



Gluten-Free Menu

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Antipasti

Request no garlic toast **Shrimp Scampi** Shrimp sautéed with garlic, white wine, herbs and lemon butter, served with garlic toast for dipping

Cozze in Bianco Fresh Canadian Cove mussels from Prince Edward Island steamed in white wine, basil, lemon butter and Pernod

Insalate & Zuppe

Soup of the Day

Request no pasta added **Mama Mandola's Sicilian Chicken Soup** Mama Mandola's very own spicy chicken soup that has soothed the family for generations

Fish Chowder Spicy, Tuscan-style fish chowder

ALL SALADS:

Request no croutons and to be mixed in a fresh bowl

House, Italian or Caesar Salad

Insalata Fiorucci Mixed field greens tossed with marinated artichoke hearts, roasted red bell peppers and grilled eggplant in vinaigrette, topped with a hazelnut caprino cheese medallion

Insalata Carrabba Mixed field greens tossed with mozzarella and romano cheese, black olives, tomatoes and red onions in vinaigrette, topped with grilled chicken

Insalata Carrabba Caesar Carrabba's caesar salad topped with grilled chicken or shrimp and parmesan cheese

Insalata Johnny Rocco Mixed field greens with grilled shrimp and scallops, roasted red bell peppers, olives and ricotta salata cheese in vinaigrette

From the Grill

All grilled dishes are cooked over our wood-burning grill and come with a cup of our homemade soup or your choice of a House, Italian or Caesar salad. Entrees are also served with your choice of garlic mashed potatoes or the vegetable of the day.

ALL GRILL ITEMS:

Request to be made with no grill baste

Grilled Salmon Always fresh, grilled and finished with the Chef's sauce of the day

Gluten-free fish sauces: Bellimbusto, Citriolini, Nisco, Ferre, Lemon Butter Tri-Bell Pepper, Livornese, Mostarda, Niccola, Nino, Positano, Roasted Tomato, Salsa di Peperoni, Salsa Verde, Wulfe, Sundried Tomato Pesto, Tomato Basil Vinaigrette

Chicken Bryan Grilled chicken breast topped with caprino cheese, sundried tomatoes and a basil lemon butter sauce

Chicken Marsala Grilled chicken breast topped with mushrooms, prosciutto and our Lombardo Marsala wine sauce

Pollo Rosa Maria Grilled chicken breast stuffed with fontina cheese and prosciutto, topped with mushrooms and a basil lemon butter sauce

Sirloin Marsala 11 oz. USDA Choice center-cut sirloin grilled and topped with mushrooms, prosciutto and our Lombardo Marsala wine sauce

The following entrees are served with your choice of two side dishes.

Chicken Gratella Grilled chicken breast basted with olive oil and herbs

Filet Fiorentina 9 oz. USDA Choice center-cut tenderloin perfectly seasoned and grilled

Dolci

John Cole Blue Bell vanilla ice cream with caramel sauce and roasted cinnamon rum pecans