

GLUTEN FREE

Antipasti

Calamari Saltati

Calamari rings & tentacles, sauteed in garlic & marinara. 9

Mussels Marinara

Fresh mussels steamed-opened in wine, sauteed with olive oil, garlic, herbs & marinara sauce. 8

Carpaccio di Salmone

Smoked salmon over arugula, Parmigiano, olive oil & lemon 10

Mozzarella Capri

Tomatoes, mozzarella & roasted peppers with olive oil & balsamic glaze. 9

Mediterraneo

Sliced artichokes topped with diced tomatoes, mozzarella, kalamata & capers, olive oil & herbs. 9

Antipasto Tipico

An assortment of Italian cured meats and cheeses with artichokes, caponata, and roasted peppers. 12

Secondi

Pollo Parmigiana

Grilled chicken breast with mozzarella cheese & our sauce. 14 **S**

Pollo Napoletano

Grilled chicken breast with roasted garlic, plum tomatoes, basil & wine baked with fresh mozzarella. 14 **S**

Pollo Piccata

Grilled chicken in lemon-butter sauce with sun-dried tomatoes, capers & artichokes. 14 **S**

Pollo Marsala

Grilled chicken breast in Marsala, with rosemary & mushrooms. 14 **S**

Tilapia over Spinach

Broiled fillet over sauteed spinach. 15 **S**

Grilled Salmon

Grilled fillet over saffron in a roasted garlic sauce & cherry tomatoes. 16

Eggplant Parmigiana

Roasted thick sliced, skin on, marinated eggplant in olive oil & balsamic, baked with mozzarella. 13 **S**

Steak Marsala

Grilled 10oz Rib-Eye steak in a Marsala mushroom sauce. **S**

S Side Vegetable

Add a Garden salad or a Caesar salad for 2

Menu will change seasonally and is subject to change at anytime

Insalate

Spinach Salad

Spinach, mozzarella, roasted peppers, kalamata, tomatoes, red onions & mushrooms, drizzled with olive oil & balsamic . 8 Add chicken. 11

Caesar Salad

Romaine, Parmesan, Caesar dressing. 5
Add grilled salmon. 11 Add shrimp. 11 Add chicken. 8 Please request no croûtons.

Scallops Salad

Bay scallops, romaine, tomatoes, gorgonzola, onions, roasted peppers, olive oil & balsamic glaze. 11

Steak Salad

Grilled strip steak, romaine lettuce, plum tomatoes, gorgonzola, olive oil & balsamic. 10

Portobello Salad

Spring mix, tomatoes, onions, artichokes, roasted peppers, fresh mozzarella & grilled portobello, drizzled with olive oil & balsamic. 8

Bambini Menu

Served with small beverage

Grilled Chicken

with Broccoli 6

Contorni

Spinach aglio e oglio 4

Side Parmesan risotto 5

Bevande

Coffee & Tea 2

Espresso 2.75

Cappuccino 3.75

Coke- Diet – Sprite - Root Beer - Lemonade - Iced tea 2

Chocolate Milk or White Milk 2

Bottle San Pellegrino, Sparkling or natural Acqua Panna 3

Dolci

Fresh Berries

Seasonal berries with whipped cream. 4

Creme Brulee

A traditional custard with a crust of caramelized sugar. 6

Sorbetto

Sorbet made with fresh fruit juice. 4

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