



GLUTEN FREE MENU

☼ APPETIZERS ☼

Fresh Asparagus \$9.53
Chilled Asparagus Topped with Tomatoes, Black Olives, Capers and Parmesan. Served with Balsamic Vinaigrette.

Iron Skillet Mussels™ \$11.57
Cultured Mussels Served on a Hot Iron Skillet with Clarified Butter.

Prosciutto and Melon \$9.53
Melon with Prosciutto Ham.

☼ SOUP and SALADS ☼

Minestrone (From an Old Country Recipe) \$4.72

House Salad \$4.72
Mixed Greens with Tomatoes, Carrots, Beets, Cucumbers, Kalamata Olives, Romano Cheese.

Caesar Salad \$5.98
Crisp Romaine Lettuce with Romano Cheese and Our Caesar Dressing.

Tomato Mozzarella Salad \$7.87
Sliced Roma Tomatoes, Fresh Mozzarella Cheese and Fresh Basil. Served with Basil Pesto.

Caesar Salad (With Grilled Chicken, Tomatoes & Polenta Croutons.) \$12.30

Chopped Salad \$12.34
Provolone Cheese, Pepperoni, Salami, Smoked Ham, Tomatoes, Green Onion, and Pepperoncini.
Tossed with a Mix of Romaine and Iceberg Lettuces and a Red Wine Vinaigrette.

Chicken Portabella Salad \$12.90
Grilled Chicken and Portabella Mushrooms on a Bed of Fresh Spinach with Caramelized Onions,
Toasted Pine Nuts and Honey-Balsamic Vinaigrette.

Grilled Chicken Salad \$12.88
Sliced Breast of Grilled Chicken Mixed with Lettuces, Hearts of Palm, Artichoke Hearts, Red Bell Pepper,
Crisp Bacon, Toasted Almonds, Romano Cheese, Tossed in Our House Dressing and Topped with Accent Pesto.



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🌿 HOUSE SPECIALTIES & PASTA 🌿

Sicilian Grilled Salmon \$17.58

Grilled Atlantic Salmon. Served with a Medley of Julienned Vegetables and a Dill, Shallot, Marsala Cream Sauce.

Grilled Vegetable Plate \$13.05

An Assortment of Grilled Squash, Asparagus, Green and Red Bell Pepper, Carrot and Onion.

Served with Polenta and Marinara Sauce.

Lemon Pepper Chicken \$14.97

Grilled with a Lemon Pepper sauce. Served with a Vegetable Medley of Yellow Squash, Zucchini, Broccoli and Carrots.

Penne Caprese \$12.59

Penne Pasta Tossed with Asparagus, Fresh Tomatoes, Almonds, Parmesan, Garlic,

and Basil in a Light White Wine and Lemon Butter Sauce.

Spaghetti with Tomato Sauce \$8.14

With Homemade Meat Sauce. \$9.62

Penne Arrabbiata (Spicy). \$13.67

Penne Pasta Served with Grilled Italian Sausage, Roasted Red Peppers and Fresh Basil.

Tossed with a Marinara Sauce and Crushed Red Pepper.

Angel Hair and Artichokes \$13.10

Angel Hair Pasta Tossed with Artichoke Hearts, Tomatoes, Mushrooms, Fresh Basil, Sun-Dried Tomatoes and Lemon Butter.

Linguini with Mussels (White, Red or Pesto Sauces) \$13.88

Linguini Pasta Tossed with Cultured Mussels. Sautéed with Garlic, Shallots, Tomatoes, Chili Flakes and Parsley.

🌿 DESSERTS 🌿

Double Chocolate Cake \$6.94

Flourless Chocolate Cake. Served with Raspberry Sauce.

Fresh Fruit Gratin. \$8.17

Assorted Seasonal Berries in a Custard Sauce Glazed with a Sugar Crust and Garnished with Mint.