

Pao de Queijo Panini



CHICKEN PARMIGIANA	\$9.00	BARCA	\$10.50
ITALIAN COMBO	\$9.75	Fresh tuna fish with mayo, salt, black pepper, lettuce & tomato	
Ham, salami, mozzarella, red roasted peppers, & artichoke hearts dressed with oil, vinegar & herbs		LA-BOTTE	\$10.50
MARCO-POLO	\$9.75	Mozzarella, prosciutto, basil, olive oil & balsamic vinaigrette	
Grilled chicken with lettuce, tomato & mayo		LUCA	\$10.50
PIZZIOLA	\$10.50	Grilled chicken, avocado, mixed greens, tomato & honey mustard	
Steak, peppers & onions topped with tomato sauce			

The History of Our Gluten Free Dough Pao de Queijo Crust

In the 1600's, the slaves of Minas Gerais state produced manioc flour for their rich farmland owners. The slaves would harvest the yuca (manioc) root, peel and finely grate these then cover the grated roots in plenty of water and leave to soak in big wooden bowls (gamelas). After, the soaked roots would be washed, drained and left outside to dry under the sun.

When the manioc roots were removed from the wooden bowls, a fine white powder known as manioc starch would be left and the slaves would scrape this starch and make them into small balls which were then baked.

Many years later cattle farms became widespread in Brazil and slaves gained access to milk and cheese which they added to the manioc starch. Eventually making starched manioc cheese balls was maintained and became more widespread. Thus, Pão de Queijo (bread of cheese) became popular in Minas Gerais while manioc flour is still largely used in Brazilian cuisine.

*To our gluten intolerant customers: Although proper procedures are taken in the preparation of our gluten free foods please be aware that procedures in our kitchen and/or reliance on our suppliers, cross contamination between ingredients that contain gluten and gluten free ingredients may occur. Therefore, we can make no guarantee regarding the gluten free contents of this menu. If there are concerns please ask your server about our procedures.

PLEASE NO SUBSTITUTIONS



QUESTIONS/COMMENTS?

Contact: Junio F., Owner, with any questions
203.667.3512
E-mail: tivolipizzadanbury@gmail.com

Gluten Free Catering

HALF TRAY SERVES 10
FULL TRAY SERVES 20

Salads	Half	Full
TOSSED SALAD	24.00	49.00
Medley of romaine hearts with tomato, carrots, cucumber, olives, pepperoncinis		
GORGONZOLA SALAD	35.00	65.00
Medley of romaine hearts with tomato, carrots, cucumber, olives and gorgonzola cheese		
GREEK SALAD	35.00	65.00
Medley of romaine hearts with tomato, carrots, cucumber, Greek olives, feta cheese and salami		
CAESAR w/Grilled Chicken	40.00	75.00
MOZZARELLA SALAD	35.00	60.00
Medley of romaine hearts with tomato, carrots, cucumber, olives with shredded mozzarella		
Add grilled chicken to any salad	10.00	15.00

Gourmet Salads	Half	Full
CAPRESE SALAD	45.00	75.00
Buffalo mozzarella, tomatoes, roasted peppers, basil & Kalamata olives		
COLD ANTIPASTO	47.00	75.00
Italian cold cuts, roasted peppers & sun-dried tomatoes on greens		
CHEF SALAD	39.00	65.00
Medley of romaine hearts with tomato, carrots, cucumber, red onion, olives and ham and cheese		
COBB SALAD	49.00	79.00
Mixed greens with Gorgonzola cheese, hard boiled eggs, bacon & grilled chicken		

Dressings: Creamy Balsamic, Oil & Vinegar, Creamy Italian, Blue Cheese, French & Ranch

Pasta	Half	Full
POMODORO	55.00	89.00
Penne drowned in light plum tomatoes, 100% virgin olive oil, onions and basil, finished with parmesan cheese		
INFERNO	55.00	89.00
Garlic, olive oil, plum tomato, hot cherry pepper over penne		
PENNE BOLOGNESE	69.00	109.00
Penne pasta topped with our Tuscan meat sauce		
PENNE ALLA VODKA	59.00	89.00
Penne tossed in cream sauce, vodka, onions, prosciutto & a touch of red sauce		
PENNE CARBONARA	59.00	89.00
Bacon, onions tossed in a cream sauce sprinkled with parmesan		
ZITI WITH TOMATO SAUCE	45.00	69.00
PENNE ALFREDO	55.00	85.00
Penne pasta in a light cream sauce with a touch of pecorino romano cheese		
PASTA PRIMAVERA	55.00	85.00
Sautéed mixed vegetables over penne pasta		
PRIMO	55.00	95.00
Cheese ravioli in a pink sauce with roasted peppers & sausage		
Add grilled chicken to any pasta	10.00	15.00

