



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

Gluten Free Lunch

Appetizers & Salads

Soup roasted tomato & basil	7
Bruschetta vine ripened tomatoes, radish, pickled onion, peruvian sweet peppers	9
Antipasto imported meats and cheeses, cured olives, Chef's choice of vegetables	12
Locally Grown Lettuces shaved radish, carrots & asparagus, white balsamic vinaigrette	8
Caprese heirloom tomatoes, hand-pulled mozzarella, wild arugula, balsamic & basil oil	9
Kale & Figs gorgonzola dulce, roasted shallots, white pear vinaigrette	9
Roasted Golden Beets strawberries, herb salad, rhubarb puree, lemon 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, parmigiano, lemon, cream	8/16
Primavera farmer's market vegetables, roasted garlic, olive oil, lemon, herbs	7/13
Pescatore shrimp, scallops, clams, mussels, white wine, tomatoes, butter, basil	9/17

Panini

Turkey roasted artichoke & arugula pesto, pancetta, divina tomatoes	10
Chicken Parmesan shredded mozzarella, grilled chicken, pomodoro sauce	10
Muffaletta pepperoni, genoa salami, provolone, olive tapenade, roasted bell peppers, mustard	9
Bistecca smoked angus beef, fontina cheese, garlic aioli, arugula	11

Pizza

Margherita house-made mozzarella, heirloom tomatoes, basil	13
Four Cheese a blend of Italian cheeses, tomato sauce, oregano	13
Spicy Shrimp spinach, tomato pesto, mozzarella, pepperoncinis	14
Prosciutto & Caramelized Onion , balsamic, goat cheese spread, arugula, parmesan cheese	14

Entrée

Diver Scallops seared crispy, spring vegetable risotto, sweet pea puree	25
Brick Oven Chicken rosemary & lemon, seasonal vegetables, mashed potatoes, pan jus	19
Grilled Salmon black garlic glaze, fresh vegetables, marble potatoes	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
Chocolate Pizza nutella, dark chocolate, toffee & caramel	7

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