



# Gluten Free Menu

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## Appetizers & Salads

### Antipasto Italiano

A combination of Italian meats and cheeses with roasted peppers and Sicilian olives (serves 2).

14.95

### Artisan Cheese Board

Assortment of artisan cheeses, nuts and dried fruit served with a selection of herb crackers.

15.95

### Steamed Clams or Mussels

East coast littleneck clams, or black mussels, served in your choice of a white wine garlic broth, or crushed red tomato and garlic broth.

10.95

### Classic Caesar Salad

Romaine lettuce tossed in a light Caesar dressing with garlic croutons and shaved parmesan cheese.

6.95

### Italian House Salad

A mix of baby greens with red onion, tomato, cucumber, green olives, and pepperoncini's in a red wine vinaigrette.

6.95

### Caprese Salad

Tomatoes sliced and topped with fresh house made mozzarella, served with baby greens, olives, pepperoncini's and drizzled with a balsamic reduction.

7.95



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## Pasta

Our "Famous" Homemade Lasagna

Our famous homemade lasagna. Layers of meat and cheese baked in our own marinara sauce. The best in town!!!

10.95

Pasta Della Casa

Penne pasta tossed with zucchini, fresh chopped tomatoes and basil, finished in a white wine garlic sauce with fresh parmesan.

15.95

Pasta Alla Vodka

Chef's choice pasta served in a pink vodka cream sauce. Add chicken or sausage if you like!

16.95

Brooklyn Special

Orecchiette (seashell) pasta tossed with spicy Italian sausage, tomatoes and fresh broccoli rabe in a spicy olive oil and garlic sauce. Find out why this is a favorite of so many customers!

15.95

Add to Any Salad or Pasta

Chicken

2.95

Italian Link Sausage

3.50

Shrimp

4.50



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## Entrées

### Eggplant Napoleon-Style

Sliced eggplant lightly and sautéed in olive oil and then baked and topped with fresh mozzarella, fresh basil, and marinara sauce. Served with pasta.

15.95

### Chicken Picatta

Boneless chicken breast prepared with a lemon caper sauce with artichoke hearts. Served with fresh vegetables and potatoes.

15.95

### Veal Saltimbocca

Freshly cut veal, layered with Parma prosciutto and pan seared to perfection. Topped with aged parmesan cheese and a red wine reduction. Served with a vegetable and potatoes.

18.95

### Filet Mignon

Prime Filet Mignon grilled to your preference and served with potatoes and fresh vegetables on the side.

24.95

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.*

Please ask your server about our Gluten Free Desserts

Please be patient during our busier times as we make our wonderful dishes from scratch using the freshest ingredients possible.