Main Entrees	Half	Full
EGGPLANT PARMIGIANA	59.00	89.00
EGGPLANT ROLLATINI	69.00	99.00
Eggplant rolled with ricotta cheese, spinach & marinara sauce		
SAUSAGE WITH PEPPERS & ONIONS	69.00	99.00
Sautéed with a garlic and oil sauce with a touch of red sauce		
STEAK WITH PEPPERS & ONIONS	69.00	99.00
Sautéed with a garlic and oil sauce with a touch of red sauce		
CHICKEN PARMIGIANA	69.00	99.00
Filets of chicken breast, prepared with sauce covered with mozzarella		
CHICKEN FRANCESE	69.00	99.00
Filletts of chicken dipped in lemon & butter sauce & white wine		
CHICKEN MARSALA	69.00	99.00
Chicken breast sautéed w/ fresh mushrooms & marsala wine		
CHICKEN PICCATA	69.00	99.00
Chicken sautéed in lemon wine sauce with pepperoncinis & capers		
CHICKEN CACCIATORE	69.00	99.00
Chicken breast & jumbo mushrooms sautéed in white wine sauce with parmesan cheese & marinara sauce		
CHICKEN BROCCOLI & GARLIC	69.00	99.00
Sautéed chicken and broccoli with garlic and oil in a white wine sauce over penne pasta		
SPAGHETTI MARE MONTE	79.00	120.00
Sautéed shrimp & mushrooms with our marinara sauce		
SPAGHETTI LUNA BELLA	75.00	105.00
Spaghetti with red or white clam sauce		

Baked Entrees	Half	Full
Freshly baked on premises w/homemade tomato sauce & mozzarella cheese		
BAKED ZITI	59.00	89.00
BAKED ZITI W/BOLOGNESE	69.00	99.00
BAKED RAVIOLI	59.00	89.00



Gluten Free
203.748.4821

Tivoli Pizza & Trattoria
Berkshire Shopping Center
79 Newtown Rd
Danbury, CT 06810
www.tivolipizzatrattoria.com

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Appetizers

BRAZILIAN CHEESE BREAD(8) \$4.95
(Pao de Queijo)

FRENCH FRIES \$3.95

BRUSCHETTA NAPOLITANA \$10.00

Crisp gluten free bread topped with olive oil, fresh garlic, tomatoes & basil

FRESH FRIED CALAMARI \$12.95

Served with Fradiavolo sauce

Salads

GARDEN SM \$5.00 LG \$7.00
Medley of romaine hearts with tomato, carrots, cucumber, olives, pepperoncinis

MOZZARELLA \$6.00 \$9.00
Medley of romaine hearts with tomato, carrots, cucumber, olives with shredded mozzarella

GORGONZOLA \$6.00 \$9.00
Medley of romaine hearts with tomato, carrots, cucumber, olives and gorgonzola cheese

CAESAR \$6.00 \$8.00
Medley of romaine hearts, mixed with our homemade Caesar dressing and topped with Romano cheese

ADD CHICKEN \$3.00 \$4.00

ADD SHRIMP \$5.00 \$7.00

COBB SM \$9.00 LG \$13.00
Mixed greens, grilled chicken, bacon, hard boiled eggs, gorgonzola & avocados

GREEK \$7.00 \$9.00
Medley of romaine hearts with tomato, carrots, cucumber, greek olives, feta cheese and salami

COLD ANTIPASTO \$9.00 \$13.00
Italian cold cuts, roasted peppers, & sun-dried tomatoes on greens

INSALATA CAPRESE \$9.00 \$13.00
Buffalo mozzarella, tomatoes, roasted peppers, basil & kalamata olives

CHEF \$7.00 \$9.00

Medley of romaine hearts with tomato, carrots, cucumber, olives and ham and cheese

Soups \$6.75

STRACCIATELLA
Egg drop & spinach with gluten free pasta

PASTA E FAGIOLI
White beans, garlic, olive oil, butter & gluten free pasta in chicken broth with a touch of red sauce



Pizza 13” (Pao de Queijo Crust)

TIVOLI SPECIAL \$21.99

Sausage, pepperoni, green peppers, onions, mushrooms, tomato sauce & mozzarella

HAWAIIAN \$20.54

Ham, pineapple, tomato sauce & mozzarella

DELICATA \$20.54

Sautéed chicken, mushrooms, prosciutto, tomato sauce & mozzarella

MARGARITA \$19.99

Plum tomatoes, fresh basil, virgin olive oil & mozzarella

VEGETARIAN \$19.99

Mushrooms, green peppers, onions, tomatoes & garlic with tomato sauce & mozzarella

BIANCA \$19.54

Ricotta, mozzarella & grated romano cheese

NAPOLITANA \$19.54

Homemade sausage, spinach, roasted peppers & garlic with tomato sauce & mozzarella

JAZZ \$19.99

Ricotta cheese, broccoli, garlic, spinach, mozzarella & spices (with or without sauce)

QUATRO FORMAGGIO \$19.99

Feta cheese, gorgonzola, ricotta & mozzarella

CALABRESA \$22.04

Molho, Mussarela, Linguica Calabresa e Cebola
Sauce, Mozzarella Cheese, Brazilian Sausage & Onions

