

Gluten-Free Dinner Menu

Appetizers

Bruschetta - 15

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

Garlic Shrimp - 16

Sautéed shrimp, onions, tomatoes, olive oil, white wine, garlic & fresh herbs served with GF crostini bread

Baked Crab Dip - Market Price

Lump crab, GF crostini bread, and fresh herbs

Prosciutto Mozzarella Crostini - 15

GF crostini bread topped with prosciutto and melted fresh mozzarella and drizzled with sage butter

Eggplant Involtini - 12

Thinly sliced eggplant rolled in seasoned ricotta cheese and marinara sauce

Clams - 13

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

Soups & Salads

GF Dressings: House, Ranch, Blue Cheese, Caesar, Honey Dijon, Raspberry Vinaigrette, and Pete's Secret

Soup of the Day Cup - 3 / Bowl - 5

Soup made in-house!

House Garden Salad Side - 3 / Full - 8

Mixed greens, carrots, cucumbers, cherry tomatoes, red onion, and house-baked croutons

Caesar Salad Side - 5 / Full - 8

Romaine lettuce, parmesan cheese, and caesar dressing

Caprese Salad Side - 7 / Full - 12

Sliced tomatoes, fresh mozzarella, and basil drizzled with a rich balsamic glaze

Mediterranean Salad - 12

Romaine lettuce, roasted red peppers, pepperoncini, olives, feta cheese, and tomatoes

Arugula and Pear Salad - 12

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

Spinach & Apple Salad - 12

Apples, grapes, toasted walnuts, and blue cheese crumbles tossed with spinach, lettuce, and honey cider dressing

Add: Chicken - 5 Shrimp - 8 Steak - 10 Salmon - 12

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Pizza

All dinner pizzas are 10"

Traditional - 13

Pizza sauce, mozzarella cheese, and a thin crust

Pairs with: #115 Pinot Grigio, Apostoli - 9

White - 13

Garlic olive oil blend, parsley, and mozzarella cheese

Pairs with: #127 Chardonnay, Iron Reserve - 11

Mediterranean - 17

Spinach, feta cheese, olives, roasted red peppers, olive oil, and mozzarella cheese

Pairs with: #112 Sauvignon Blanc Brancott - 9.50

Vegetarian - 16

Traditional base with green peppers, onions, mushrooms, and mozzarella cheese

Pairs with: #115 Pinot Grigio, Apostoli - 9

Arugula, Prosciutto, Pecorino - 17

White pizza with mozzarella cheese and prosciutto topped with fresh arugula and shaved pecorino cheese

Pairs with: #126 Chardonnay, Rodney Strong - 11

Margherita - 15

Sliced tomatoes, fresh mozzarella, basil, and olive oil

Pairs with: #120 Moscato, Chiarle - 9

Four Cheese - 13

Mozzarella, provolone, parmesan, and romano cheese

Pairs with: #115 Pinot Grigio, Apostoli - 9

Old World - 13

Provolone cheese topped with pizza sauce and sprinkled with romano cheese and oregano

Pairs with: #140 Chianti, Dorati - 9

Meat Lovers - 17

Pepperoni, ham, sausage, ground beef, tomato sauce, and mozzarella cheese

Pairs with: #148 Nero D'Avola, Tonnino - 9

Woodsman - 17

Sausage, prosciutto, pepperoni, olives, mushrooms, red peppers, and mozzarella cheese with pizza sauce

Pairs with: #166 Valpolicella, Corte de SoL - 14

Buffalo Chicken - 17

Grilled chicken, buffalo hot sauce, mozzarella, with a choice of ranch or bleu cheese dressing

Pairs with: #121 RIESLING, Chateau Ste Michelle - 9

BBQ Chicken - 17

Grilled chicken tossed in barbeque sauce, with mozzarella cheese, red onions, and bacon

Pairs with: #136 Pinot Noir, Italo Cescon - 9

Toppings: Extra Cheese, Sausage, Mushrooms, Onion, Green Peppers, Roasted Red Peppers, Black Olives, Broccoli, Spinach, Ham, Tomatoes, Pineapple, Fresh Garlic, Anchovies, Feta, Basil - \$1 Each

Fresh Mozzarella, Ricotta, Pepperoni - \$1.50 Each

Bacon - \$2 Each

Prosciutto, Ground Beef, Chicken, Chopped Steak - \$2.50 Each

Meatballs are not available :(

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Pasta Entrees

Enjoy our homemade entrees with a specially paired fine wine by glass or bottle ;)

Five Cheese Ravioli - 19

Ravioli stuffed with ricotta, parmesan, and mozzarella cheese with marinara

Pairs with: #148 Nero D'Avola, Tonnino - 9

Add: Chicken - 5 Shrimp - 8 Steak - 10 Salmon - 12

Anna Maria's Lasagna - 23

GF pasta layered with beef, sausage, pancetta, ricotta, parmesan, and homemade mozzarella topped with our bolognese sauce

Pairs with: #136 Pinot Noir, Italo Cescon - 9

Pete's Penne - 22

Roasted chicken, mushrooms, onions, and a marsala cream sauce tossed with GF penne pasta

Pairs with: #114 Pinot Grigio, Apostoli - 9

Nonno Vincenzo Sausage and Peppers - 24

Homemade sweet or spicy sausage with peppers and onions in marinara over GF penne pasta

Pairs with: #148 Nero D'Avola, Tonnino - 9

Penne Vodka - 22

Tomatoes, peas, onions, garlic, and a creamy vodka sauce tossed in GF penne pasta

