

GLUTEN FREE MENU

ANTIPASTI - APPETIZERS

BAKED CLAMS OREGANATA	6 FOR 12 - 12 FOR 16
MUSSELS OR CLAMS POSSILLIPO.....	14
YOUR CHOICE OF CLAMS OR CULTIVATED MUSSELS, STEAMED AND SEASONED IN A WHITE WINE GARLIC OR MARINARA SAUCE	
PORTAMELLA	14
A LAYERED TOWER OF FRESH MOZZARELLA, MARINATED PORTOBELLO MUSHROOM, RED RIPENED TOMATO AND BASIL, DRIZZLED WITH A TASTY PESTO AND BALSAMIC REDUCTION	
GRILLED ARTICHOKE HEARTS.....	11
GRILLED HEARTS TOPPED WITH SHAVED PECORINO CHEESE	
PIZZA MARGHERITA.....	14
PLUM TOMATO BASIL SAUCE WITH HOMEMADE FRESH MOZZARELLA AND A TOUCH OF OLIVE OIL	
CALAMARI FRITTI.....	16
GOLDEN FRIED CALAMARI SERVED WITH A SIDE OF HOMEMADE MARINARA OR FRA DIAVOLO SAUCE	
CALAMARI ARRABIATA	17
GOLDEN FRIED CALAMARI TOSSED WITH HOT CHERRY PEPPERS AND ROASTED GARLIC IN OUR FAMOUS POMODORO SAUCE	
CAPPELLIN CAKES (3)	15
ANGEL HAIR PASTA COMBINED WITH FRESH RICOTTA, DICED HAM, AND FORMAGGIO GOLDEN FRIED TO PERFECTION	

GRILLED CALAMARI & SHRIMP	15
WHOLE TUBE CALAMARI AND JUMBO SHRIMP GRILLED AND TOPPED WITH ROSEMARY, FRESH SQUEEZED LEMON AND OLIVE OIL	
MOZZARELLA FRESCA.....	13
FRESH MOZZARELLA WITH VINE-RIPENED TOMATOES AND ROASTED RED PEPPERS DRIZZLED WITH VIRGIN OLIVE OIL AND BALSAMIC VINEGAR	
MEATBALLS (2)	9
OUR FAMOUS MEATBALLS MADE WITH GLUTEN FREE BREAD CRUMBS	
MINI RICE BALLS (3)	9
RICE AND PARMESAN CHEESE WITH SEASONINGS, BREADED AND GOLDEN FRIED	
FORMAGGIO WEDGES	11
GOLDEN FRIED MOZZARELLA WEDGES	
FRIED ZUCCHINI STICKS	13
ZUCCHINI LINGUINI	13
LINGUINI SHAPED ZUCCHINI SAUTEED WITH GARLIC IN OUR FAMOUS POMODORO SAUCE	
STUFFED ARTICHOKE.....	15
FRESH ARTICHOKE STUFFED WITH TOASTED BREAD CRUMBS, PLUM TOMATOES, FORMAGGIO AND ITALIAN HERBS	

ZUPPE - SOUP

PASTA FAGIOLI	8
WHITE CANNELLINI BEANS WITH PASTA IN A LIGHT PLUM TOMATO BROTH	
MINISTRONE.....	8
ASSORTED VEGETABLES IN A PLUM TOMATO BROTH	

ESCAROLE & BEANS.....	8
ESCAROLE AND WHITE CANNELLINI BEANS WITH A TOUCH OF PLUM TOMATO IN A SAVORY BROTH	
STRACCIATELLI ROMANO.....	8
SPINACH, EGG WHITES AND CHOPPED TOMATO IN A SAVORY CHICKEN BROTH	