PORTUGUESA \$22.54

Molho, Presunto, Cebola, Mussarela, Ovos, Tomate, Pimentao, Azeitona, e Milho
Sauce, ham, onions, mozzarella cheese, eggs, tomatoes, green peppers, green olives & corn

FRANGO COM CATUPIRY \$22.99

Molho, Mussarela, Fango e Catupiry
Sauce, mozzarella cheese, chicken and brazilian Catupiry cheese



A MODA DO CHEFE \$22.99

Molho, Mussarela, Presunto, Palmito, Milho, Azeitona Verde e Oregano
Sauce, mozzarella cheese, ham, hearts of palm, corn, green olives and oregano

MINEIRA \$22.99

Mussarela, Molho, File de Bife, Azeitona Verde e Catupiry
Mozzarella cheese, sauce, steak, green olives and Brazilian catupiry cheese

PAULISTANA \$22.54

Mussarela, Molho, Tomates, Azeitona Verde, Cebola, Linguica Calabresa e Oregano
Mozzarella cheese, sauce, tomatoes, green olives, onions, Brazilian sausage, and oregano

Dessert Pizzas

PINA COLADA \$21.99

Mussarela, Abacaxi, Coco Ralado e Leite Condensado
Mozzarella cheese, pineapple, shredded Coconut and condensed milk

ROMEO E JULIETA \$22.99

Goiabada, Queijo Catupiry e Mussarela
Guyava jam, catupiry cheese and mozzarella cheese

CHOCOLATE \$22.99

Mussarela, Chocolate, Morango, Catupiry, Canela e Acucar
Mozzarella cheese, chocolate, strawberries, Brazilian cheese, cinnamon & powdered sugar

BANANA \$21.54

Mussarela, Banana, Canela e Leite Condensado
Mozzarella cheese, banana, cinnamon, Powdered sugar and condensed milk

SONHO DE VALSA \$23.03

Mussarela, Sonho de Valsa e Leite Condensado
Mozzarella cheese, sonho de valsa chocolate, Powdered sugar and condensed milk

Main Entrees \$21.00

Side of spaghetti, penne or salad

CHICKEN MARSALA

Sautéed with fresh mushrooms & marsala wine

CHICEKN FRANCESE

Dipped in lemon & butter sauce & white wine

CHICKEN PARMIGIANA

Prepared with sauce & covered with melted mozzarella

CHICKEN CACCIATORE

Sautéed with jumbo mushrooms in a white wine sauce with parmesan cheese & marinara sauce

CHICKEN PICCATA

Sautéed in lemon wine sauce with pepperoncini & capers

DiMare

Your choice of spaghetti or penne

MARE MONTE \$23.00

Sautéed shrimp & mushrooms with our marinara sauce

SCAMPI \$23.00

Sautéed shrimp & artichoke hearts in a garlic & olive oil sauce with white wine & pecorino romano cheese

COPACABANA \$25.00

Scallops, shrimp, muscles & baby clams tossed in our marinara sauce

LUNA BELLA \$23.00

Red or white clam sauce

Pasta Specialties

PENNE ALLA VODKA \$16.95

Cream sauce, vodka, prosciutto & a touch of red sauce

PENNE INFERNO \$16.95

Garlic, olive oil, plum tomato & hot cherry peppers

SPAGHETTI CARBONARA \$16.95

Bacon & onions tossed in cream sauce sprinkled with parmesan cheese

SPAGHETTI ALFREDO \$16.95

Light cream sauce with a touch of pecorino romano cheese

PENNE POMODORO \$16.95

Light plum tomatoes, 100% virgin olive oil, onions & basil finished with parmesan cheese

PENNE ALL'ITALIANA \$16.95

Grilled chicken breast & artichoke hearts tossed in a delicate garlic & oil sauce finished with a white wine & pecorino cheese

PRIMO \$18.00

Cheese Ravioli in a pink sauce with roasted peppers & sausage

Create Your Own Pizza

PLAIN CHEESE \$15.99

EACH TOPPING ADD \$1.75

DELUXE TOPPINGS ADD * \$2.75

EXTRA CHEESE ADD \$2.00

PLAIN PIZZA CRUST \$11.99

Roasted Peppers*
Hot Cherry Peppers
Green Peppers
Sliced Tomatoes
Onions

Capers
Black Olives
Gorgonzola*
Ricotta
Feta Cheese

Pineapple*
Spinach
Broccoli
Mushrooms
Fresh Garlic

Fresh Basil
Clams*
Ham
Meatball
Chicken*

Pepperoni
Sausage
Bacon
Shrimp*

*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness.

Baked Entrees

BAKED ZITI \$13.00

BAKED RAVIOLI \$14.00

Frozen Items

FROZEN PIZZA CRUST \$11.99

FROZEN BRAZILIAN BREAD 25 CT \$10.00 50 CT \$17.50