

Gluten Free Dinner Menu

Appetizers

House Specialties

Bruschetta 18

GF Crostini Bread topped with Chopped Tomato, Garlic, Basil, Onions and Extra Virgin Olive Oil

Garlic Shrimp 19

Sautéed Shrimp with Onions, Tomatoes, Olive Oil, White Wine, Garlic and Fresh Herbs served over GF crostini bread

Baked Crab Dip - 25

Lump Crab, GF Crostini Bread and Fresh Herbs

Prosciutto Mozzarella Crostini 18

Toasted GF Bread topped with Melted Fresh Mozzarella and Prosciutto finished with a Sage Butter drizzle

Eggplant Involtini 15

Sliced and Rolled Eggplant, stuffed with our Sicilian-Seasoned Ricotta Cheese on a bed of Marinara sauce

Clams 16

Fresh Little Neck Clams steamed in Lemon Juice, with Extra Virgin Olive Oil, Garlic, Onions, Tomato, Fresh Herbs and White Wine

Soup & Salads

Dressings: House (Balsamic Vinaigrette), Pete's Secret (Italian Vinaigrette), Ranch, Bleu Cheese, Caesar, Honey Dijon, Pepper Parmesan, Raspberry Vinaigrette, Honey Cider, Greek Vinaigrette

Zuppa Del Giorno Cup 5 / Bowl 7

Soup of the Day (Made in House)

Caprese Full 15 / Side 9

Fresh House-Made Mozzarella, Sliced Tomato, and Fresh Basil finished with a Balsamic Glaze Drizzle, Olive Oil and Oregano

Caesar Full 11 / Side 7

Romaine and Parmesan cheese

House Garden Full 11 / Side 5

Mixed Greens, Carrots, Cucumbers, Cherry Tomatoes, Red Onion served with choice of dressing

Spinach & Apple Salad 15

Apples, Grapes, Toasted Walnuts, and Bleu Cheese Crumbles tossed with Spinach and Lettuce served with a creamy Honey Cider Dressing

Mediterranean Salad 15

Romaine Lettuce, Roasted Red Pepper, Pepperoncini, Olives, Feta Cheese, and Tomatoes served with our Greek Dressing

Arugula, Pear, Pecorino 15

Arugula, Asian Pears, and Pecorino Cheese, Toasted Almonds served with a creamy Honey Cider Dressing

Bourbon Roasted Pear Salad 15

Bourbon Roasted Pears, Spring Mix, Crumbled Gorgonzola Cheese, Honey Maple Walnuts, Pomegranate Arils served with a Honey Cider Vinaigrette

Add: Chicken - 8 Shrimp - 11 Steak - 12 Fresh North Atlantic Salmon - 15 or to any salad

Oil plates for bread will be an additional 3.00 charge

*Prices and menu items subject to change without notice. We **cannot** separate checks for parties of **eight (8) or more**. A **gratuity of 20% will automatically be added** for parties of **12 or more**

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Pizza

Traditional 15

Pizza Sauce, Mozzarella Cheese, GF Crust

Pairs with: #122 PINOT GRIGIO, Primsole - 11

White 15

Garlic Olive Oil Blend, Parsley and Mozzarella

Pairs with: #127 CHARDONNAY, Tonnino - 13

Vegetarian 19

Traditional or White Pizza with Green Peppers, Onions, and Mushrooms

Pairs with: #122 PINOT GRIGIO, Primsole - 11

Arugula, Prosciutto, Pecorino 19

White Pizza topped with Prosciutto Fresh Arugula, and Shaved Pecorino Cheese

Pairs with: #127 CHARDONNAY, Tonnino - 13

Margherita 17

Sliced Tomato, Fresh Mozzarella, and Basil with a Garlic Olive Oil Blend

Pairs with: #110 MOSCATO, Chiarle - 11

Mediterranean 19

Spinach, Feta Cheese, Black Olives, Roasted Red Peppers, Olive Oil and Mozzarella

Pairs with: #121 SAUVIGNON BLANC, Brancott - 13

Four Cheese 17

Mozzarella, Provolone, Parmesan and Romano Cheeses with Pizza Sauce

Pairs with: #122 PINOT GRIGIO, Primsole - 11

Sorrento Specialties

Old World 15

Provolone Cheese topped with Pizza Sauce and topped with Romano cheese and Oregano

Pairs with: #140 CHIANTI, Dorati - 11

Woodsmen 19

Sausage, Prosciutto, Pepperoni, Black Olives, Fresh Mushrooms and Roasted Red Peppers on a Traditional Pizza

