



GLUTEN-FREE STARTERS

CAESAR SALAD Traditional Caesar with Parmesan. 7 With grilled chicken. 10
With grilled salmon. 11

GOAT CHEESE AND WALNUT SALAD Assorted greens with tomato, red onions,
roasted red peppers, goat cheese, roasted walnuts. 7 With grilled chicken. 10
With grilled salmon. 11

ARUGULA SALAD WITH FLAME GRILLED APPLES Roasted walnuts and gorgonzola
cheese. 7 With grilled chicken. 10 With grilled salmon. 11

CAPRESE TOWER Fresh mozzarella, sliced tomatoes and basil with thinly sliced red
onions. 8

Dressings: Balsamic Vinegar & Extra Virgin Olive Oil, Peppercorn Parmesan, Caesar

GLUTEN-FREE ENTRÉES

SPAGHETTI POMODORO Gluten-free pasta tossed with diced tomatoes, capers, garlic
and fresh herbs in an olive oil - marinara sauce. 9.5 With grilled chicken. 12.5
With grilled shrimp. 13.5

SPAGHETTI ALFREDO Gluten-free pasta tossed in Parmesan cream sauce. 8.5
With grilled chicken. 11.5 With grilled shrimp. 12.5

CHICKEN ACUTO Flame grilled chicken breasts over blended Asiago cheese leek potatoes
with green beans. Topped with a spicy sauce of olive oil, cilantro, lemon juice, and
seasoning. 15

FLAME GRILLED SALMON ACUTO Served over sautéed spinach with green beans and
finished with spicy sauce of olive oil, cilantro, lemon juice and seasonings.
Petite 14 Regular 19.5

CHICKEN VESUVIO Flame grilled chicken breasts over sautéed spinach with artichoke
cheese glaze. Topped with fresh diced tomatoes and sautéed green beans. 15

VEAL PICCATA Pan-roasted and finished with a white wine lemon butter, mushrooms and
capers, topped with jumbo lump crabmeat, over sautéed spinach. 19.5

STEAK TRATTORIA An 8 oz. Choice, skirt steak grilled and topped with a spicy extra
virgin olive oil sauce. With oven roasted red chili potatoes and grilled asparagus. 17