

Allergen Guide: How to read this document

This table contains information on menu items and common allergens. For pasta bowls, make sure to check the allergens for both the pasta type and the sauce. Please note that we cannot guarantee any menu item to be completely free of allergens because we use shared equipment and prepare food in a facility that processes most of the common allergens. For a list of ingredients for each items, please visit duecucina.com/menu.

Items	Vegetarian	Vegan	Dairy-free**	Gluten-free*	Nut-free	Soy-free	Egg-free	Alcohol-free	Sesame-free	Citrus-free	Garlic-free	Onion-free	Pregnancy safe	Notes
FRESH PASTA SHAPES														
Classic Pasta	yes	yes	yes	no	yes	yes	yes	yes	yes	yes	yes	yes	yes	
High-Protein Gluten-Free Pasta	yes	yes	yes	yes	yes	no	yes	yes	yes	yes	yes	yes	yes	
Egg-dough Pasta	yes	yes	yes	no	yes	yes	no	yes	yes	yes	yes	yes	yes	
PASTA SAUCES														
Kid White sauce	yes	on request (only olive oil)	on request (only olive oil)	yes	yes	yes	yes	yes	yes	yes	no	yes	yes	
Kid Red sauce	yes	on request (only pomodoro)	on request (only pomodoro)	yes	yes	yes	yes	yes	yes	yes	no	no	yes	
Aglio & Olio sauce	yes	yes	yes	on request (remove breadcrumbs)	yes	yes	yes	yes	yes	yes	no	yes	yes	Toppings removable on request: Capers, Breadcrumbs
Smoked Salmon sauce	no	no	no	no	on request (remove pinenuts)	yes	yes	no	no	yes	yes	no	yes	Toppings removable on request: Spinach, Capers, Pinenuts, Sesame seeds
Traditional Bolognese sauce	no	no	no	yes	yes	yes	yes	no	yes	yes	no	no	yes	Toppings removable on request: Parmigiano cheese
Cacio & Pepe sauce	yes	no	no	yes	yes	yes	yes	yes	yes	yes	yes	yes	yes	
Amatriciana sauce	no	no	on request (remove cheese)	yes	yes	yes	yes	no	yes	yes	no	no	yes	
Basil Pesto sauce	yes	no	no	yes	no	yes	yes	no	yes	no	no	yes	yes	Toppings removable on request: Smoked Ricotta cheese
Pomodoro sauce	yes	on request (remove cheese)	on request (remove cheese)	yes	yes	yes	yes	yes	yes	yes	no	no	yes	Toppings removable on request: Salted Ricotta cheese
Mushroom and White Truffle Oil sauce	yes	no	no	no	yes	yes	yes	no	yes	yes	no	yes	yes	Toppings removable on request: Pecorino cheese
Carbonara sauce	no	no	no	yes	yes	yes	no	yes	yes	yes	yes	yes	yes	This recipe follows a pasturization process.
Short Ribs sauce	no	no	on request (remove cheese)	yes	yes	yes	yes	no	yes	yes	no	no	yes	
Polpette sauce	no	no	no	no	yes	yes	no	no	yes	yes	no	no	yes	
Arrabbiata	yes	yes	yes	on request (remove breadcrumbs)	yes	yes	yes	no	yes	yes	no	no	yes	
Alla Caponata	yes	yes	yes	on request (remove breadcrumbs)	on request (remove pinenuts)	yes	yes	yes	yes	yes	no	no	yes	

*We are not gluten-free certified. Our gluten-free pasta is not suitable for celiac customers due to the risk of cross-contamination.

**All our cheeses are pasturized. Parmigiano Reggiano is naturally lactose free due to its traditional manufacturing process (less than 0.01g / 100g galactose). Imported Italian cheeses like Parmigiano Reggiano and Pecorino Romano follow a traditional production method that uses animal rennet..

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ADD ONS														
Homemade Pork Sausage	no	no	yes	yes	yes	yes	yes	no	yes	yes	no	yes	yes	
Crunchy Tofu	yes	yes	yes	yes	yes	no	yes	yes	yes	yes	yes	yes	yes	
House-cured Guanciale (pork cheek)	no	no	yes	yes	yes	yes	yes	no	yes	yes	no	yes	yes	
Chicken Meatballs	no	no	no	no	yes	yes	no	yes	yes	no	no	no	yes	
Sourdough Focaccia	yes	yes	yes	no	yes	yes	yes	yes	yes	yes	yes	yes	yes	
Calabrian Chili Paste	yes	yes	yes	yes	yes	yes	yes	yes	yes	yes	yes	yes	yes	
OTHER ENTREES									yes					
Rustic Porchetta Sandwich	no	no	yes	no	yes	yes	yes	yes	yes	yes	no	no	yes	
Lasagna Bolognese	no	no	no	no	yes	yes	no	no	yes	yes	no	no	yes	Toppings removable on request: Parmigiano cheese
Eggplant Parmigiana	yes	no	no	yes	yes	yes	yes	yes	yes	yes	no	no	yes	
Pumpkin Ravioli	yes	no	no	no	yes	yes	no	yes	yes	yes	yes	yes	yes	
APPETIZERS, SIDES, SALADS														
Suppli Al Telefono	yes	no	no	no	yes	yes	yes	yes	yes	yes	no	no	yes	Toppings removable on request: Balsamic reduction
Burrata Tricolore	yes	no	no	yes	yes	yes	yes	No (balsamic vinegar)	yes	yes	no	no	yes	Toppings removable on request: Balsamic reduction
Wings Alla Cacciatora	no	no	no	yes	yes	yes	yes	no	yes	yes			yes	
Caponata	yes	yes	yes	yes (but comes with focaccia)	no	yes	yes	No (vinegar)	yes	yes	no	no	yes	
Side Salad	yes	on request (remove cheese)	on request (remove cheese)	yes	yes	yes	yes	No (balsamic vinegar)	yes	yes	yes	yes	yes	Toppings removable on request: Ricotta cheese, Olives
Marinated Eggplant Salad	yes	on request (remove cheese)	on request (remove cheese)	yes	yes	yes	yes	No (balsamic vinegar)	yes	yes	no	no	yes	Toppings removable on request: Ricotta cheese
DESSERTS														
Torta Della Nonna	yes	no	no	no	no (pine nuts)	yes	no	yes	yes	no	yes	yes	yes	
Cannolo Siciliano	yes	no	no	no	on request (remove pistachios)	yes	no	yes	yes	no	yes	yes	yes	
Tiramisu	yes	no	no	no	might contain traces	might contain traces	no	no	yes	yes	yes	yes	no (eggs not tempered)	

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