INSALATE - SALAD

GRILLED PORTABELLA - 5 • GRILLED/FRIED CHICKEN/GRILLED JUMBO SHRIMP - 8 • STEAK - 10 • GRILLED SALMON - 15

CLASSIC CAESAR INSALATA.....	12
ROMAINE HEARTS WITH OUR HOMEMADE DRESSING TOPPED WITH SHAVED FORMAGGIO	
FORMAGGIO INSALATA.....	14
ROMAINE HEARTS, RED ONIONS, DICED FRESH MOZZARELLA, CUCUMBERS, BLACK OLIVES, TOMATOES, AND FLAME ROASTED PEPPERS IN A BALSAMIC REDUCTION	
ANTIPASTO SALAD.....	14
CRISP CHOPPED ROMAINE LETTUCE WITH SALAMI, PROVOLONE, ROASTED PEPPERS AND MUSHROOMS IN A RED WINE VINAIGRETTE	
MANGO SALAD.....	14
ROMAINE HEARTS, RADICCHIO, ENDIVE, GRAPE TOMATOES, MESCLUN MIX, WALNUTS, MANGO WITH A WHITE BALSAMIC VINAIGRETTE DRESSING	
HOUSE SALAD	11
ICEBERG LETTUCE, CARROTS, TOMATOES, ONIONS, CUCUMBERS AND OLIVES SERVED WITH OUR RED WINE VINAIGRETTE	
BEETS SALAD	14
SPINACH SALAD TOPPED WITH ONIONS, TOMATOES, AVOCADO, FETA CHEESE AND BEETS IN A BALSAMIC DRESSING	

INSALATA FAGIOLI	14
CRISP ROMAINE HEART, GRAPE TOMATOES, RED ONIONS, RED AND WHITE KIDNEY BEANS, CHICK PEAS IN A CREAMY ITALIAN DRESSING	
INSALATA BUENAVISTA	14
SPRING MIX GREENS TOPPED WITH SLICED APPLES, FRESH MOZZARELLA AND CARAMELIZED WALNUTS, SERVED WITH OUR HONEY MUSTARD VINAIGRETTE DRESSING	
INSALATA NUOVA	14
MIXED GREENS, GORGONZOLA, DICED MOZZARELLA, FRIED GOAT CHEESE, ROASTED PEPPERS AND DICED TOMATO WITH PESTO AND HONEY MUSTARD VINAIGRETTE DRESSING	
INSALATA PERA	14
MIXED MESCLUN GREENS TOPPED WITH POACHED PEARS, CRUMBLLED BLEU CHEESE AND CARAMELIZED WALNUTS INFUSED WITH OUR BALSAMIC REDUCTION	

PASTA

SPAGHETTI CON VONGOLE (RED OR WHITE).....	24
MANILA CLAMS SERVED IN A MARINARA PLUM TOMATO SAUCE OR GARLIC AND VIRGIN OLIVE OIL BROTH OVER SPAGHETTI	
GNOCCHI RAGU	26
FRESH HOMEMADE GNOCCHI PASTA TOPPED WITH OLD FASHIONED RAGU SAUCE MIXED WITH SLOW COOKED BEEF BRASCIOLE	
PENNE CON CIME	26
PENNE PASTA, BROCCOLI RABE, SWEET ITALIAN SAUSAGE AND SUNDRIED TOMATOES SAUTEED IN A GARLIC AND OIL BRODINO	
PENNE ALLA VODKA	22
IMPORTED PROSCIUTTO SAUTEED IN A CREAMY PINK VODKA SAUCE	
PENNE FILETTO POMODORO	22
FRESH PLUM GARDEN TOMATO SAUCE WITH BASIL	
WITH 2 MEATBALLS.....	26
PENNE MADIERA.....	25
PENNE PASTA TOSSED WITH GRILLED CHICKEN STRIPS, CUBED HOMEMADE MOZZARELLA, SAUTEED IN A MADIERA WINE FRESH DICED PLUM TOMATO BROWN SAUCE	
RAVIOLI ALLA VERDE.....	22
FRESH HOMEMADE CHEESE FILLED RAVIOLI IN A SPINACH CREAM SAUCE	
AQUA PAZZA.....	30
SPAGHETTI WITH MUSSELS, LITTLENECK CLAMS, CALAMARI, AND SHRIMP IN A FILETTO SAUCE TOPPED WITH FRESH BASIL	
PENNE FIORENTINA	25
PENNE PASTA TOSSED WITH GRILLED CHICKEN STRIPS, SPINACH AND MELTED MOZZARELLA, SAUTEED IN A CREAMY PINK SAUCE	
PENNE CAPRESE.....	25
PENNE PASTA MADE WITH GARLIC AND OIL, FRESH TOMATOES, BASIL AND FRESH MOZZARELLA	
PENNE VENTURA	26
PENNE PASTA SAUTEED CHICKEN IN A VODKA SAUCE TOPPED WITH A SPOONFUL OF MASCARPONE CHEESE	

