

Salads (Lunch & Dinner)

GF Dressings: House, Ranch, Bleu Cheese, Caesar, Honey Dijon, Raspberry Vinaigrette, Pepper Parmesan, Pete's Secret Dressing

Zuppa Del Giorno

Soup of the day (Made in house)
Cup 4 / Bowl 5

Caprese Salad

Sliced tomato, fresh house-made Mozzarella, and fresh basil served with a rich balsamic glaze 12

Spinach & Apple Salad

Apples, grapes, toasted walnuts, and bleu cheese crumbles with spinach, romaine lettuce and Honey cider dressing 11

Caesar Salad

Romaine and Parmesan cheese 8

Mediterranean Salad

Romaine lettuce, roasted red pepper, pepperoncini, olives, feta cheese and tomato 11

Arugula, Pear, Pecorino

Pecorino cheese, arugula, pears, and toasted almonds, with a creamy honey cider dressing 11

Lunch Subs

Mayo, Roasted Garlic Mayo, Mustard, House Dressing or Pete's Secret

Ham and Provolone

Ham, provolone, lettuce, tomato and red onion 9.50

Italian Classic

Ham, salami, capicola, provolone, lettuce, tomato, and red onion 10

Turkey Sub

Turkey breast, provolone, lettuce, tomato, red onion 10

Grilled Chicken Parmesan

Grilled chicken breast, marinara and mozzarella 10.50

*Cheeseburger Sub

Hamburger with Mozzarella, lettuce, tomato, & onions with mayonnaise or oil and vinegar 10.50

Lunch Entrees

All entrees include one (1) GF roll; additional GF rolls \$3 ea.

Add house salad or cup of soup \$2.50

Penne Bolognese

Rich Bolognese sauce over hearty penne pasta 10

Cheese Ravioli

Ravioli stuffed with ricotta cheese and topped with Marinara 11

Penne Vodka

Peas, tomato, garlic, onion, creamy vodka sauce tossed with penne 10

Anna Maria's Lasagna

Classic lasagna with meat and ricotta cheese topped with Bolognese meat sauce 10

Pasta Marinara and Sausage

Penne or fettuccini with marinara and sausage 10

Nonno Vincenzo Sausage & Peppers

Sweet Italian or hot sausage (or both), roasted peppers, onions, and marinara served over penne 10.50

Vince's Chicken Alfredo

Grilled chicken breast with penne tossed in fresh Alfredo sauce 13.50

Chicken and Penne

Grilled chicken, spinach, sun dried tomato, mushrooms, garlic and olive oil over penne pasta 9.50

Dinner Starters

Bruschetta

GF Crostini bread topped with fresh chopped tomato, basil, garlic, onions and extra virgin olive oil 13

Baked Crab Dip

Jumbo lump crab, GF crostini bread and fresh herbs 15

Garlic Shrimp Crostini

Sautéed shrimp with onions, olive oil, white wine and fresh herbs served with GF crostini bread 15

Clams

Fresh little neck clams steamed in lemon, extra virgin olive oil, garlic, fresh herbs and white wine 11

Prosciutto Mozzarella

Crostini
Toasted Italian GF bread topped with prosciutto and melted mozzarella drizzled with sage butter 15

Eggplant Involtini

Dinner Entrees

All entrees are served with a House Chopped Salad or Cup of Soup and one (1) GF Dinner Roll Additional GF rolls \$3 ea.

Penne Bolognese

Fresh penne pasta and homemade meat sauce, Bolognese style 21

Penne Vodka

Peas, tomato, garlic, onion, and a creamy vodka sauce tossed with penne Small 17 / Full 21

Anna Maria's Lasagna

Classic lasagna with meat and ricotta cheese topped with Bolognese meat sauce 23

Nonno Vincenzo Sausage & Peppers

Sweet or hot sausage, roasted peppers, onions, and marinara over penne Small 19 / Full 23

Chicken and Penne

Grilled chicken, spinach, sun dried tomato, mushrooms, garlic, olive oil over penne Small 18 / Full 21

