasted red peppers

### **Antipasto Platter 18.50**

Assorted Italian meats, imported cheese and roasted red peppers

#### \*\*\*Grilled Calamari 16.

Calamari grilled, then sauteed with sundried tomatoes and asparagus

### Sausage & Peppers 15.

Sauteed in sherry wine with marinara

### \*\*\*Steamed Clams or Mussels 15.

Sauteed with red or white sauce

### \*\*\*Raw Clams 12.

Cherry stones (1/2 Dozen)

Disclaimer: \*\*Cucina Bella values our Gluten Free Customers, however, recipes and dishes are prepared in common kitchen with the risk of gluten exposure. Customers with gluten sensitivities should exercise judgement when consuming. Any questions or concerns please ask your server.

# Zuppa & Insalate (Soup & Salad)

### Minestrone

Cup - 4. Bowl - 7.

Made with fresh vegetables and fresh herbs

### Pasta Fagioli

Cup - 4. Bowl - 7.

Made with fresh vegetables,
beans NOT topped with pasta

### Bella's Chopped Salad 10.50

Salami, fontanella cheese, artichoke hearts, hearts of palm, tomatoes, red onion, olives and peppered salami

### Gorgonzola Salad 9,50

Romaine, pears, blue cheese and candied pecans

### Dinner Salad 7.50

Romaine, iceberg lettuce, tomatoes, cucumbers, olives, onions, peppercini and carrots

-- Entrees are served with your choice of Soup or Dinner salad. An additional charge for Gorgonzola -4.25, or Chopped salad - 4.25-

# Specials della Casa (House Specials)

### Rissotto of the Day

### \*\*\*Bella Pasta 26.

Shrimp, garlic, onions & stewed tomatoes, served over gluten free noodles

### Ravioli Bella 20.

Ravioli stuffed with cheese filling, topped with homemade marinara

### Gnocchi 20.

Made with potatoes & cheese topped with a special sauce

### Pork Osso Buco 27.

Braised bone-in pork shank, served over parmigiana risotto, topped with red wine demi-glaze

### \*\*\*Medallions Gorgonzola mtk

Grilled with potatoes in a gorgonzola cream sauce

### \*\*\*8oz. Filet Mignon mtk

Grilled with potatoes in a sherry wine sauce

<sup>--</sup> Disclaimer: \*\*\*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. --

### Pollo / Vitello (Chicken/Veal)

\*Marsala Chicken-22./ Veal-26.

Sauteed with mushrooms in marsala wine sauce

\*Saltimbocca Chicken- 22. / Veal- 26. Wrapped in prosciutto and baked in

sherry wine, topped with mozzarella

\*Piccatta Chicken-22./ Veal-26. Sauteed with lemon, capers & wine

Vesuvio Chicken-22. / Veal-26.

Garlic, white wine, herbs, peas & potatoes

\* Served with side broccoli or roasted potatoes

# Personalizza la tua Pasta (Create your own Pasta)

### Sugo (Sauce)

### Marinara 15.

Meatless; with tomatoes, garlic & herbs

### Arrabiata 18.

Spicy marinara with basil

### Bolognese 19.

Hearty meat sauce

### Suprema 18.

Alfredo & marinara combined

### Vodka 19.

Fresh tomatoes, vodka & cream

#### Carbonara 20.

Creamy white sauce with prosciutto & egg

### Pomodoro 17.

Fresh plum tomatoes & basil

### Alfredo 19.

Cream sauce with parmesan cheese

### Aglio Olio 16.

Garlic, olive oil, parmigiana & crushed red pepper

### Diablo 20.

Onion, giardiniera peppers, fresh tomatoes, marinara & spicy white wine sauce

### **Additions**

**garlic - 1.50** onion - 1.50 tomato - 1.50 **capers - 1.50** giardiniera - 1.50 peas - 1.50 olives - 1.50

peppers - 2. spinach - 2.50 broccoli - 2.50 mushrooms - 3. ricotta - 3. goat cheese - 4. mozzarella (baked - 4. or fresh - 5.) artichoke - 3.95 asparagus - 3.95 pine nuts - 3.95 prosciutto - 5. sausage - 4.95 chicken - 5.95

sun-dried tomatoes - 3.95

anchovy - 3.95 \*\*\*clams - 7.95 \*\*\*mussels - 7.95

\*\*\*calamari - 7.95 \*\*\*shrimp (4pcs) - 7.95

\*\*\*scallops (4pcs) - 7.95

-- Type of Gluten Free Noodle varies --

## Pesce (Fish)

### \*\*\*Clams Posilippo 27.

Clams and mussels in red or white sauce over gluten free noodles

### \*\*\*Gluten Free Pasta con Vongole 27.

Little neck clams with red or white sauce

### \*\*\*Gluten Free Pasta con Cozze 27.

Mussels with red or white sauce

### \*\*\*Shrimp Portofino 27.

Sun dried tomatoes, mushrooms, sherry wine sauce served over gluten free noodles

### \*\*\*Zuppa di Mare MKT

Scallops, shrimp, mussels, clams and calamari over gluten free noodles in light red sauce

### \*\*\*Fresh Fish of the day MKT

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