



GLUTEN FREE MENU



APPETIZERS

SOUP OF THE DAY 6

SHRIMP COCKTAIL OR GRILLED SHRIMP 15

GRILLED ARTICHOKE 10

CRUSTED WITH PARMESAN CHEESE & INFUSED HERB OIL

PAN SEARED CALAMARI 13

TOSSED WITH CHERRY PEPPERS & FRA DIAVOLO SAUCE

SALADS

BABY SPINACH 8

WALNUTS, SLICED MUSHROOMS & GORGONZOLA CHEESE
WITH A BALSAMIC VINAIGRETTE

CAPRESE 8

TRICOLORE 8

ARUGULA, ENDIVE, RADICCHIO, SHAVED PARMESAN,
TOMATOES & OLIVES WITH A BALSAMIC VINAIGRETTE

12" THIN CRUST PIZZAS

MARGHERITA 12

TOMATO SAUCE, FRESH MOZZARELLA & BASIL

SALAD 13

WHITE TRUFFLE 14

SPINACH, RICOTTA, GARLIC, WHITE TRUFFLE OIL & MOZZARELLA

GRILLED CHICKEN 16

WITH HOT CHERRY PEPPERS & MOZZARELLA

SAUSAGE & BROCCOLI RABE 14

CRUMBLed SAUSAGE, BROCCOLI RABE, MOZZARELLA
& TOMATO SAUCE

PASTA

SPAGHETTI WITH SPICY SAUSAGE 18

GLUTEN FREE PASTA WITH SPICY SAUSAGE,
SWEET PEPPERS, BASIL & OLIVE OIL

SHRIMP SCAMPI 25.00

OVER GLUTEN FREE SPAGHETTINI

PENNE PUTANESCA 18

GLUTEN FREE PENNE OLIVE OIL, GARLIC, RED PEPPER FLAKES,
CRUSHED TOMATOES, OLIVES, CAPERS & PARSLEY

PENNE ALLA VODKA 17.00

SAUCES: MARINARA | TOMATO & BASIL | PUTANESCA | OLIVE OIL

ENTRÉES

BROILED FILET OF SOLE 26

SERVED W/ LEMON SAUTÉED SPINACH & DICED POTATOES

GRILLED STEAK 29

SERVED WITH SAUTÉED SPINACH & DICED POTATOES

GRILLED CHICKEN BREAST 18

OVER SEASONED GRILLED VEGETABLES

DESSERT

GLUTEN-FREE BISCOTTI 4.5

CHOCOLATE MOUSSE CAKE 8

SEASONAL SELECTION OF SORBET 6

GLUTEN FREE NUTELLA S'MORES PIZZA 10

If you have any other food allergies, please notify the manager, chef, owner, or your server