

GLUTEN FREE

APPETIZERS

Mussels Fra Diavolo 19

Spicy marinara sauce

Caprese Board 14

Beefsteak tomato, fresh basil, mozzarella & balsamic drizzle

Zuppa di Clams 19

White wine garlic sauce

Burrata & Prosciutto 19

Kalamata & Castelvetrano olives and cherry tomatoes

Sausage & Peppers 14

Olive oil, garlic, onions, pepperoncini & bell peppers

WOOD FIRED PIZZAS

Pizzas are 12" individual on cauliflower crust

Margherita 21

Tomato sauce, fresh mozzarella & fresh basil

Prosciutto & Fig 25

Fig jam, prosciutto di Parma, fresh mozzarella, gorgonzola, arugula & balsamic drizzle

Diavolo 23

Tomato sauce, fresh mozzarella, spicy salami & basil

Brussels Sprout 24

Olive oil, garlic, fresh mozzarella, shredded Brussels sprouts, balsamic marinated red onion & pancetta

Wild Mushroom 24

EVOO, garlic, fresh mozzarella, ricotta & wild mushrooms

Monte Bianco 22

Olive oil, garlic, ricotta, fresh mozzarella & basil

Milano 22

Tomato sauce, fresh mozzarella, Italian sausage, mushroom, green pepper & white onion

Padrino 24

Tomato sauce, fresh mozzarella, pepperoni, Italian sausage, Canadian bacon & pancetta

Create Your Own 23

Includes two toppings

TOPPINGS 2.5

sausage
pepperoni
bacon
prosciutto di Parma
Canadian bacon
chicken
spicy salami

shaved Parmesan
ricotta
feta
goat cheese
mushroom
arugula
sundried tomato

artichoke
tomato
green pepper
spinach
jalapeño
pepperoncini
roasted red pepper

pepperoncini
kalamata olive
green olive
pineapple
basil
red onion
white onion

SOUP & SALADS



add chicken 7 shrimp 10 *salmon 12

Minestrone

cup 5 bowl 9

Carrots, squash, celery zucchini & basil in tomato broth

Tuscan Kale 14

Pecorino Romano, herbed panko crumbs, golden raisins & lemon vinaigrette

Brussels Sprout 15

Dried cranberries, goat cheese, red onion, roasted pecans & Dijon vinaigrette

Spinach 15

Strawberries, blueberries, pecans, red onion, goat cheese, champagne vinaigrette

Greek 14

Mixed greens, red onion, cherry tomatoes, cucumbers, Kalamata & Castelvetrano olives, feta cheese & herb vinaigrette

Chopped Wedge 16

Iceberg lettuce, tomatoes, bacon, hard boiled egg, onions, bleu cheese crumbles & bleu cheese dressing

Beet 14

Arugula, goat cheese, almonds & balsamic glaze with a champagne vinaigrette

ENTRÉES



*Branzino 32

Rosemary vinaigrette. Served with grilled asparagus

Short Rib 34

Braised short rib & crimini mushroom sauce. Served with gluten free pasta

*Mahi Fra Diavolo 32

Blackened Mahi in a spicy marinara. Served with gluten free pasta



PASTAS



Lazy Lasagna 28

Bolognese, ricotta & cracked pepper

Alfredo 25

Blackened chicken & Parmesan cream sauce

Alla Vodka 25

Pink cream sauce, grilled chicken & tomatoes

Pasta & Clams 29

Hard shell & baby clams in a white wine sauce

Cacio e Pepe 22

Parmesan Romano and cracked black pepper

Arrabiata 25

Ground sausage & Calabrian chilis

Scampi

Tomatoes & capers in a white wine sauce

shrimp 26 scallops 37

Primavera 23

Vegan pesto, asparagus, broccoli, cherry tomato & tri-colored cauliflower

Amatriciana 22

Pancetta, red onion, chilli flakes & marinara

*Salmon may be cooked to order. The consumption of undercooked or raw eggs, meat, poultry, seafood or shellfish may increase your risk of food-borne illness. Please inform us of any allergies. Although we offer gluten-free menu items, they are prepared in the same facility and ovens as regular menu items and therefore there is a possibility of trace amounts crossing over from other kitchen areas.

Please consider this when ordering from this menu.