SPAGHETTI STELLA DI MARE.....	29
SHRIMP, SCALLOPS AND CALAMARI IN A MARINARA PLUM TOMATO SAUCE OR FRA DIAVOLO SAUCE	
PENNE TRE FUNGHI	25
PENNE PASTA AND GRILLED CHICKEN WITH PORTOBELLO, SHIITAKE AND BUTTON MUSHROOMS IN A LIGHT BROWN MARSALA WINE SAUCE WITH CARAMELIZED ONIONS	
GNOCCHI COTTI.....	26
GNOCCHI SMOTHERED IN OUR SIGNATURE CREAMY ROASTED PEPPER PESTO WITH BREADED CHICKEN AND SUNDRIED TOMATOES	
PENNE E GAMBERI.....	27
PENNE PASTA TOSSED WITH FRESH SHRIMP, BROCCOLI FLORETS AND SUNDRIED TOMATOES SAUTEED IN A LIGHT GARLIC HERBED BRODINO	
PENNE PRIMAVERA.....	23
ASSORTED SEASONAL VEGETABLES IN YOUR CHOICE OF A LIGHT GARLIC AND OIL OR PLUM TOMATO SAUCE	
RAVIOLI GRATINATE	24
HOMEMADE CHEESE-FILLED RAVIOLI WITH MEAT SAUCE OR TOMATO SAUCE AND MELTED MOZZARELLA CHEESE	
SHRIMP MARINARA.....	26
FRESH SHRIMP SERVED IN A SPICY FRA DIAVOLO SAUCE OR A MILD MARINARA PLUM TOMATO SAUCE OVER SPAGHETTI	
GNOCCHI CALATAFINI	24
OUR FAMOUS FILETTO DI POMODORO SAUCE SAUTEED WITH SICILIAN EGGPLANT AND A RICOTTA SALATA GARNISH	
PENNE DAVINCI	28
PENNE PASTA WITH BABY SHRIMP AND MUSHROOMS IN A SHERRY PINK SAUCE	
PENNE SALMONE.....	28
FRESH SALMON DICED AND SAUTEED IN A LIGHT CREAM PINK SAUCE WITH CHERRY TOMATOES AND FRESH PEAS.	

ENTREES

VEAL OSSO BUCO P/A TENDER VEAL SHANK SERVED OVER OUR UNIQUE ITALIAN RISOTTO TOPPED WITH A DEMI-GLAZE BROWN SAUCE	26
GAMBERONI RISOTTO GRILLED MARINATED BASIL SHRIMP OVER A VEGETABLE RISOTTO IN A SCAMPI SAUCE	26
LIMONCELLO STYLE PAN SEARED FILET OF SOLE OR JUMBO SHRIMP SERVED OVER A LIMONCELLO LIQUEUR RISOTTO MIXED WITH SPINACH AND MUSHROOMS	29
OREGANATA STYLE BAKED SALMON, JUMBO SHRIMP OR FILET OF SOLE WITH SEASONED BREADCRUMBS SERVED OVER ASSORTED SAUTEED VEGETABLES AND POTATO	29
SALMON TRAPANI CARAMELIZED WALNUT ENCRUSTED NORWEGIAN SALMON TOPPED IN OUR SAVORY HONEY DIJON SAUCE	29
CHICKEN CAROLINA FRESH BATTERED BREAST OF CHICKEN TOPPED WITH IMPORTED PROSCIUTTO, BROCCOLI AND MELTED MOZZARELLA CHEESE IN A GARLIC, WHITE WINE SAUCE	27
CHICKEN BALSAMICO TENDER PIECES OF CHICKEN SAUTEED WITH CARROTS AND BABY STRING BEANS IN A BALSAMIC DEMI-GLAZE SAUCE SERVED OVER GARLIC MASHED POTATOES	25
CHICKEN SCARPARELLO CHICKEN BREAST, SAUSAGE, POTATOES, AND PEPPERS IN A WHITE WINE, GARLIC SCARPARELLO SAUCE	27
CHICKEN ROLLADUE STUFFED WITH A SPINACH RICOTTA TOPPED WITH MELTED MOZZARELLA OVER A BED OF MASHED POTATOES IN A BROWN MADEIRA WINE SAUCE	28
EGGPLANT PARMIGIANA FRESH BATTERED EGGPLANT BAKED WITH HOMEMADE TOMATO SAUCE AND MELTED MOZZARELLA	22
EGGPLANT ROLLATINI FRESH BATTERED EGGPLANT ROLLED WITH SEASONED FRESH RICOTTA, BAKED WITH A HOMEMADE TOMATO SAUCE AND MELTED MOZZARELLA	22
CHICKEN PRIMAVERA FRESH GRILLED BREAST OF CHICKEN MARINATED IN BALSAMIC VINEGAR AND IMPORTED SEASONINGS, TOPPED WITH A MEDLEY OF SAUTEED FRESH VEGETABLES IN A GARLIC AND OIL SAUCE	24
GRILLED CHICKEN PILLARDO TOPPED WITH SAUTEED BROCCOLI RABE AND FRESH MOZZARELLA	25
MARINATED SKIRT STEAK TENDER CHOICE SKIRT STEAK, GRILLED TO PERFECTION, SERVED OVER A BED OF GARLIC MASHED POTATOES	31
SHRIMP MONALISA BREADED JUMBO SHRIMP PAN SEARED AND TOPPED WITH FRESH MOZZARELLA CHEESE SIMMERED IN A FRESH MUSHROOM MARSALA WINE SAUCE	29