Five Cheese Ravioli

Ravioli stuffed with Parmesan, Fontina, Ricotta, Pecorino and Romano cheese and topped with Marinara sauce 19

Marsala, Chicken 23 / Veal 27

Marsala wine sauce with mushrooms over risotto

Shrimp Scampi

Jumbo shrimp sautéed with white wine, garlic, onions, fresh herbs and lemon butter tossed with fettuccine 30

Steak & Blue Cheese Alfredo

Grilled tenderloin steak and mushrooms over fettuccini and tossed with Alfredo sauce 25

Grilled Salmon & Spinach Risotto

Fresh grilled salmon with sun dried tomato butter on spinach risotto 25

Pasta and Clams

White or red sauce, fresh clams, tomato, onion, garlic, fresh herbs over pasta 27

Garlic Shrimp Pasta

Jumbo shrimp, roasted garlic, onion, tomato, white wine, and basil, tossed in pasta Small 19 / Full 24

Piccata, Chicken 23 / Veal 27

Rich lemon white wine sauce with capers over risotto

Pasta Primavera

Broccoli, asparagus, mushrooms, spinach, zucchini, peas and grape tomatoes sautéed with garlic, onions, olive oil and tossed with fettuccine 28

Vince's Chicken Alfredo

Grilled chicken on fettuccini tossed in fresh Alfredo sauce 21

Linguini with Spicy Crab *Hot!*

Crab meat, spicy marinara and fresh herbs served over homemade fettuccine pasta 30

GLUTEN-FREE TAKEOUT MENU



Pizza (Lunch and Dinner) All GF pizzas are 10"

Traditional

Pizza sauce, Mozzarella cheese, thin crust 10

Old World

The "Real" Old World Style

Pizza sauce over Provolone and sprinkled w/ Romano & oregano 10

Arugula, Prosciutto, Pecorino

White pizza with Mozzarella and prosciutto topped with fresh arugula, and shaved Pecorino 13

Vegetarian

Traditional or white pizza with green peppers, onions, mushrooms, and Mozzarella 13

Woodsmen

Pizza sauce, sausage, prosciutto, pepperoni, mushrooms, olives, roasted red peppers & Mozzarella 13

Toppings:

Extra Cheese, Pepperoni, Sausage, Mushroom, Onion, Green Pepper, Roasted Red Pepper, Black Olives, Broccoli, Spinach, Ham, Bacon, Tomato, Pineapple, Fresh Garlic, Anchovies, Feta, Basil .75 ea.

Fresh Mozzarella, Ricotta, Prosciutto, Ground Beef 1.50 ea.

Chicken Breast or Popcorn Shrimp 4 ea.

White

Garlic olive oil blend, parsley Mozzarella 10

Meat Lovers

Pepperoni, ham, sausage, ground beef, pizza sauce, Mozzarella 13

Mediterranean

Spinach, feta, olives, roasted red peppers, olive oil, Mozzarella 13

Margherita

Sliced tomato, fresh Mozzarella, basil, olive oil 11

Buffalo Chicken

Grilled chicken, buffalo hot sauce, Mozzarella, Ranch 13

Toscana

Chicken, roasted red peppers, kalamata olives, olive oil, fresh garlic, fresh basil and our special blended sauce 13

Gluten Free Desserts

Homemade Tiramisu

Lady fingers infused with Kahlua and coffee, layered with a rich cheese filling and topped with shaved chocolate 9

Dark Rum Chocolate Mousse

Rich chocolate mousse blended with dark rum and served in a chilled flute glass 8

Homemade Lava Cake

An orange liquor flavored chocolate cake with a soft "molten" center served with vanilla ice cream 8

Homemade Ricotta Cake

Very light sponge cake drizzled with white vermouth and topped with sweet Ricotta cream & fresh fruit 9

Homemade Crème Brulee

A creamy custard finished with a sugar glaze 8

Homemade Panna Cotta

Translated as "cooked cream" in Italian, this creamy Italian custard is silky smooth and finished with fresh seasonal berries 8