



Gluten Free Dinner

Appetizers

Soup roasted tomato & basil	7
Bruschetta vine ripened tomatoes, radish, pickled onions, peruvian sweet peppers	9
Antipasto imported meats and cheeses, cured olives, Chef's selection of vegetables	12
Melon & Prosciutto truffled burrata cheese, arugula, white balsamic & honey reduction	10
Diver Scallops pomegranate & roasted parsnip purees, watermelon radish, fresh herbs, balsamico	11

Salads

Locally Grown Lettuces shaved radish, carrots & asparagus, white balsamic vinaigrette	8
Caprese heirloom tomatoes, hand-pulled mozzarella, wild arugula, balsamic & basil oil	9
Roasted Golden Beets strawberries, herb salad, rhubarb puree, lemon vinaigrette	9
Kale & Figs gorgonzola dolce, , roasted shallots, white pear vinaigrette	9
Caesar red & green romain, parmesan cheese, feathered parmesan, creamy garlic dressing	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, mussels, white wine, tomatoes, butter, basil	22

Pizza

Margherita house-made mozzarella, heirloom tomatoes, basil	13
Four Cheese a blend of Italian cheeses, tomato sauce, oregano	12
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	34
Brick Oven Chicken rosemary & lemon, seasonal vegetables, mashed potatoes, pan jus	26
Grilled Salmon black garlic glaze, fresh vegetables, marble potatoes	28
Pan Seared Pork Chop whipped potatoes, rhubarb puree, seasonal vegetables, madera demi	29
Tuscan Filet beef tenderloin, asparagus, whipped potatoes, gorgonzola sauce	36
Stripped Bass roasted marble potatoes, fennel & asparagus purees, seasonal vegetables	29
Grilled Lamb Chops creamy risotto, seasonal vegetables, strawberry chianti reduction	37

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