

### GLUTEN FREE LUNCH MENU

#### Entrées

Risotto with Chicken, Asparagus, and Parmesan 9.95

Beans and Greens 9 with Chicken 12 or Sausage 13 with Shrimp 15

Creamy Polenta with Sausage Ragu 9.95

Salmon\* with Tuscan Bean Salad, Sautéed Spinach, and Tomato Jam 12.95

## Salads

Chicken Caesar Salad with Polenta Croutons, Tomatoes and olives 10.95 Chicken and Pear Salad with Mixed Greens, Candied Walnuts, Diced Pears,

Gorgonzola Vinaigrette 10.95

Shrimp Caprese Salad with Sauteed Shrimp, Mixed Greens, Roasted Romas, Fresh Mozzarella,
Olives, Pesto Balsamic Vinaigrette 13.95

Steak Salad with Roasted Potatoes, tomatoes, and Gorgonzola Cheese 14.95

Small house salad with tomatoes, roasted hazelnuts, gorgonzola cheese, golden raisins 4.95

Large house salad with tomatoes, roasted hazelnuts, gorgonzola cheese, golden raisins 7.95

Small Caesar salad with olives, tomatoes, and house-made Caesar dressing 4.95

## Pasta

Corn Penne with your choice of:

Visto-style with sauteed spinach, roasted tomatoes, garlic, olive oil, and feta cheese 13.95

Tomato Basil Sauce 9.95

Romano Cream Sauce 10.95

Aglio Olio 9.95

Vodka Sauce 10.95

Roasted Red Pepper Sauce 10.95

\*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness

Menu is subject to change depending on product availability



# Gluten-Free Dinner Appetizers

Beans and greens \$9: add chicken \$3, sausage \$4 or shrimp \$7
Grilled dandelion sausage, roasted pear, melted gorgonzola, balsamic \$9
Spinach and Feta Roasted Portobello with Roasted Tomatoes \$8
Cheese and meat plate: artisanal cheeses and charcuterie with house made accompaniments \$12

## Salads:

\*Grilled romaine, Faroe island salmon filet, house-made Caesar dressing, polenta croutons, olives, tomatoes \$19

House salad with mixed greens tomatoes, roasted hazelnuts, gorgonzola, golden raisins \$4.95

Dressings: white balsamic, gorgonzola, tomato vinaigrette

House caesar: romaine, olives, tomatoes and caesar dressing \$4.95

# Create Your Own Gluten-free Penne:

with tomato-basil sauce or aglio olio \$15
with roasted red pepper sauce, vodka sauce, or romano cream sauce \$17
with meat bolognese \$18
add chicken \$3 add sausage \$4
add shrimp \$7 add \*salmon \$9 add marinated tuna \$6

## **Entrees:**

Baked Haddock, spinach, banana peppers, roasted tomatoes, served over corn penne aglio olio \$19

\*Grilled Canadian salmon, tuscan bean salad, spinach, tomato jam \$25

\*Grilled Filet, pancetta and goat cheese roasted potatoes, spinach, and salsa verde \$30

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