



GLUTEN-FREE OPTIONS

Our servers and chefs understand the importance of particular dietary requests, and are happy to accommodate you with these gluten-free options.

Beverages

All wine, ports and sherries

Soda *possible to contain less than .02%, but very unlikely*

Lemonade

Coffee

Tea

Espresso

Latte

Cappuccino

Hard Cider

Hard Seltzers

Soups

Please note that all soups listed may not always be available

Tomato Basil *without croutons*

Chicken Fennel *without croutons*

Split Pea

Spicy Sausage Kale

Spring Pea

Butternut Squash

Clam Chowder

Sausage Potato

Small Plates *and* Sides

Caramelized Brussels Sprouts

Mashed Potatoes
or Wasabi Mashed Potatoes

Grilled Vegetables

Octopus with Arugula Pesto

Roasted Cauliflower

Scallops with Prosciutto

Seared Tuna *on cucumber*

Burrata *without crostini*

Mussels *without crostini*

Pork Belly with Pomegranate

Salads

Ciao Baby

Organic Greens

Brasiliana

Tricolore

Caesar *without croutons*

Basic Blue *without croutons*

Beet or Tomato Caprese

Entrees

Brick Roasted Chicken

Herb Grilled Salmon

Filet Mignon

Pork Chops

Fish *check with chef on current specials. We can always prepare our fish simply grilled or seared with grilled vegetables or mashed potatoes as an option.*

New York Strip

Chicken Risotto

Most Pasta dishes when substituting house made Gluten Free Pappardelle

Desserts

Sorbetto *without cookie*

Gelato *without cookie*

Budino *without tuille*

Sea Salt Caramel Custard

Creme Brulee

Italian Sundae

Dressings *and* Sauces

Balsamic Vinaigrette

Basil Aioli

Blue Cheese Dressing

Caesar Dressing

Cream Sauce / Alfredo

Cocktail Sauce

Dijon Mayo

Fresno Chili Aioli

Lemon-Garlic Aioli

Lemon-Thyme Sauce

Lemon Vinaigrette

Marinara sauce

Ranch Dressing

Romana Rossa Sauce

Special Sauce

Spicy Mayo

Sweet Soy

Thai Chili Beurre Blanc