

Gluten Free Menu



June 2026



Gluten Free Pizza

Margherita Tomato, Basil, Fresh Mozzarella		24-
Americano Tomato, Shredded Mozz		23-
Diavla Calabrian Chili Tomato Sauce, Pepperoni, Burrata, Basil		27-
P.E.C. Pancetta, Egg, Truffle Parmesan, Ricotta Cheese		27-
Sausage & Broccoli Rabe Creamy Ricotta, Cherry Peppers		26-
Prosciutto Di Parma White Pie Sun Dried Cherries, Aged Balsamic		26-
Buffalo Buffalo Grilled Buffalo Chicken, Buffalo Mozzarella, Creamy Blue Cheese		28-
Pesto Buffalo Mozzarella, Basil & Arugula Pesto, Onions, Pistachio		26-
Alla Vodka Sausage, Fresh Mozzarella		26-
5 Mushroom Truffle Fontina, Provolone, Mozzarella, Pecorino		25-

Toppings		
\$3- Calabrian Chili	\$5- Pepperoni	Dippers
Jalapeño	Sausage	
Mushrooms	Burrata	
Caramelized Onions		
Xtra Mozz		
Black Olives	\$7- Prosciutto	\$2- Ala Vodka
Roasted Peppers		Jalapeño Ranch
Ricotta		Fonduta
		Pesto

Antipasti

Creamy Burrata Caprese 17- Backyard Tomatoes, EVOO, Aged Balsamic	
Crispy Brussels Sprouts 14- Hot Honey, Marcona Almonds, Smokey Tziki	

Insalata

Add Grilled Chicken, Add Salmon \$10, Add Steak \$14, Add Jumbo Shrimp (3pc) \$12	
Chopped Romaine Hearts 16- Parmigiano Reggiano, Creamy Rosemary Caesar	
Tricolore 15- Arugula, Radicchio, Endive, Lemon Oil, Balsamic Reduction, Pecorino	
Zuzu 18-, 16-(no meat) Chopped Iceberg, Sopressata, Salami, Provolone, Chick Peas Castelvero Olives, Tomatoes, Red Wine Vinaigrette	
Arugula 17- Anjou Pears, Gorgonzola, Sun Dried Cherries, Toasted Walnuts, Balsamic Vinaigrette	

Consuming raw or undercooked meat, poultry, seafood or shellfish may increase your risk of foodborne illnesses.
Before placing your order, please inform your server if a person in your party has a food allergy

Salumi - Formaggio

\$7- Each Prosciutto di Parma Sopressata di Calabria Sopressata Dolce Pepperoni Mortadella		\$6- Each Parmigiano Reggiano Aged Provolone Grana Pecorino
Grand Board \$44- <i>An Assortment Of Our Cured Meats & Cheeses, Fig Jam, Truffle Honey, Apple Mostarda, Olives</i>		

Gluten Free Pasta

Ala Vodka, 27- Crumbled Sausage, Shaved Reggiano	
Salsiccia 27- Sweet & Spicy Sausage, Broccoli Rabe, Pine Nuts, Pecorino	
Sunday Sauce 31- Ragu, Pork, Veal, Sausage, Whipped Basil Ricotta	
Bolognese 26- Braised Beef, Pork & Sausage, Parmigiano Fontina Fonduta	
Carbonara 27- Smoked Pancetta, Pecorino, Egg	
White Clams 30- Littlenecks, Garlic, White Wine, Red Chilies,	
Alla Zuzu 25- Calabrian Nudja, Stracciatella, Spicy Vodka Sauce	
Chicken Caprese 27- Fresh Mozzarella, Tomatoes & Basil	
Jumbo Shrimp al Limone 34- Asparagus	

Entrees

Chicken Parm 27- Grilled Chicken, Spaghetti Marinara <i>(Alla Vodka style available upon request)</i>	
Chicken Milanese 27- Grilled Chicken, Arugula, Prosciutto di Parma, Baby Heirloom Tomatoes, Lemon, Shaved Parmigiano, EVOO, Balsamic	
Salmon Scampi 32- Asparagus & Corn Risotto	
Slow Roasted Pork Chop Scarpariello 34- Fingerling Potatoes, Roasted Peppers, Hot Vinegar Peppers, Sausage, Rosemary Pan Jus	
Chianti Marinated Skirt Steak 38- Toasted Garlic Broccoli Rabe	
Bruschetta Chicken 27- Grilled Chicken, Fresh Mozzarella, Tomatoes & Basil	

Sides	Forest Mushroom Risotto
\$9-	Toasted Garlic Broccoli Rabe
	Asparagus & Corn Risotto

Wine By The Glass

Rosé & Sparkling

Rosé, Purato Sicily \$13gl/\$52btl	Prosecco, Gabbiano Italy \$14gl/\$56btl
Rosé, Cava Sparkling Spain \$14gl/\$56btl	Moscato d'Asti, Stefano Farina Italy \$13gl/\$52btl

White

Pinot Grigio, LaVanti Friuli \$13gl/\$52btl
Pinot Gris, J Vineyard Russian River \$14gl/\$56btl
Sauvignon Blanc, Matua New Zealand \$13gl/\$52btl
Chardonnay, Sterling California \$13gl/\$52btl
Reisling, Chateau St Michelle Washington \$13gl/\$52btl
Vermentino, Terenzuola Tuscany \$14gl/\$56btl
Gavi di Gavi Il Doge, Broglia Piedmont \$13gl/\$52btl
Grillo/Viognier, Santa Tressa Sicily \$13gl/\$52btl
Touraine, Benoit Lagarde "Baby Sancerre" France \$14gl/\$56btl

