

Gluten Free Menu

starter

risi e bisi parmesan risotto with pancetta & peas, topped with parmesan cheese 7

prince edward isle mussels sun-dried tomatoes, basil & spicy white wine broth 12

salads

five-tomato soup grape, roma, vine-ripened, sun-dried & san marzano-style tomatoes, & parmesan 6

house arugula & mixed greens, creamy poppy seed vinaigrette, dried cherries, & goat cheese 6.5

wedge iceberg, cherry tomatoes, crispy pancetta, crumbled gorgonzola, creamy parmesan dressing 6

ruby red beet granny smith apples, ricotta salata, toasted pistachios, evoo & balsamico di Modena 7.5

caesar romaine hearts, pecorino romano tuille, marinated white anchovies 7.5

caprese fresh mozzarella, beefsteak tomatoes, basil, evoo, balsamic reduction, sea salt 8.5

Add to any salad: chicken 6 shrimp 8 salmon 9

entrées

pan-seared jumbo scallops brussel sprouts, roasted corn and parmesan risotto & red pepper coulis 26

roasted ohio-raised half chicken mashed potatoes, sautéed vegetables, mushrooms & marsala sauce 18

seafood cioppino mussels, clams, fish, shrimp & calamari in a saffron pomodoro broth 23

grilled filet 8 oz, buttermilk mashed potatoes, asparagus & veal reduction 35

pasta

All dishes are made with Gluten-Free penne

penne grilled chicken, artichokes, mixed olives, garlic butter and feta cheese 14

pappardelle house made Italian sausage, roasted tomatoes & wild mushrooms in a creamy tomato sauce 16

capellini shrimp & pine nuts, sun-dried tomatoes, spinach in a garlic white wine broth with goat cheese 19

dessert

flourless chocolate & almond torte dark chocolate amaretto sauce 7