Pairs with: #169 VALPOLICELLA, Corte De Sole - 14

Buffalo Chicken 19

Grilled chicken with Buffalo Hot Sauce on a White Pizza Choice of Ranch or Blue Cheese Dressing Drizzle

Pairs with: #111 RIESLING, Chateau Ste Michelle - 11

Meat Lovers 19

Pepperoni, Ham, Sausage, Ground Beef on a Traditional Pizza

Pairs with: #158 NERO D'AVOLA, Tonnino - 11

BBQ Chicken 21

Grilled Chicken tossed in Barbeque Sauce with Mozzarella Cheese, Red onions, and Bacon on a Flatbread

Pairs with: #138 PINOT NOIR, Italo Cescon - 11

Toppings: Extra Cheese, Sausage, Mushroom, Onion, Green Pepper, Roasted Red Pepper, Black Olives, Broccoli, Spinach, Ham, Tomato, Pineapple, Fresh Garlic, Anchovies, Feta, Basil - 1 each
Fresh Mozzarella, Ricotta, Pepperoni - 1.5 each
Bacon - 2 each
Prosciutto, Ground Beef, Meatball, Chicken, Chopped Steak - 2.5 each

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Pasta Entrees

Cheese Tortellini 25

GF Tortellini stuffed with Ricotta, Parmesan and Mozzarella Cheeses and Fresh Herbs with Marinara
Substitute bolognese +3
Pairs with: #148 NERO D'AVOLA, Tonnino - 11

Anna Maria's Lasagna 26

GF Pasta layered with Beef, Sausage, Pancetta, Ricotta, Parmesan and Homemade Mozzarella
Pairs with: #136 PINOT NOIR, Italo Cescon - 11

Nonno Vincenzo Sausage and Peppers 28

The Collura Family Recipe Hot or Sweet Sausage with Peppers and Onions in Marinara sauce over GF Penne Pasta
Pairs with: #148 NERO D'AVOLA, Tonnino - 11

Vince's Chicken Fettuccine Alfredo 27

Grilled Chicken Breast over GF Fettuccine in a Creamy Alfredo Sauce
Pairs with: #112 SAUVIGNON BLANC, Brancott - 13

Marsala, Chicken 27 / Veal 32

Rich Marsala Wine Sauce with Mushrooms over Risotto
Pairs with: #114 PINOT GRIGIO, Primsole - 11

Piccata, Chicken 27 / Veal 32

Rich Lemon White Wine Sauce with Capers over Risotto
Pairs with: #120 MOSCATO, Chiarle - 11

Pete's Penne 28

Roasted chicken, Mushrooms and Onions in a Marsala Cream Sauce tossed with GF penne
Pairs with: #114 PINOT GRIGIO, Primsole - 11

Chicken and Penne 29

Grilled Chicken, Spinach, Sun Dried Tomatoes, Onions, Tomatoes, Garlic, Mushrooms, and Olive Oil
Pairs with: #114 PINOT GRIGIO, Primsole - 11

Pasta Favorites

*Steak & Blue Cheese Alfredo 31

Grilled Tenderloin Steak Tips and Mushrooms over GF Fettuccine and Tossed with creamy Alfredo Sauce
Pairs with: #157 CABERNET SAUVIGNON, Federalist - 14

Penne Vodka 25

Tomatoes, Peas, Onions, and Garlic in a creamy vodka sauce tossed with GF Penne

Pairs with: #127 CHARDONNAY, Tonnino - 13

*Grilled Salmon & Spinach Risotto 30

Fresh grilled salmon with sun dried tomato butter on top of spinach risotto
Pairs with: #127 CHARDONNAY, Tonnino - 13

Fettuccine and Clams 29

White or Red sauce, Little Neck Clams, Tomatoes, Onions, Garlic and Fresh Herbs Over GF Fettuccine
White sauce pairs with: #114 PINOT GRIGIO, Primsole - 11
Red sauce pairs with: #140 CHIANTI, Dorati - 11

Garlic Shrimp Pasta 30

Shrimp, Roasted Garlic, Onion, Tomatoes and Fresh Herbs in a White Wine Sauce tossed with GF Fettuccine
Pairs with: #127 CHARDONNAY, Tonnino - 13

Fettuccine with Spicy Crab 38

Crab Meat with Fresh Herbs in a Spicy Marinara Sauce served over GF fettuccine
Pairs with: #120 MOSCATO, Chiarle - 8