Red

Pinot Noir, Cellar No 8 California \$13gl/\$52btl
Pinot Noir, Rainstorm Oregon \$14gl/\$56btl
Cabernet Sauvignon, Volcanes Chile \$13gl/\$52btl
Cabernet Sauvignon, Hess Shirtaile Ranch California \$14gl/\$56btl
Nero d'avola, Colosi Sicily \$13gl/\$52btl
Dolcetto San Luigi, Pecchenino Piedmont \$14gl/\$56btl
Super Tuscan, Rocca di Frassinello Maremma Tuscanny \$15gl/\$60btl
Chianti Colli Senesi, Fontaleoni Tuscany \$13gl/\$52btl
Montepulciano/Sangiovese, Velenosi Marche \$13gl/\$52btl

Cocktails

On Draft 15-

Passionfruit Margarita - Cazadores Blanco, Agave, Giffard passion Fruit, Lime Juice

Butterfly Titos Lemonade - Titos, Lemon Juice, Simple Syrup, Butterfly Pea Flower

White Sangria - Grey Goose Rosemary Peach, Moscato, Bacardi Peach, Orange & Cranberries

Red Sangria - Red Wine, Raspberry Bacardi, Apricot Brandy, Seasonal Fruit

Pomegranate Prosecco Margarita - Cazadores Blanco, Agave, Fresh Lime Juice, Pomegranate

Spritz 15-

Hugo Spritz - Elderflower, Mint, Prosecco, Club Soda, Lemon

Blueberry Limoncello Spritz - Prosecco, Limoncello, Blueberry Syrup, Club Soda

Aperol Spritz - Prosecco, Aperol, Club Soda, Orange

Rose Colored Sun Glasses - Cava Sparkling Rosé, Titos, Giffard Passion Fruit & Elderflower, Lemon Juice

Stirred & Shaken 15-

Negroni - Bombay Sapphire, Campari, Carpano Antico Vermouth, Orange

Summer Basil Smash - Jefferson's Bourbon, Lemon Juice, Blueberry Syrup, Basil

Smoked Bourboncello - Elijah Craig, Honey, Lemon, lemoncello, Smoked Rosemary

Curtain Call - Bacardi Light, Campari, Lemon Juice, Simple Syrup, Prosecco

Speziato Margarita - Astral Blanco, Orange Liqueur, Lime Juice, Calabrian Pepper Wheels

Paper Plane - Makers Mark Bourbon, Aperol, Amaro Nonino Quintessential, Lemon Juice

Blood Orange Honey Drop - Ketel One, Cointreau, Blood Orange Juice, Honey Syrup, Lemon Juice

Cool as a Cucumber - Breckenridge Gin, Elderflower, Cucumber Syrup

Cocktail of the Season

Limoncello Negroni - Breckenridge Gin, Limoncello, Campari, Carpano Antico

Mocktails

Garden Party Spritz - Lyres NA Sparkling, Giffard NA Pamplemousse & Elderflower, Cranberry, Lime Juice, Club Soda 11-

Amalfi Spritz - Lyres NA Sparkling, Orange Italian Bitter, Club Soda 11-

Elderflower Spritz - Lyres NA Sparkling, Giffard NA Elderflower Club Soda 11-

Espresso Martini - Lyres Coffee & Dark Cane, Lavazza Espresso 13-

NA Groni - Ritual Zero Proof Gin, Apertivo Rosso, Italian Spritz 11-

NA Lyres Sparkling Wine Can 8-

Beer On Draft

Lager

Croxley Blonde

4.4 abv \$7 *pint*

Peroni

4.7% abv \$8 *41cl*

Paulaner

4.9% abv \$8 *41cl*

Stella

5% abv \$8 *33cl*

IPA

Sand City Rotating

abv \$8.25 *.25cl*

Stone

6.9% abv \$8.25 *pint*

Sloop Juice Bomb

6.5% abv \$8.25 *pint*

Maine Lunch

7% abv \$8.25 *.33cl*

Wheat

Allagash White

5.2% abv \$8 *pint*

Leinenkugel's Summer Shandy

4.2% abv \$8 *pint*

Golden

Kona Big Wave

4.4% abv \$8 *pint*

Bue Point Toasted Lager

5.5% abv \$8 *pint*

Dark

Guinness Stout

4.5% above \$8 *pint*

Cider

Austin Cider

5% abv \$8 *pint*

Bottles & Cans

Brooklyn Lager

4.5% abv \$7 *12oz*

Chimay Blue

9% abv \$16 *11.2oz*

Delirium Tremens

8.5% abv \$14.50 *11.2oz*

Duvel

8.5% abv \$14.50 *11.2oz*

Lagunitas IPA

5.7% abv \$7 *12oz*

Saison Dupont

6.5% abv \$12 *12.7oz*

Sand City Gabagool

5% abv \$9 *16oz*

Sierra Pale

5.6% abv \$7 *12oz*

Talea Peach Berry Punch Sour

6% abv \$10.50 *16oz*

Threes Pils

5.1% abv \$8 *16oz*

Cider

Doc's Pear Cider

5.5% abv \$6.50 *12oz*

Non Alcoholic

Athletic Runwild IPA NA

0% abv \$7 *12oz*

Peroni NA

0% abv \$7 *11.2oz*

Guinness

0% abv \$8 *14.9oz*

Gluten Free

Green's Discovery Amber

6% abv \$15.50 *16.9oz*