

[HOME](#)[SHOP](#)[OUR MENU](#) ▾[ABOUT US](#)[RESERVATIONS](#)[SENZA GLUTEN](#)[Order with GRUBHUB](#)[BAKERY](#)[CONTACT](#)

WHITE BY GLASS

PINOT GRIGIO

\$16

Candoni 2019, Italy

CHARDONNAY

\$16

Tomaresca 2019, Italy

SAUVIGNON BLANC

\$17

Nobilo 2019, New Zealand

VERMENTINO

\$16

Surrâu 2018, Italy

RIESLING

\$17

The Furst 2017, Alsace France

ROSE BY GLASS

COKTAILS

BOURBON MANHATTAN

\$18

Bootlegger 21, Sweet Vermouth, Bitters & Cherry garnish

BOURBON SMASH

\$18

Bootlegger 21, lemon juice, mint, simple syrup, dash of bitters and soda

“CHEF’S” GRAPE GIN

\$17

FIZZ

Bootlegger Gin, fresh squeezed lime juice, house infused rosemary and lime syrup, organic Brazilian grape juice, club soda, garnished with fresh lemon wedge

“TEO’S” MANGO

\$17

MARGARITA

Coralejo “Established 1755” Silver Tequila, fresh squeezed lime and lemon juice house infused

KREOS ROSATO**\$16**

Castello Monaci 2019, Italy

lime syrup, South American mango juice.

Shaken and garnished with lime wedge

RED BY GLASS**CABERNET SAUVIGNON****\$16**

Dialogo 2015, Italy

RIOJA**\$16**

Tempranillo 2018, Spain

PINOT NOIR**\$17**

Fez 2019, California

MALBEC**\$16**

Makia 2018, Mendoza Argentina

MONTEPULCIANO**\$17****D'ABRUZZO**

Collemaggio 2018, Italy

CHIANTI CLASSICO**\$17**

Tuscany 2018, Italy

VALPOLICELLA**\$17**

San Cassiano 2019, Italy

WHITE**FRESH PEACH BELLINI****\$15**

Gardiz Prosecco, Peach juice, garnish fresh mint leaf

GINGER LIME MOJITO**\$17**

Baccardi, Barrow's "intense" Ginger liqueur (made in Brooklyn, USA) fresh squeezed lime juice, house infused ginger lime syrup, club soda, garnished with fresh mint leaf and lime wedge

SENZA GLUTEN**\$17****BLOODY MARY**

Stolychnaya "Gluten free" Vodka Distilled from Russian Corn Buckwheat Senza Gluten Housemade Bloody mary Mix

MOSCOW MULE**\$18**

Tito's Vodka with fresh squeezed lime juice "Q" Spicy Gin-ger Beer (Brooklyn NY) served in a COPPER Mug. Garnished with fresh mint spring and lime wheel

APEROL SPRITZ**\$16**

Aperol, Prosecco and splash of Soda

ESPRESSO MARTINI**\$18**

Tito's Vodka, simple syrup, espresso

COCONUT MOJITO**\$18**

Coconut Baccardi rum, fresh lime and mint, simple syrup, garnished with fresh mint leaf and lime wedge

SAUVIGNON BLANC \$67

Nobilo 2017 New Zealand Crisp, tropical fruits, mineral, juicy and generous finish

GAVI DI GAVI \$68

Il Rocchin 2018 Italy White fruit, lime zest and green apples. Well balance with fresh acidity on the finish

CHARDONNAY \$63

Tomaresca 2017, Italy Floral and citrus fruit, hints of minerality dried herbs and sage

RIESLING \$66

The Furst Alsace 2017 , France Crisp with racy acidity, aromas of pears, apples, notes of citrus flowers and spice

FALANGHINA \$56

2016 Italy Citrus flowers with layers of tropical notes. Dry long finish

VERMENTINO \$62

Surrau 2017, Italy Great expression of Sardinia "Gallura" DOCG bright with lots of minerality. Notes of white flowers and peaches. Pleasant finish

PECORINO \$62

Colle Maggio 2019, Italy At sight it has a brilliant straw yellow. The nose is fine with hints of citrus, on which stands out, among all, the lemon, with a final note of pineapple. On the palate it is a crunchy, balanced wine that leaves lychees and citrus fruits.

