

## Gluten Free Menu

### Antipasti

#### Mussels Marinara

Mussels in a *spicy* white wine or red sauce, garlic & herbs 9.25

#### Zuppa di Clams

Clams in a *spicy* white wine sauce with Roma tomatoes, red onions & basil 9.25

### Insalate

#### Iceberg Wedge

With Italian vinaigrette, gorgonzola crumbles, olives & tomato 6.95

#### Caesar Salad

Crisp Romaine, traditional dressing, croutons  
and Romano cheese 7.95

Add: Chicken 3.00 Shrimp 5.00 Salmon 5.00

#### Mozzarella Caprese

Roma tomatoes, roasted peppers, fresh  
mozzarella and basil 8.95

### Zuppe

#### Risotto E Fagoli

Hearty Tuscan bean soup with pancetta

Cup 3.25 Bowl 4.50

### Pasta

#### Made with Gluten Free Pasta

#### Pasta Pomodoro

Pasta tossed with crushed tomatoes, olive oil and basil 10.50

#### Pasta Bolognese

Pasta topped with a hearty beef sauce 11.50

#### Fruitti De Mare

Shrimp, mussels, clams and calamari in a *spicy* white wine or red sauce 19.95

#### Linguini and Clams

Clams in a *spicy* white wine or red sauce 17.95

### Entrees

#### Salmon Gabriella

Served with butter lemon wine sauce, capers & artichoke hearts over pasta 15.50

#### Chicken Pizziola

Sautéed with marinara, onions garlic and mushrooms over pasta 15.95

#### Steak Capricosa

Top sirloin sautéed with onions, proscuitto, mushrooms, mozzarella in brown sauce over  
pasta 18.95

#### Veal Picatta

Served with butter lemon wine sauce with capers over pasta 17.95