

Gluten Free Menu

Antipasto

Mussels Aglio - fresh PEI mussels in a delicious garlic broth with arugula and gorgonzola 11

Zuppa Pesce - fresh haddock chowder made with leeks and pancetta bacon bowl 5 / cup 4

Mela Salad - a bed of mixed greens topped with apples, turkey, toasted nuts, pancetta and gorgonzola cheese, finished with homemade honey balsamic dressing 12

Gluten Free Bread - served with dipping aglio 2

Secondo

all dinner prices are served with an antipasto style salad

Pizza Margarita - ten inch thin crust with sliced tomatoes, four cheeses, and roasted garlic 14

Pizza Carciofi - ten inch thin crust with pesto, artichoke hearts, roasted tomatoes and cheese 14

Capesante Prosciutto - seared sea scallops, prosciutto, spinach, grape tomatoes, garlic butter and white wine over rice penne 13/22

Pesce Primavera - fresh haddock baked with roasted vegetables, garlic, tomato and white wine sauce over black rice 12/18

Carbonara - sautéed prosciutto with a creamy parmesan sauce over rice penne 11/18

Verdura al Napoleon - layers of roasted eggplant, summer squash, tomatoes, onions and sweet red pepper flavored with olive oil over a bed of marinara 10/17

Penne Alfredo - rice penne with a creamy parmesan sauce 11/16

Lasagna - stuffed with cheeses and meat sauce made with local beef layered among sheets of pasta 11/17

We also have several gluten free desserts; your server will be happy to let you know about them!