CORDIALI

SAMBUCA \$12

BOOTLEGGER 21 \$15

DON JULIO \$16

DILONS GIN \$15

AVERNA \$13

LIMONCELLO \$13

GRAPPA \$13

SOFT DRINKS \$5.00

COCA COLA, DIET COKE, SPRITE, CLUB SODA, ICED TEA, SAN PELLEGRINO, LIMONATA, ARANCIATA CRANBERRY JUICE , ORANGE JUICE, ORGANIC GRAPE JUICE, MANGO JUICE , PEACH JUICE

SPARKLING

PROSECCO "GARDIZ" \$16/64
VALDOBBIADENE 2019,

ORGANIC & VEGAN

PINOT GRIGIO 2019 **\$60**

Candoni Italy

MERLOT 2018 **\$56**

Candoni Italy

ROSE BY BOTTLE

KREOS ROSATO **\$64**

Castello Monaci 2017, Italy

Fantastically full bodied, notes of strawberries and cherries, crisp and re- freshing with a dry finish

LAMBERTI **\$54**

Extra Dry Sparkling Rose, Italy

Fresh wild strawberries aromas, floral undertone soft creamy finish

RED WINE

AMARONE CLASSICO **\$140**

VALPOLICELLA

San Cassiano 2015 , Italy Polished and well structured with a superb intensity with a

ITALY

PROSECCO D.O.C. **\$60**

Candoni Brut , Italy

BLANC DU BLANC BRUT **\$64**

CHAMPAGNE

Borgo Maragliano , Italy

DESSERT WINES

MOSCATO D'ASTI **\$16/62**

Borgo Maragliano "El Callie 2020, Italy

ROSE – WHITE OR RED SANGRIA

Carafe \$ 56 – Glass \$ 15

BEER

GLUTENBERG I.P.A. — **\$12**

GREEN

Light caramel, Apricot, Tangerine Notes

GLUTENBERG BLONDE **\$12**

— YELLOW

rich finish

BAROLO \$125

Marchesi Incisa 2008, Italy

Elegant and fruity with bursting notes of red cherry, balanced finish

BRUNELLO DI MONTALCINO \$137

La Martoccina 2015, Italy

Bright aromas of red cherries. Full bodied smooth and slightly tannin

PINOT NOIR \$75

Marchesi Incisa 2018, Italy

Estate Bottled from a special selection grapes CRU. Notes of red fruits with a smooth and long finish

PINOT NOIR \$66

Fez 2019, California

Fruity character with notes of red berries. Smooth finish

MALBEC \$64

Makia 2018, Argentina

Notes of cherries and red fruits with a delicate and smooth finish

MONTEPULCIANO D'ABRUZZO \$66

Colle Maggio 2018, Italy

Red Cherries with an earthy funk and acidity. Generous taste

CHIANTI CLASSICO \$66

White Pepper, Green Tea and Lemon Peel

Notes

GLUTENBERG \$12

AMERICAN PALE ALE — RED

Candied Orange and Caramel Notes

ORIGINAL SIN APPLE CIDER \$10

Light sweet, green apple aroma

GINGER BEER \$8

Tuscany 2018, Italy

This **wine** is medium to full body with pleasant notes of dark fruits and cherries, smooth finish.

SANGIOVESE RISERVA \$74

La Gigliola 2015, Tuscany,

Italy Fruity character and a trace of spicy and silky vanilla

CABERNET SAUVIGNON \$64

Dialogo 2014, Italy

This Cabernet is pleasant full body with hints of dark cherries and currants. Smooth finish

VALPOLICELLA \$68

San Cassiano 2019 Italy

Medium to full-body this voluptuous notes of dark fruits red cherries and bittersweet chocolate and spices

NERO D'AVOLA \$58

Tonnino 2018, Italy. Medium to

full-body, bright with soft tannis and smooth

RIOJA \$62

Tempranillio, Campo Viejo 2018 Spain

Soft and fresh with a long finish notes red fruits, vanilla and cocoa

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WE ACCEPT AMERICAN EXPRESS CARDS OR CASH ONLY



SOUPS

GRANDPA HY'S HOME **\$14.99**
MADE CHICKEN SOUP

PASTA E FAGIOLI **\$13.99**
Soup with ditalini pasta and cannellini beans

Bread basket **\$4.99**

ANTIPASTI

BRUSCHETTA AI **\$16.99**
FUNGHI
Bruschetta with mushrooms, shaved parmesan and truffle oil

BRUSCHETTA **\$15.99**
ORIGINALE
Bruschetta with fresh tomato, garlic, basil, extra virgin olive oil

PRIMI

RISOTTO AI FUNGHI **\$28.99**
Mushroom, parmesan and truffle oil

LASAGNA **\$29.99**
Classic lasagna with layers of bolognese sauce and cheese

PENNE AL POMODORO **\$23.99**
Penne pasta with tomato sauce, fresh basil, parmesan and extra virgin olive oil

SPAGHETTI ALLE **\$28.99**
VONGOLE
Sautéed clams, garlic, parsley in a white wine sauce

FETTUCCHINE ALLA **\$27.99**
BOLOGNESE
Fettuccine pasta in a traditional meat sauce

RIGATONI FUNGHI E SPECK

CAPRESE \$21.99

Buffalo mozzarella, beefsteak tomatoes, basil, extra virgin olive oil

PARMIGIANA DI MELANZANE \$22.99

Fried eggplant slices layered with fresh mozzarella and homemade marinara sauce

PROSCIUTTO DI PARMA & MOZZARELLA DI BUFALA \$23.99

Buffalo mozzarella and Prosciutto di Parma

CALAMARI FRITTI \$26

Fried calamari with spicy marinara & tartar dipping.

