

Appetizers

Fresh Roasted Peppers and Mozzarella- \$14

Topped with extra virgin olive oil

***Stuffed Artichoke-\$12*

GF breadcrumbs and broth

**Mussels Marinara-\$13*

**Pasta Fagioli (Borlotti Beans)-\$10*

Salads

**La Primavera-\$13*

*Rugola, radicchio, endive, provolone, mozzarella, bell pepper,
tomatoes, mushroom, heart artichokes, house dressing*

**La Tricolore-\$10*

Rugola, radicchio, endive, and tomatoes, house dressing

**Rugola with tomato-\$10*

With house dressing

**Seafood Salad-\$15*

*A combination of calamari, shrimp, octopus, celery, onion, tomatoes,
drizzled with extra virgin olive oil and lemon dressing*

**All GF dishes are accompanied with salad*

**Indicates that the item can be Dairy Free*

*Pasta

All of our Gluten Free Pasta Selections are prepared with Penne

Vodka - \$17

Truffle Sauce - \$21

Bolognese - \$17

Zingara - \$17

Sautéed onions, pancetta, minced hot cherry peppers, black olives in a marinara sauce

Marinara - \$17

Marinara, garlic, basil, and olive oil

Broccoli - \$18.

Sliced Garlic and olive oil

Baby Shrimp - \$20

In a marinara sauce

Gnocchi - \$19

Marinara or butter and sage

Entrees

Chicken-\$22 or Veal-\$24 Piccata

**Grilled Chicken-\$21*

Served with string beans, lemon, olive oil

**Chicken Milanese-\$22 or *Veal Milanese-\$24*

Breaded meats served with tricolore salad

Chicken Parmigiana-\$22 or Veal Parmigiana-\$24

*Eggplant Parmigiana or *Eggplant Siciliana (no cheese) - \$20*

**Basa-\$23*

Served with seasonal vegetables and marinara or lemon and olive oil

**Grilled Wild Salmon-\$26*

Served in lemon white wine sauce

**Penne Marechiaro- \$28 or **

Shrimp Marinara over Penne \$26

All Entrees served with salad or mashed potato