



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

Seared Tuna *on cucumber*

Burrata *without crostini*

Mussels *without crostini*

Warm Olives *without crostini*

Salads

Ciao Baby

Organic Greens

Brasiliana

Caesar *without croutons*

Basic Blue *without croutons*

Beet or Tomato Caprese

Entrees

Brick Roasted Chicken

Herb Grilled Salmon

Hanger steak

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

Amatriciana Sauce

Balsamic Vinaigrette

Basil Aioli

Blue Cheese Dressing

Caesar Dressing

Cream Sauce / Alfredo

Cocktail Sauce

Dijon Mayo

Lemon-Garlic Aioli

Lemon-Thyme Sauce

Lemon Vinaigrette

Marinara Sauce

Marsala Sauce

Ranch Dressing

Romana Rossa Sauce

Special Sauce

Spicy Mayo

Sweet Soy