Pairs with: #126 Chardonnay, Rodney Strong - 11

Add: Chicken - 5 Shrimp - 8 Steak - 10 Salmon - 12

Marsala, Chicken or Veal - 22 / 26

Rich Marsala wine sauce with mushrooms over risotto

Pairs with: #114 Pinot Grigio, Apostoli - 12

Piccata, Chicken or Veal - 22 / 26

Rich lemon white wine sauce with capers over risotto

Pairs with: #120 Moscato, Chiarle - 9

Chicken & Penne - 25

Grilled chicken, spinach, sun-dried tomatoes, onions, sliced tomatoes, garlic, mushrooms, GF penne pasta and olive oil

Pairs with: #115 Pinot Grigio, Apostoli - 9

Steak & Blue Cheese Alfredo - 27

Grilled tenderloin steak tips and mushrooms over GF fettuccine and tossed with creamy alfredo sauce

Pairs with: #157 Cabernet Sauvignon, Federalist - 12

Vince's Chicken Fettuccine Alfredo - 25

Grilled chicken breast over fettuccine in a creamy alfredo sauce

Pairs with: #112 Sauvignon Blanc, Brancott - 9.50

Grilled North Atlantic Salmon & Spinach Risotto - 26

Fresh grilled North Atlantic salmon with sun dried tomato butter on top of the spinach risotto

Pairs with: #126 Chardonnay, Rodney Strong - 11

Garlic Shrimp Pasta - 27

Shrimp, roasted garlic, onions, tomatoes, white wine, and fresh herbs tossed in GF fettuccine pasta

Pairs with: #126 Chardonnay, Rodney Strong - 11

Fettuccine with Spicy Crab - Market Price

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

Pairs with: #120 Moscato, Chiarle - 9

Fettuccine & Clams - 27

White or Red sauce, fresh clams, tomatoes, onions, garlic, and fresh herbs

White sauce pairs with: #115 Pinot Grigio, Apostoli - 9

Red sauce pairs with: #140 Chianti, Dorati - 11

Penne with Crab - Market Price

GF penne pasta with lump crab and peas in a parmesan cream

Pairs with: #121 Riesling, Chateau Ste Michelle - 9



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House Wine

By the Glass 8

Pinot Grigio, Albertoni, California
Chardonnay, Albertoni, California
White Zinfandel, Albertoni, California
Merlot, Albertoni, California
Cabernet Sauvignon, Albertoni, California

Sparkling Wine

103 - Prosecco, Ca Sisa, Veneto, Italy 10 / 38
104 - Prosecco, Italo Cescon Vintage, Veneto, Italy 42

White/Rose Wine

Light-Bodied & Sweet

120 - Moscato, Chiarle, Piemonte, Italy 9 / 34
121 - Riesling, Chateau Ste Michelle,
Columbia Valley, WA 9 / 34

Light-Bodied & Dry

112 - Sauvignon Blanc, Brancott, Marlborough,
New Zealand 9.50 / 36
114 - Pinot Grigio, Santi, "Sortesele",
Veneto, Italy 12 / 44
115 - Pinot Grigio, Apostoli, Veneto, Italy 9 / 34
125 - Pinot Nero Rosé, Cantine Francesco Montagna,
Lombardy, Italy 9 / 34

Medium-Bodied & Dry

126 - Chardonnay, Rodney Strong, California 11 / 42
127 - Chardonnay, Iron Side "Reserve",
Sonoma County, CA 11 / 40

Red Wine

Light-Bodied & Sweet

156 - Red Blend, Tres Buhis "Nocturna", Spain 9 / 34

Light-Bodied & Dry

136 - Pinot Noir, Italo Cescon, Veneto Italy 9 / 34
137 - Pinot Noir, Row 503, Willamette Valley,
Oregon 12 / 44

Medium-Bodied & Dry

140 - Chianti DOCG, Trambusti "Dorati",
Tuscany, Italy 9 / 34
141 - Zinfandel, 90+ Cellars, California 9 / 34
148 - Nero D' Avola, Tonnino, Sicily, Italy 9 / 34
154 - Montepulciano d' Abruzzo, Terre dei Nobili,
Abruzzo, Italy 34
155 - Chianti Classico, Terra di Seta, Tuscany, Italy 56
162 - Barbera d' Alba, Diego Pressenda, Piemonte,
Italy 52
163 - Merlot, Tonnino, Sicily, Italy 9 / 34
203 - Malbec, Alamos, Mendoza, Argentina 9 / 32

Full-Bodied & Dry

150 - Amarone, Ca della Scala "Pianissimo", Veneto,
Italy 85
151 - Barolo "Barbadelchi", Diego Pressenda Piedmont,
Italy 85
152 - Barolo DOCG, Raneiri, Piemonte, Italy 94
153 - Brunello di Montalcino, Serbolino, Tuscany, Italy 82
157 - Cabernet Sauvignon, The Federalist,
California 12 / 44
158 - Cabernet Sauvignon, Stemmari, Sicily, Italy 9 / 34
160 - Red Blend, Iron Side "Bourbon Barrel Aged",
California 12 / 44
161 - Cabernet Sauvignon, Magic Door,
Napa Valley, CA 74
164 - Super Tuscan, Sentimento, Tuscany, Italy 12 / 44
166 - Ripasso de Valpolicella, Corte del SoL,
Veneto, Italy 14 / 52
202 - Giarmano, Primitivo, Sava, Italy 14 / 52

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