

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 Carrots

Roasted Cauliflower

Scallops with Prosciutto

Seared Tuna on cucumber

Burrata without crostini

Mussels without crostini

Warm Olives without crostini

Salads

Ciao BabyCaesar without croutonsOrganic GreensBasic Blue without croutonsBrasilianaBeet 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 Sea Salt Caramel Custard

Gelato without cookie

Budino without tuille

Italian Sundae

Dressings and Sauces

Amatriciana Sauce Lemon-Thyme Sauce
Balsamic Vinaigrette Lemon Vinaigrette
Basil Aioli Marinara Sauce

Blue Cheese Dressing Marsala Sauce
Caesar Dressing Ranch Dressing

Cream Sauce / Alfredo Romana Rossa Sauce

Cocktail Sauce Special Sauce
Dijon Mayo Spicy Mayo
Fresno Chili Aioli Sweet Soy

Lemon-Garlic Aioli