

GLUTEN FREE LUNCH MENU

PRIMI

MINISTRONE ALLA GENOVESE

gluten free pasta, cannellini beans,
and pesto
cup 4.95 | bowl 5.95

WARM SPINACH AND ARTICHOKE DIP

spinach, artichoke hearts, cheddar,
goat cheese, grana parmigiano,
carrots and celery 7.95

SAUTEED CALAMARI

cherry peppers, sweet garlic & herb
aioli, spicy marinara 8.95
~family portion 16.95

SHERRY STEAMED MUSSELS

apple wood smoked bacon, roasted
garlic, diced plum tomatoes,
sherry herb brodo 9.95

MUSSELS FRA DIAVOLO

fiery plum tomato sauce 9.95

INSALATE

DELLA CASA

mixed greens, sherry vinaigrette 5.95 | entrée 7.95 add gorgonzola 1.50

CAESAR

hearts of romaine, classic caesar dressing, Dee's gluten free croutons,
grana parmigiano 6.95 | entrée 8.95

TOSCANA

mixed greens, fresh mozzarella, Dee's gluten free croutons,
roasted garlic, red grape tomatoes, kalamata olives,
balsamic vinaigrette 7.95 | entrée 9.95

SPINACI CON PERA

spinach, poached Bosc pears, gorgonzola, candied walnuts, fig vinaigrette
7.95 | entrée 9.95

ANY ABOVE ENTREE SALAD WITH:

chicken 11.95 | shrimp 13.95 | salmon 13.95 | sauteed calamari 11.95

GARY CRAIG'S HOLLYWOOD COBB SALAD

chicken, applewood smoked bacon, avocado, plum tomatoes, Dee's gluten
free croutons, hard cooked egg, gorgonzola, classic vinaigrette 13.95

PANINI

SMOKED TURKEY "BLT"

apple wood smoked bacon, mesclun greens, slow roasted tomatoes, asiago,
shaved red onion and basil mayonnaise on toasted gluten free bread 9.95

IMPORTED SALAMI

spicy salami, roasted red peppers, feta and black olive tapenade
on toasted gluten free bread 8.95

TUSCAN BURGER

◆wood grilled certified angus burger, aged provolone, caramelized onions,
toasted gluten free bread, roasted potatoes 10.95

CLASSIC ITALIAN

capocollo, sopressata, aged provolone, roasted red peppers, red wine vinaigrette,
toasted gluten free bread 9.95

PASTA

PASTA ALLA NORMA

classic Sicilian pasta dish with eggplant, basil, red pepper flake,
plum tomato sauce 10.95

MAX A PENNE

wood grilled chicken, escarole, plum tomatoes, extra virgin olive oil,
grana parmigiano 11.95

GOBETTI AI GAMBERI

sautéed gulf shrimp, sun dried tomatoes, light pesto cream 13.95

BOMBOLOTTI AI MODO MAX

penne, hot and sweet Italian sausage, plum tomatoes, peas,
grana parmesan cream 12.95

PENNE ABBRONZATE

sun dried tomatoes, garlic, fresh basil, tomato cream 10.95

GOBETTI BOLOGNESE

hearty Italian meat sauce, pesto, ricotta 12.95

SPAGHETTI GHIOTTO

plum tomatoes, capers, toasted garlic, fresh basil, extra virgin olive oil 10.95

♥PENNE POMODORO

red grape tomatoes, baby spinach, fresh mozzarella,
tomato and basil infused olive oil 11.95

~ADD TO ANY PASTA~

sausage or grilled chicken 2
shrimp or scallops 4

We use imported La Veneziane corn flour pasta as our preferred gluten free pasta.

PIATTI

SPRING RISOTTO

fresh fava beans, melted leeks, spring morel mushrooms, grana padano 11.95

“BREADLESS” CHICKEN PARMAGIANA

sauteed chicken cutlet, gluten free spaghetti, plum tomato sauce, basil, evoo 12.95

CHICKEN PICCATA

pan seared chicken breast, meyer lemon juice, caper berries, herbs,
roasted Tuscan vegetables 12.95

MAPLE WOOD GRILLED SALMON

◆spring vegetable and butter bean ratatouille, Sicilian olive tapenade 13.95

SIDES

broccoli rabe | garlic mashed | roasted vegetables | spinach
truffled Yukon gold potatoes | escarole with caramelized onions 4 each

◆Thoroughly cooking meats, poultry, seafood, shellfish, or eggs
reduces the risk of food borne illness.