CAVOLFIORE ALLA PARMIGIANA \$26

Breaded, fried and baked cauliflower with buffalo mozzarella and parmesan in a fresh tomato sauce.

INSALATE

MISTA \$14.99

Mixed greens, grape tomatoes, avocado in a balsamic dressing

CESARE \$16.99

Crisp romaine lettuce, shaved Parmesan, croutons and traditional Caesar dressing

Rigatoni pasta with shiitake, portobello, cremini mushrooms, speck (smoked prosciutto) & white truffle oil

MAIN COURSE

COSTOLETTE DI VITELLO \$46.99

Marinated and grilled veal chop topped with sautéed wild mushrooms, drizzled with white truffle oil, served with sautéed spinach and house roasted red potatoes

POLLO ALLA GRIGLIA \$31.99

Marinated and grilled chicken breast, sautéed spinach and mashed potatoes

SALMONE ALLA GRIGLIA \$43.50

Marinated & grilled wild salmon fillet, served with soft polenta & sautéed string beans, aged balsamic vinegar.

POLLO ALLA PARMIGIANA \$39

Breaded, panfried and baked chicken breast with buffalo mozzarella and parmesan in a fresh tomato sauce, served with spaghetti pomodoro.

SIDE DISHES \$9.99 Each

Sautéed spinach / Sautéed string
beans /

Roasted red potatoes/ Mashed **\$8.99 each**
potatoes / Soft polenta

Tomato sauce **\$4.99**

*

Our menu is 100% gluten-free and there are no gluten-based products used in our restaurant. Before placing your order, please inform your server if a person in your party has any additional food allergies or intolerances. We will do our best to accommodate your needs. Please be aware that our restaurant uses ingredients that contain dairy, eggs, fish, shellfish, milk, soy, peanuts, and tree nuts.

WE ACCEPT AMERICAN EXPRESS CARDS OR CASH ONLY

TIRAMISU

\$15.99

PIATTO DI BISCOTTI
CON CIOCOLATO FUSO

\$14.99

Layers of mascarpone cream and home made
savoardi biscuits

Home made shortbread cookie plate with warm
chocolate sauce and scoop of pistachio ice
cream

TORTA AL CIOCCOLATO \$15.99

Molten chocolate cake with toasted almond
cream anglaise and vanilla bean ice cream

GELATO & SORBETI \$11.50

Assorted flavors of ice creams

MERINGA E FRAGOLE \$13.99

Meringue cookies with fresh strawberries

CAFFEE \$4.99

Americano

Decaf Americano

Espresso

Double Espresso

Machiato

Cappuccino

Assorted Tea

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Senza Gluten is a 100% gluten-free restaurant. We do not use any wheat, rye, oats, or barley in our restaurant. Before placing your order, please inform your server if a person in your party has a food allergy. Please be aware that our restaurant uses ingredients that contain dairy, eggs, fish, shellfish, milk, soy, peanuts, and tree nuts. We have a very small kitchen. We do our very best to avoid cross-contact if you have food allergies, but due to the nature of our menu and the size of our kitchen there is always a small risk of contamination. If you have airborne allergies to shellfish or any other allergen, we would advise you not to dine at Senza Gluten. We are happy to provide information about ingredients to customers upon request so you can make informed decisions about what to order from the menu. If

you have multiple allergies, we urge you to call ahead and discuss your dietary needs with the chef directly. (Senza Gluten – Updated March 2015)

ALLERGY INFORMATION: products made in 100% dedicated gluten-free facility.

Our pastas are corn based, if you are allergic on corn, please inform your server in advance and we will offer you other pastas witch may take a little longer time then normal.

Please be aware that our restaurant uses ingredients that contain dairy, eggs, fish, shellfish, milk, peanuts and tree nuts

Chocolate products may contain soy lecithin

(Veg) — vegetarian

(Vegan)- for vegan and vegetarian options please inform your server and we will do our best to accommodate your needs.

206 Sullivan St
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T: +1 212-475-7775

E:

info@senzaglutennyc.com/restaurant



Open Wednesdays to

Sundays

5:00pm-11:00pm

(Kitchen closes at 9:30pm on

Wednesdays, Thursdays, &

Sundays and 10:00pm on

Fridays & Saturdays)

WE ACCEPT AMEX OR
CASH ONLY

Order with **GRUBHUB**

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seamless



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