

Gluten Free Menu

salads

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**

romaine hearts of romaine tossed in a creamy lemon peppercorn dressing, topped with shaved parmesan **6.5**

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

wilted spinach baby spinach, strawberries, sliced shallots & bleu cheese with bacon vinaigrette & topped with chopped eggs **7**

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 corn & bacon risotto, asparagus, champagne vinaigrette **26**

pork chops two grilled bone-in chops, mashed potatoes, haricot verts, bourbon reduction **23**

grilled salmon buttermilk mashed potatoes, mixed vegetables, roasted citrus butter sauce **22**

pan-fried eggplant served over gluten-free penne with marinara & mozzarella **16**

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

pasta

All dishes are made with gluten-free penne

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

vegetable gnocchetti grilled chicken, summer squash, zucchini, spicy arabiata sauce, fresh ricotta **15**

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