



GLUTEN FREE

ANTIPASTI

CAPRI 10

Heirloom tomatoes, mozzarella, roasted peppers & basil, drizzled with olive oil & balsamic

SAUTÉED CALAMARI 11

Tender calamari sautéed in marinara, garlic & wine Available also in spicy marinara

COZZE MARINARA 8

Wine steamed open mussels in a homemade marinara sauce with garlic & fresh herbs

ANTIPASTO TIPICO 16

Assorted Italian cured meats & cheeses, & marinated vegetables

SALADS

PARMA 8

Arugula, with olive oil, lemon, onions and Parmigiano. Add prosciutto 11

SCALLOP 13

Bay scallops, tomatoes, red onions, roasted peppers, gorgonzola, oil & balsamic

CAESAR 7

Parmigiano & Caesar dressing. Add grilled salmon 13 Add shrimp 13 Add chicken 11

PORTOBELLO 9

Spring Mix, tomatoes, onions, artichokes, roasted peppers, fresh mozzarella, oil & balsamic

SPINACH 9

Mozzarella, roasted peppers, olives tomatoes, red onions, mushrooms, oil-balsamic

STEAK 13

Grilled rib-eye, tomatoes, gorgonzola, oil & balsamic

SOUPS

PASTA E FAGIOLI 6

Cannellini beans, bacon in a hearty tomato broth. please specify no pasta

SOUP OF THE DAY

Please ask your server if today recipe contain gluten

PIZZA

MARGHERITA 12

Plum tomatoes, basil, fresh mozzarella & olive oil

BIANCA 13

parmesan, mozzarella, garlic, ricotta

TARTUFO 16

Portobello, spinach, caramelized onions, goat cheese & truffle oil

SALMONE 14

Smoked salmon, arugula, caramelized onions, gorgonzola & balsamic

SIDES

SIDE OF SAUSAGES 4

TRUFFLE & PARMESAN FRIES

BROCCOLI RABE

ROASTED POTATOES

SAUTÉED SPINACH

SAUTÉED BROCCOLI

Consuming raw, cooked to order or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



ENTRÉES

MARSALA

Sautéed in a mushroom Marsala wine sauce with rosemary

PICCATA

Sautéed in a lemon-butter sauce with artichokes, capers & sun-dried tomatoes

PARMIGIANA

grilled, topped with mozzarella & homemade marinara then baked to perfection

MELANZANA PARMIGIANA 15

Thick-sliced roasted eggplant (skin on) marinated in olive oil-balsamic, marinara & cheese. Side Pasta

COSTATA 26

14oz grilled pork chop served in a mushroom Marsala sauce with roasted potatoes

SALMON 19

Grilled, roasted garlic sauce with cherry tomatoes & Saffron risotto

TILAPIA LIMONE 20

Sautéed fillet, lemon-butter, sun-dried tomatoes, artichokes & capers side pasta

CIOPPINO 25

Spicy Seafood medley, vegetables & fish in a light tomato broth.

BEVERAGES

SAN PELLEGRINO

sparkling mineral water Sm 4 Lg

COFFEE - TEA

Coke - Iced Tea - Sprite - Root Beer - Lemonade - Diet Coke

ESPRESSO - AMERICANO

CAPPUCCINO - LATTE - MACCHIATO

MILK - CHOCOLATE MILK

PASTA

BOLOGNESE 16

Slow braised beef made with our homemade marinara sauce, topped with parmesan & fresh herbs over gluten free penne

CRABMEAT & SHRIMP 20

Gluten Free Penne served in a creamy pink vodka sauce with shrimp & sun-dried tomatoes

BROCCOLI RABE & SAUSAGE 18

Broccoli rabe & sausage in spicy garlic & oil sauce with artichokes over gluten free penne

SOLE E MARE 20

Shrimp, crabmeat, portobello, roasted peppers & cream sauce over gluten free penne

VONGOLE 19

Fresh clams, herbs, oil & garlic over gluten free penne

ALLA ROSA 17

Our specialty pink cream sauce with sun-dried tomatoes, basil & fresh mozzarella over gluten free penne

CHICKEN & BROCCOLI 17

Grilled chicken, broccoli, roasted peppers, Romano, garlic & olive oil over gluten free penne

PENNE ALFREDO 14

Romano, Parmigiano & cream Add chicken 18
Add Shrimp 19

DESSERTS

DESSERT SPECIALS

Check our dessert showcase or ask your server for special gluten free desserts available