

ANDOLINI'S

EST. PIZZERIA 2005

ALLERGEN INFO

Andolini's Pizzeria makes every attempt to identify ingredients on our menu that may cause reactions in people with food allergies. We work to educate our staff on the severity of food allergies, but we strongly encourage anyone with a food sensitivity or allergy to discuss it with your server. We will happily modify a dish, simply let your server know of your food sensitivities or allergies and ask to have your order customized.

However Andolini's does use high gluten wheat flour, eggs, pistachios, walnuts, and almonds in some food items and does have these items on site. While we strive to prevent any cross-contamination for gluten-free items or nuts, the possibility does exist. Andolini's Pizzeria does not assume any liability for adverse reactions whether from foods consumed, or items one may come into contact with while present in any of our locations. More detailed information on common allergens and their use in Andolini's menu items:

GLUTEN FREE - NOTE: PROCESSED IN A FACILITY THAT USES WHEAT, EGG, AND SOY.

Our Gluten Free pasta contains: Corn Flour, Rice Flour, Mono and Diglycerides

Our Gluten Free pizza dough contains: Brown rice flour, rice flour, tapioca starch, yellow corn meal, sugar, xanthin gum, corn starch, potato starch, dextrose, salt, flour, guar-gum, vegetable fiber, emulsifiers

Other Gluten Free Items:

All other items listed as gluten free do not have wheat in their recipe. Andolini's substitutes a gluten free flour in the process when applicable. We also use different tools to make our gluten free items. However be aware, Hi-gluten flour can still be in the air since it is thrown and used when stretching our pizza dough.

Andolini's Pizza dough:

(no milk, soy or nuts in Andolini's flour or dough) Ingredients are High Gluten Flour, extra virgin olive oil, yeast, salt, water

Peanut Allergy information:

Andolini's has some salads that contain nuts as listed, as well as nuts on some pizzas if mentioned in the pizza's description. They do not come in contact with other food items, but for allergic customers, note that they are onsite which will inevitably create a possibility for contamination.

Fryer Oil:

Andolini's DOES NOT USE peanut oil in our fryer, but nuts are in the building and used in some of our salads. As a warning for people with extreme peanut allergies, cross contamination is a rare but still existent possibility.