

# **Gluten Free Menu Options**

### We encourage our guests with gluten allergies to order any of the following menu items with confidence.

## APPETIZERS & VEGETABLES

Escargots		9.95
Tender fresh water snails saut	eed in garlic, lemon	<pre>\$ butter.</pre>
Shrimp Cockt ail	-	9.95
Very lightly seasoned steamed	jumbo shrimp with c	ocktail sauce.
Prosciutto & Melon		25
Fresh honeydew melon draped w		
Garden Salad	•••	.50
A generous sized traditional ga		
Bookmaker Salad	<b>l</b> ar ge	13.25
	Sm all	10.50
A traditional garden salad top		
cheese, olives, onions & peppero	oncini, served with v	
Spinach a la Ralph		8.00
Freshlu steamed snin ach saute	ed with alive ail & gau	rlic with

Freshly steamed spin ach sauteed with olive oil  $\xi$  garlic with chopped olives, onions, pepperoncini  $\xi$  prosciutto.

Mussels Marin ar a	10.25
A full plate of steamed mussels served in a zesty Marin ar a Sauce. Sauteed Sausage $\notin$ Green Peppers	10.25
Sweet Roma sausage sauteed with fresh green peppers. Fresh Mozzarella with Tomatoes	9.75
Topped with virgin olive oil, fresh basil & spices. Shrimp Renato	12.25
Jumbo shrimp butterflied $\hat{v}$ broiled in a delicious homemade sauce of brandy, lemon, butter topped with melted mozzarell a $\hat{v}$ prosciutto.	
Cold Shrimp Platter(for two)18.50	
lightly seasoned jumbo steamed shrimp served on a bed of lettuce v olive oil and vinaigrette dressing.	vith a
Broccoli or Spinach 6.25	
Freshly steamed $\hat{\xi}$ sauteed with your choice of olive oil $\hat{\xi}$ garlic, olive oil $\hat{\xi}$ lemon, or butter, olive oil $\hat{\xi}$ garlic	

#### **PASTA ENTREES**

#### We proudly serve Gluten-Free Penne Pasta with your choice of:

Marinara Sauce	15.50	Olive Oil ¢ Garlic	15.50
Shrimp Marin ar a Sauce	19.25	Calamari Marinara Sauce	19.00
Clam Sauce (Red or White)	18.00	Broccoli Sauce (Red or White)	19.25

### MEAT & SEAFOOD ENTREES

Veal Cacciatore	21.95	Veal Chop	31.00
Fresh, tender veal served in a zesty Marinara with mus		A supremely tender 14 oz. Ve al Chop char-broiled to your liking, ser	ved
green peppers served with Garden Salad or over Gluter		with a House Salad or a side order of Gluten-Free Penne Marinara.	or or
New York Strip Steak	27.95	Junior New York Strip Steak	25.25
A prime 16 oz. New York strip steak hand cut & char-bro		A prime 12 oz. New York strip steak hand cut $\varepsilon$ char-broiled to your	
your liking, served with a Salad or Gluten Free Penne M	arin ar a.	liking, served with a Garden Salad or Gluten Free Penne Marinara.	
<b>B</b> r asciole	21.95	Shrimp Renato	23.25
A tender beef roll stuffed with veal, prosciutto, hard-b	oiled egg.	Jumbo shrimp butterflied ${f ar {f b}}$ broiled in a delicious sauce of brandy,	
		, ¢ butter topped with melted mozzarella cheese ¢ prosciutto	
peppers & mushrooms & served with a Garden salad or G		E served with a Salad or side order of Gluten Free Penne Marinara.	
Free Penne Marinara.	-	Pesce Fresco	22.50
Calamari Marinara	21.50	Fresh fish served broiled with lemon, butter $\mathfrak{k}$ garlic $\mathfrak{k}$ served	
Fresh, tender squid sauteed in homemade Marin ar a Sau		with a Garden Salad or a side order of Gluten Free Penne Marinara.	
served with a Garden Salad or Gluten Free Penne Marin		Shrimp Fr a Diavolo	22.50
Shrimp Cacciatore	23.75	Jumbo shrimp sauteed in a moder ately spicy Marinar a Sauce & serv	
	, .		ea
Jumbo shrimp sauteed in homemade Marinar a Sauce wit	ุท	over a generous portion of Gluten Free Penne Pasta.	00 E 0
mushrooms, green peppers $\varepsilon$ onions $\varepsilon$ served with a		Clams or Mussels Posillipo	22.50
Garden Salad or a side of Gluten Free Penne Marinara.		Your choice of either fresh steamed mussels or clams served in a	
Broiled Chicken	19.25	moderately spicy homemade Marinara Sauce over a generous porti	ion
Young chicken baked with olive oil, rosemary, & fresh spi	ices,	of Gluten Free Penne Marinara.	
served with a Salad or side order of Gluten Free Penne M	larinara.		