

# Sugo

## Gluten Free Menu

### Tapas

**Crunchy Potatoes** - Roasted crisp and fired twice then tossed with aged pecorino and served with paprika garlic aioli 3.95

**Mediterranean Mussels** - Sautéed with sweet vermouth, roasted garlic, and a fresh tomato putanesca sauce 7.95

**Euro-Mushrooms** - Like we picked with Uncle Giovanni around the stumps at Spring Lake. Sautéed Portobello, Cremini, Shitake and Oyster mushrooms 5.95

**Hunters Grilled Specialty Sausages** - dressed with date balsamic vinegar 4.95

**Prosciutto Ham Tapas** - Thinly sliced Prosciutto ham, fresh mozzarella, and marinated seasonal fruit stuffed with artisan cheeses and walnuts finished with a light balsamic glaze 6.95

### Antipasto Fresca

**Caprese Salad** - Fresh buffalo Mozzarella, basil and beefsteak tomatoes served atop mixed field greens and dressed with balsamic vinegar and estate bottled extra virgin olive oil 8.95

### European Specialties

**Rice Pasta and Tomato basil sauce** – Corn/Rice pasta served with fresh tomato basil sauce. Dressed with roasted garlic, pecorino romano cheese, and extra virgin olive oil 9.95

**Roman Chicken Cacciatore** - All dark meat chicken on the bone, slow cooked for 5 hours. Served with fresh tomato basil sauce and grilled Italian peppers 15.95

**Organic Pesce del Giorno** - An 8 oz center cut portion of organic “white fish”, pan sautéed in a sherry broth. Served atop roasted radishes, spinach, parsnips, and wild mushroom. Dressed with roasted garlic aglio y olio and crunchy parsnips. Our fish is never frozen and solution free. At Sugo, we take the quality of our seafood seriously MKT

**Sugo Three Tenors** - 1 lb. Lamb Shank simmered in port wine for 7 hours, a meatball, a link of sausage, and artichokes stuffed with spinach, mozzarella, ricotta and caramelized onions 19.95

**Grilled Pork Paladar** - 1 lb. center cut pork tenderloin grilled and served caprese style with fresh mozzarella and basil. Served with long stem artichokes, caramelized onions and dressed with balsamic reduction 18.95

**Anatra (Duck) di Sugo** - Char-grilled duck breast dressed with a cherry balsamic glaze. Served atop mixed field greens, caramelized shallots, shitake mushrooms, golden raisins, and sundried cherries. Accompanied by braised Belgian endives 21.95

**Rice Pasta and Meatballs** – Corn/Rice pasta served with fresh tomato basil sauce and/or homemade meatballs. Meatballs can be left off of dish, if preferred, so please specify 14.95

**Mrs C's Salmon Salad**- Salmon is dressed with roasted infused tomatoes, walnut pesto, and sits on top of roasted fennel, caramelized shallots, sundried cherries, and apricots, then baked. Placed on mixed field greens, surrounded by grilled, marinated, red peppers. Dressed with pesto and asparagus 17.95

### Dessert

**Bomba** - Vanilla & Chocolate gelato rolled into a ball around cherry & hazelnut center covered in dark chocolate 5.95

**Ice Creams** - Spumoni, Vanilla, or Coffee 3.95