

GLUTEN FREE MENU

ANTIPASTI

Polenta Fritti \$9.95

Cornmeal is a pantry staple in Italy and we bring to you a modern twist to a classic rustic dish. Our homemade polenta is fried golden crisp just like fries, seasoned with cracked pepper and parmigiano cheese, served with roasted garlic aioli and marinara sauce

Mussels Marinara \$12.50

One pound of fresh steamed PEI Mussels in an herbed garlic tomato broth.

Stuffed Portobello Supreme \$14.50

A grilled Portobello Mushroom cap topped with Lobster, Crab and three cheeses drizzled with pesto oil and our balsamic reduction

INSALATE

Insalata Verde con Pomodoro

Mixed greens, cucumber and tomatoes with a house made white balsamic vinaigrette dressing

Side \$5.95 Dinner \$9.95

Insalata alla Cesare

Field fresh romaine lettuce tossed with Caesar dressing, parmigiano cheese and bacon.

Side \$6.95 Dinner \$10.25

Pollo Arrosto e Pera (Roasted Chicken & Pear Salad) \$14.50

Mixed greens, roasted chicken, pears, roasted red peppers, red onions, gorgonzola dressed with a white balsamic vinegar and olive oil

Add Chicken \$5.50 or Shrimp \$6.50 to any salad

PASTA

Pomodoro \$12.95

Penne in Nona's Pomodoro sauce

Alfredo \$17.50

Penne tossed with our own homemade alfredo sauce, finished with parmigiano cheese

Add Grilled Chicken \$5.50 or Shrimp \$6.50

Primavera \$16.50

Penne tossed with sautéed seasonal vegetables and a tarragon tomato sauce

Carbonara \$17.50

Carbonara is one of the most popular Italian pasta dishes from the Lazio (Rome) region of Italy. Our traditional carbonara recipe combines egg, cheese, penne and pancetta bacon for a pasta that you will always remember

Salsiccia Arabbiata \$17.50

Penne with spicy sausage, red and green pepper, red onion, chili paste and Nona's pomodoro sauce

Penne Pollo \$18.95

Penne with roast chicken, sun dried tomatoes, red onion, finished with a garlic curry cream sauce. Yes believe it or not they use curry in Italy

Penne alla Vodka \$17.95

An American Italian favorite, penne in a vodka rose sauce with garlic and pancetta bacon

Fettuccine Pescatore \$27.95

Pan seared Sea Scallops, PEI Mussels, Black Tiger Shrimp, and grilled Calamari finished with herbed tomato, a touch of butter and then tossed in Nona's pomodoro sauce and penne pasta

PIATTI PRINCIPALI

Vitello alla Parmigiana \$20.95

Milk fed veal hand breaded to order, pan fried golden crisp and finished with Nona's Pomodoro sauce, melted mozzarella and parmigiano cheese. Served with your choice of spaghetti or penne.

Pollo alla Parmigiana \$19.95

Fresh local chicken hand breaded to order, pan fried golden crisp and finished with Nona's Pomodoro sauce, melted mozzarella and parmigiano cheese. Served with your choice of spaghetti or penne.

Grilled Mediterranean Pork Chop \$17.95

10oz double cut pork chop, marinated in Greek herbs lemon and garlic, grilled and topped with our tomato bruschetta, served with seasonal vegetables and roast potato

Pollo Valentino (Stuffed Chicken) \$20.95

Roasted chicken supreme stuffed with mozzarella cheese, fresh basil, and seasoned roasted red peppers finished with a balsamic glaze and served with seasonal vegetables and roast potato

Salmone Crostato \$23.50

Fresh Atlantic salmon crusted with our own rice crumb parmigiano cheese topping baked golden served with seasonal vegetables and roast potato.

Bistecca con Funghi \$26.95

An 10oz. AAA NY Strip steak finished with wild mushrooms with a side of seasonal vegetables and roast potato. **Surf & Turf add Shrimp or Scallops for \$6.50**

THERE MAY BE ADDITIONAL CHARGES ON MODIFICATIONS AND REQUESTS FOR ADDITIONAL SAUCES, PROTEINS, VEGETABLES, AND CHEESES. PLEASE INQUIRE WITH YOUR SERVER.

Taxes & Gratuity is not included - 18% gratuity may be applied for tables larger than six

Taxes are aplicable