



GLUTEN-FREE STARTERS

CAESAR SALAD traditional Caesar with Parmesan 7 with grilled chicken 10 with grilled salmon 11

GOAT CHEESE AND WALNUT SALAD assorted greens with tomato, red onions, roasted red peppers, goat cheese and roasted walnuts 7 with grilled chicken 10 with grilled salmon 11

ARUGULA SALAD WITH FLAME GRILLED APPLES roasted walnuts and gorgonzola cheese 7 with grilled chicken 10 with grilled salmon 11

CAPRESE TOWER Fresh mozzarella and vine ripe tomatoes with basil walnut pesto and thinly sliced red onion 8

Dressings: Balsamic Vinegar & Extra Virgin Olive Oil, Peppercorn Parmesan, Caesar

GLUTEN-FREE ENTRÉES

PASTA POMODORO gluten-free pasta tossed with diced tomatoes, capers, garlic and fresh herbs in an olive oil - marinara sauce 10.5 with grilled chicken 13.5 with grilled shrimp 14.5

SPAGHETTI ALFREDO gluten-free pasta tossed in Parmesan cream sauce 9 with grilled chicken 13.5 with grilled shrimp 14.5

CHICKEN ACUTO flame grilled chicken breasts over blended Asiago cheese leek potatoes with green beans. Topped with a spicy sauce of olive oil, cilantro, lemon juice, and seasoning 15

FLAME GRILLED SALMON ACUTO served over sautéed spinach with green beans and finished with spicy sauce of olive oil, cilantro, lemon juice and seasonings Petite 14 Regular 19.5

CHICKEN VESUVIO flame grilled chicken breasts over sautéed spinach with artichoke cheese glaze. topped with fresh diced tomatoes and sautéed green beans 15

VEAL PICCATA pan-roasted and finished with a white wine lemon butter, mushrooms and capers, topped with jumbo lump crabmeat, over sautéed spinach 14

TUSCAN RIBEYE a 14 oz. choice, aged, ribeye steak rubbed with Italian herbs and spices, flame grilled, topped with a garlic parsley brown butter, with blended Asiago cheese leek potatoes and green beans 24.5

GLUTEN-FREE DESSERT

PEANUT BUTTER ROCKY ROAD BLONDIE chunky Peanut Butter cookie crust covered in dark chocolate ganache, with toasted pecans and marshmallows 7