Crab Alfredo with Tortellini 38

GF Tortellini tossed with Lump Crab Meat and Peas in Parmesan Cream Sauce
Pairs with: #121 RIESLING, Chateau Ste Michelle - 11

Seafood Fra Diavolo 38

Shrimp, clams, and calamari in a spicy red sauce over GF Fettuccine

Pairs with: #127 CHARDONNAY, Tonnino - 13

Add: Chicken - 8 Shrimp - 11 Steak - 12 Fresh North Atlantic Salmon - 15

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

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HOUSE WINE

CHARDONNAY, Albertoni, CA	10
PINOT GRIGIO, Albertoni, CA	10
MERLOT, Albertoni, CA	10
CABERNET SAUVIGNON, Albertoni, CA	10
WHITE ZINFANDEL, Albertoni, CA	10
LAMBRUSCO, Italy	10

SPARKLING WINE

103 PROSECCO, Ca'Sisa, Treviso, Italy	12 / 40
104 PROSECCO, Italo Cescon Vintage, Veneto, Italy	44

WHITE WINE

~ LIGHT-BODIED & SWEET ~

110 MOSCATO, Chiarle, Piemonte, Italy	11 / 36
111 RIESLING, Chateau Ste Michelle, Columbia Valley, WA	11 / 36

~ LIGHT-BODIED & DRY ~

120 SAUVIGNON BLANC, Ferrari Carano "Fume", Trentino, Italy	46
121 SAUVIGNON BLANC, Brancott, Marlborough, New Zealand	11 / 44
122 PINOT GRIGIO, Primosole, Italy	11 / 36
123 PINOT GRIGIO, Apostoli, Ormelle, Italy	40
124 PINOT NERO ROSÉ, Cantine Francesco Montagna, Lombardy, Italy	11 / 36

~ MEDIUM-BODIED & DRY ~

126 CHARDONNAY, Rodney Strong, Sonoma County, CA	44
127 CHARDONNAY, Tonnino, Sicily, Italy	13 / 42

Beverages

Soft Drinks

Coke, Diet Coke, Cherry Coke, Sprite,
Ginger Ale, Root Beer . . . 3.50

Hot Drinks

Regular & Decaffeinated Coffee . . . 2.50
Hot Tea . . . 3.00

Cold Drinks

Milk, Chocolate Milk, Iced Tea,
San Pellegrino (500ml) . . . 3.50
Flavored Iced Tea, Lemonade ... 3.50

RED WINE

~ LIGHT-BODIED & SWEET ~

136 RED BLEND, Tres Buhis "Nocturna", Spain	11 / 36
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~ LIGHT-BODIED & DRY ~

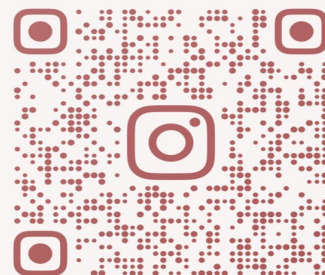
138 PINOT NOIR, Italo Cescon, Piave, Italy	12 / 40
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~ MEDIUM-BODIED & DRY ~

140 CHIANTI, Dorati, Tuscany, Italy	11 / 36
141 SANGIOVESSE, Sentimento, Tuscany, Italy	14 / 46
142 MONTEPULCIANO, Terre Dei Nobili, Abruzzo, Italy	41
143 MONTEPULCIANO D' ABRUZZO, Quattro Mani, Italy	11 / 36
155 CHIANTI CLASSICO, Terra di Seta Tuscany, Italy	58
156 BARBERA D'ALBA, Diego Pressenda Piedmont, Italy	57
157 MALBEC, Alamos, Mendoza, Argentina	11 / 36
158 NERO D'AVOLA, Tonnino, Sicily, Italy	11 / 36

~ FULL-BODIED & DRY ~

160 AMARONE "PIANISSIMO", Ca Della Scala, Veneto, Italy	87
161 BAROLO, Cascina Maria, Italy	87
165 BRUNELLO Di Montalcino, Serbolino DOCG, Tuscany, Italy	84
166 CABERNET SAUVIGNON, Federalist, Lodi, CA	14 / 46
167 CHIANTI CLASSICO RISERVA, La Maialina, Italy	48
168 CABERNET SAUVIGNON, Stemmari, Sicily, Italy	11 / 36
169 VALPOLICELLA, Corte de Sole, Ormelle, Italy	14 / 46



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