

Gluten Free

APPETIZERS

Greens & Beans	10	Bacon Wrapped Scallops	14
Shrimp Cocktail	10	Artichoke Hearts	11

PASTA

Homemade Gnocchi With our Tomato or Marinara sauce	20
Homemade Gnocchi Alfredo In a three cheese cream sauce	23
Rotini With our Tomato or Marinara sauce	18
Rotini and Broccoli Sauteed in an olive oil & garlic sauce	20
Rotini Carbonara With sausage, bacon, & black pepper in a cream sauce	23
Rotini Alfredo In a three cheese cream sauce	20
Add chicken & broccoli	24

Additions: Meatball 2.50 Sausage 3.00 Chicken 5.00

Pasta dishes include Salad & Garlic Cheese Roll

ENTREES

Eggplant Parmigiano * Deep fried & baked with tomato sauce & mozzarella	20
Eggplant Vincenzo * Filled with a ricotta filling & baked	21
Chicken Parmigiano * Deep fried & baked with tomato sauce & mozzarella	24
Chicken French Egg dipped & sauteed in our French sauce served over escarole	23
Chicken Marsala Fresh mushrooms & Marsala wine sauce	27
Chicken Asiago Artichoke hearts, fresh mushrooms, roasted red peppers & asparagus in a light sherry wine sauce with asiago cheese	26
Chicken Jumbalaya Shrimp, scallops, & sausage simmered in tomato sauce with onions, bell peppers & jalapenos served over rice	30
Seafood Fra Diavola Lobster, shrimp & scallops sauteed in a seasoned red Fra Diavola sauce served over rice	44
Broiled Scallops Lightly seasoned & served over rice	32

Parmesan dishes hand breaded in Gluten Free Flour, Bread Crumbs & Deep Fried
Common Fryer Oil is used *

**Entrees include Salad, Garlic Cheese Roll & one additional side
(Rotini, Rice, Potato or Vegetable)**

Additional Roll 1.00 each Side of Gnocchi with Dinner 6.00

MANY OF OUR REGULAR MENU ITEMS MAY BE MADE GLUTEN FREE

Our menu items are freshly prepared in our kitchen, which is not free of gluten. Cross contact with other food items that contain gluten is possible.

Items cooked in our fryer present a risk for cross contamination.