CEDAR PLANK SALMON FRESH SALMON GRILLED ON A CEDAR PLANK, TOPPED WITH A BALSMAIC GLAZE AND SERVED WITH SAUTEED BROCCOLI AND ROASTED POTATOES	31
VEAL CHOP VALENCIA PAN SEARED AND BAKED, ENCRUSTED IN CARAMELIZED ALMONDS AND WALNUTS SERVED WITH A MADIERA DEMI-GLAZE AND ROASTED POTATOES AND STRINGBEANS	41
CHICKEN CACCIATORE BONELESS PIECES OF CHICKEN BREAST COOKED WITH FRESH TOMATOES, ONIONS, CARROTS, CELERY AND MUSHROOMS WITH A TOUCH OF MARSALA WINE	27
BRAISED SHORT RIBS BONELESS BEEF RIBS SLOW COOKED TO PERFECTION SERVED WITH WHIPPED MASHED POTATOES AND SAUTEED VEGETABLES	29
ST. PETERS FISH OREGANATA BAKED WITH SEASONED BREADCRUMBS AND SERVED WITH SAUTEED VEGETABLES AND ROASTED POTATOES	26

VEAL CHICKEN

“SORRENTINO” YOUR CHOICE OF VEAL OR CHICKEN SAUTEED AND LAYERED WITH IMPORTED PROSCIUTTO, GOLDEN FRIED EGGPLANT AND TOPPED WITH FRESH HOMEMADE MOZZARELLA IN A LIGHT SHALLOT SHERRY WINE SAUCE	30	26
“MARSALA” TENDER MEDALLIONS OF YOUR CHOICE OF VEAL OR CHICKEN SAUTEED IN A CLASSIC MARSALA WINE SAUCE WITH GARDEN FRESH MUSHROOMS	30	26
“FRANCESE” FRESH BATTERED MEDALLIONS OF YOUR CHOICE OF VEAL OR CHICKEN SAUTEED IN A WHITE WINE, LEMON BUTTER SAUCE	30	26
“PARMIGIANA” SHRIMP 27 TENDER SLICES OF VEAL OR CHICKEN, GOLDEN FRIED AND SMOTHERED WITH HOMEMADE POMODORO SAUCE AND TOPPED WITH FRESH MOZZARELLA	30	26
“PICCATÀ” MEDALLIONS OF VEAL OR CHICKEN SIMMERED WITH ARTICHOKE HEARTS AND CAPERS IN A WHITE WINE LEMON BASIL SAUCE	30	26
“PIZZAIOLA” TENDER MEDALLIONS OF VEAL OR CHICKEN SAUTEED IN A SHERRY WINE PLUM TOMATO SAUCE WITH PEPPERS, ONIONS AND FRESH MUSHROOMS	30	26
“MILANESE” GOLDEN FRIED VEAL OR CHICKEN COVERED WITH BABY ARUGULA, RED ONION AND TOMATOES	30	26

SIDE ORDERS

BROCCOLI RABE	9
BROCCOLI.....	8
ESCAROLE	8
PENNE OR SPAGHETTI	11
WITH: FILETTO, ALLA VODKA, BOLOGNESE, GARLIC AND OIL, POMODORO OR BUTTER SAUCE	