

DINNER

GLUTEN FREE

MENU





Gluten Free

Appetizers Menu

Gluten Free Calamari.....\$17

Hand Bread and Fried Golden Brown,
Served with Homemade Tomato Sauce

Mozzarella Caprese.....\$15

Fresh Mozzarella & Vine Ripened Tomatoes,
Garlic, Olive Oil, Basil, and Balsamic Glaze

Gluten Free Kids Menu \$11.00

Pasta Choices: GF Penne,GF Fettucini,
GF Gnocchi

Gluten Free Pasta With Tomato Sauce

Gluten Free Pasta With Meat Sauce

Gluten Free Pasta With Meatball

Gluten Free Pasta Alfredo.....\$12

SALAD MENU

HOUSE

*Comes with Fresh Lettuce, Onions, Black Olives,
Provolone, Salami, and Tomatoes*

SMALL \$5.00
LARGE \$11.00

GLUTEN FREE CAESAR

*Comes with Fresh Lettuce,
Caesar Dressing and Parmesan Cheese*

SMALL \$6.00
LARGE \$11.00

**Dressings - Blue Cheese,
Ranch, Italian Dressing,
Parmesan Peppercorn**

**Add Chicken \$7
Add Shrimp - \$9
Add Salmon - \$10**

ANTIPASTO

*Fresh Lettuce, Onions, Black Olives
Provolone, Salami, Tomato,
Topped with Marinated Spiced Veggies*

CHEF

*Fresh Lettuce, Tomato, Onions,
Ham, Turkey, Bacon, Boiled Egg
and Shredded Cheddar Cheese*

GREEK

*Fresh Lettuce, Tomato, Onions,
Feta Cheese, Black Olives
Provolone, and Salami*

**MEDIUM - \$10.00
LARGE - \$14.00**

Tasty →



Gluten Free Pasta Dinner Menu

Pasta Choices: GF Penne
GF Fettucini, GF Gnocchi

Pasta With Tomato Sauce - \$19

Pasta With Meast Sauce -\$20

Pasta With Meatballs - \$22

Pasta With Sausage - \$22

Gluten Free Meat Lasagana - \$23

A Traditional Blend of Pasta, Cheese and Antonio's
Homemade Meat Sauce and Melted Mozzarella

Gluten Free Baked Pasta - \$22

Pasta baked with a Blend of Italian cheese,
Topped with tomato sauce and melted mozzarella



GLUTEN FREE CHICKEN DINNER MENU

Pasta Choices: GF Penne, GF Fettucini, GF Gnocchi

Chicken Parmigana - \$26

Chicken Breast topped with Mozzarella Cheese and Tomato Sauce

Chicken Florentine - \$26

Chicken Breast Sauteed with Spinach, Red Peppers in a Tomato Based White Wine Sauce with Melted Mozzarella Cheese

Chicken Francese - \$26

Egg Battered Chicken Breast Pan Seared with Diced Tomato in Lemon Butter Sauce

Chicken Cacciatore - \$26

Chicken Breast Sauteed with Onions, Green Peppers And Mushrooms in Marinara Sauce

Chicken Marsala - \$26

Chicken Breast Sauteed with Mushrooms in Marinara Wine Sauce

Chicken Piccata - \$26

Chicken Breast sauteed with Capers in Lemon Butter Sauce

Chicken Saltimboca - \$27

Chicken Breast Sauteed with White Wine, Topped with Prosciutto and Mozzarella





GLUTEN FREE SEAFOOD DINNER MENU

Pasta Choices: GF Penne, GF Fettucini, GF Gnocchi

GF Calamari Marinara.....\$27

Gluten Free Calamari topped with Homemade
Tomaato Sauce and your choice of pasta.

Shrimp Marinara.....\$26

Jumbo Shrimo with Marinara Sauce
over Linguini Pasta

Shrimp Alfredo.....\$26

Jumbo Shrimp and Fetuccini with
Homemade Cream Sauce

Shrimp Scampi.....\$26

Jumbo Shrimp Sauteed with
Garlic & Oil in a Lemon Butter Sauce

Shrimp Napoletano.....\$32

Shrimp Sauteed with Clams, Mussels, and
Gluten Free Calamari in Olive Oil, Garlic and Wine Sauce

Mussels Marinara.....\$25

Fresh Mussels Sauteed with Homemade
Marinara Sauce

GF Pasta with Clam Sauce.\$25

Sauteed Fresh Clams in a Red or White
Clam Sauce served over Gluten Free Penne Pasta

Baronessa Di Carini.....\$29

Sea Scallops & Jumbo Shrimp
In Pink Vodka Sauce

Fruitti Di Mare.....\$32

Mussels, Shrimp, Clams, Scallpps
In Marinara Sauce

Gluten Free Penne alla Capri.....\$26

Shrimp Sauteed with Garlic & Olive Oil, Basil,
Fresh Tomatoes, Parmigiana Cheese in White Wine Sauce

GLUTEN FREE VEAL DINNER MENU

Pasta Choices: GF Penne, GF Fettucini,
GF Gnocchi

Gluten Free Veal Parmigiana - \$27

Tinder Sliced Topped With Mozzarella
and Homemade Tomato Sauce

Veal Saltimboca - \$28

Sauteed in a White Wine Sauce, Topped
with Sliced Prosciutto and Fresh Mozzarella

Veal Piccata - \$27

Sauteed with Capers In a Rich White Wine Sauce

Veal Marsala - \$27

Sauteed with Mushrooms In A Marsala White Wine Sauce

Veal Scaloppini - \$27

Mushrooms, Diced Prosciutto, Herbs and Butter
In A White Wine Sauce

Veal Sorrentinio - \$28

Mushrooms in a Marsala White Wine Sauce
Topped with Prosciutto, Eggplant, and Fresh Mozzarella

VEGETARIAN GLUTEN FREE MENU

PASTA CHOICES: GF PENNE, GF FETTUCINI, GF GNOCCHI

EGGPLANT PARMIGIANA \$24

**FRESH CUT EGGPLANT TOPPED WITH
TOMATO SAUCE AND MELTED MOZZARELLA GLUTEN FREE AND
COMES WITH GLUTEN FREE PASTA**

VEGETARIAN GF PASTA..... \$22

**KALAMATA OLIVES, DICED TOMATOES, MUSHROOMS, ARTICHOKEs,
SUNDRIED TOMATOES, SAUTEED IN A GARLIC AND OIL**

GF PASTA WITH EGGPLANT..... \$24

**FRESH CHUNKS OF EGGPLANT IN A MARINARA SAUTEED
IN A GARLIC AND EXTRA VIRGIN OLIVE OIL**

GF PASTA BROCCOLI & ZUCCHINI \$24

FRESH BROCCOLI AND GARLIC SAUTEED IN OLIVE OIL AND GARLIC SAUCE



GF PIZZA MENU

PREMIUM PIZZA AND MORE

**CREATE YOUR OWN
PIZZA** \$2.50
PER TOPPING

\$17

Additional Toppings: Anchovies, Artichokes, Bacon, Banana Peppers, Ground Beef, Ham, Meatballs, Mushrooms, Black Olives, Tomatoes, Green Peppers, Onions, Pepperoni, Jalapenos, Ricotta, Sausage

COMBO

MEAT LOVER

BUFFALO CHICKEN

QUATTRO FORMAGGI

PIZZA ALLA FANTASIA

ARUGULA PROSCIUTTO

VEGETARIAN

HAWAIIAN

MARGHERITA

SPINACH [WHITE]

CAPRESE

\$23

