



Gluten Free Dinner

Appetizers

Soup fresh San Marzano tomato, cream, Italian herbs, fresh basil	7
Bruschetta vine ripened tomatoes, mozzarella cheese, aged balsamic	9
Antipasto imported meats and cheeses, cured olives, Chef's selection of vegetables	12
Diver Scallops butternut squash & prickly pear puree, warm Brussel sprout and pancetta salad	11

Salads

Locally Grown Lettuces shaved root vegetables, radish, apple cider vinaigrette	8
Caprese heirloom tomatoes, hand-pulled mozzarella, wild arugula, balsamic & basil oil	9
Roasted Beets red, golden & candy stripe beets, goat cheese, herbed crème fraiche	9
Kale & Figs gorgonzola dulce, roasted shallots, white pear vinaigrette	9
Caesar red & green romaine, parmesan cheese, feathered parmesan, creamy garlic dressing	9
Spinach & Radicchio shaved fennel, green grapes, shaved manchego, maple-balsamic vinaigrette	9

Pasta

Our Gluten Free Pasta can be prepared several ways:

Classic Bolognese ground beef & pork, touch of cream, parmesan	17
Creamy Alfredo grilled chicken breast, white wine, cream, garlic, pecorino romano	18
Pomodoro Style blistered tomatoes, toasted garlic, fresh basil	16
Lump Crab shaved asparagus, parmigiano, lemon, cream	20
Primavera farmer's market vegetables, roasted garlic, olive oil, lemon, herbs	16
Pescatore shrimp, scallops, clams, white wine, tomatoes, butter, basil	22

Pizza

Margherita house-made mozzarella, vine ripened tomatoes, basil	13
Four Cheese a blend of Italian cheeses, tomato sauce, oregano	12
Spicy Shrimp spinach, tomato pesto, mozzarella, pepperoncinis	14
Pepperoni plum tomato sauce, Italian cheeses	14

Entrée

Diver Scallops seared crispy, butternut squash risotto, roasted root vegetables	34
Brick Oven Chicken thyme & lemon, seasonal vegetables, mashed potatoes, pan jus	26
Grilled Salmon black garlic glaze, seasonal vegetables, sautéed spinach	28
Pan Seared Pork Chop purple, yellow & sweet potatoes, seasonal vegetables, orange chianti sauce	29
Tuscan Filet beef tenderloin, balsamic glazed asparagus, polenta, charred red pepper sauce	36
Pan Seared Lamb Chops roasted acorn squash, cherries & farro, blackberry demi	37
Italian Seafood Stew red fish, scallops, shrimp, clams, fingerling potatoes, leeks, fennel, spicy tomato broth	32

Desserts

Crème Brûlée fresh berries	7
Flourless Chocolate Cake white chocolate bark	7
Trio of gelato or sorbet our selection varies daily	7
Cookie of the Day white or chocolate milk	7
Caramel Apple Pizza sweet mascarpone, apples, caramel sauce, candied pecans	7



Gluten Free

Breakfast

Greek Yogurt and Berry Parfait texas honey, vanilla greek yogurt, mixed berries	8
Orange Apple Pomegranate Smoothie banana, strawberries and silken tofu	6
Two Eggs Any Way crisp hash browns, your choice of bacon, ham, Canadian bacon or turkey bacon	13
French Toast maple glazed apples & blistered cranberries, maple syrup	14
Tasting of Fruit hand selected and seasonal, vanilla greek yogurt & texas honey	12
Pancakes strawberries, whipped cream, maple syrup & butter	14
Bruleed Steel Cut Oatmeal caramelized brown sugar crust, seasonal berries and raisins	11
Egg White Omelet tomatoes, spinach, and caramelized onions, arugula & tomato salad	14

Lunch

Appetizers & Salads

Soup fresh San Marzano tomato, cream, Italian herbs, fresh basil	7
Antipasto imported meats and cheeses, cured olives, Chef's choice of vegetables	12
Locally Grown Lettuces shaved root vegetables, radishes, apple cider vinaigrette	8
Caprese heirloom tomatoes, hand-pulled mozzarella, wild arugula, balsamic & basil oil	9
Kale & Figs gorgonzola dolce, roasted shallots, white pear vinaigrette	9
Roasted Beets red, yellow & candy striped beets, goat cheese, herbed crème fraiche	9
Spinach & Radicchio shaved fennel, green grapes, shaved manchego, candied pecans, maple-balsamic vinaigrette	9

Pasta

half/full

Our Gluten Free Pasta can be prepared several ways:

Classic Bolognese ground beef & pork, touch of cream, parmesan	7/14
Creamy Alfredo grilled chicken breast, white wine, cream, garlic, pecorino Romano	8/15
Pomodoro Style blistered tomatoes, toasted garlic, fresh basil	7/13
Lump Crab shaved asparagus, parmigiana, lemon, cream	8/16
Primavera farmer's market vegetables, roasted garlic, olive oil, lemon, herbs	7/13
Pescatore shrimp, scallops, clams, white wine, tomatoes, butter, basil	9/17

Panini

Turkey cherry pesto, pancetta, arugula lettuce, Divina tomatoes	10
Chicken Parmesan shredded mozzarella, grilled chicken, Pomodoro sauce	10
Italian Hoagie salami, capriocola ham, pepperoni, spicy relish, lettuce tomatoes, provolone	10
Bistecca smoked angus beef, fontina cheese, garlic aioli, arugula	11

Pizza

Margherita house-made mozzarella, vine ripened tomatoes, basil	13
Four Cheese a blend of Italian cheeses, tomato sauce, oregano	13
Spicy Shrimp spinach, tomato pesto, mozzarella, pepperoncini's	14
Pepperoni plum tomato sauce. Italian cheeses	14

Entrée

Diver Scallops seared crispy, butternut squash risotto, roasted root vegetables	25
Brick Oven Chicken thyme & lemon, seasonal vegetables, mashed potatoes, pan jus	19
Grilled Salmon black garlic glaze, seasonal vegetables, sautéed spinach	20
Beef Tenderloin Tips chianti braised pasta, seasonal vegetables, marsala sauce	24

Desserts

Crème Brûlée fresh berries	7
Flourless Chocolate Cake white chocolate bark	7
Trio of gelato or sorbet our selection varies daily	7
Cookie of the Day white or chocolate milk	7
Caramel Apple Pizza sweet mascarpone, apples, caramel sauce, candied pecans	7

consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk products may increase your risk of foodborne illness