

GLUTEN FREE MENU

BREAKFAST

- English Muffins \$6.00
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- Pancakes - Plain, Blueberries, Banana \$16.00
- Cooked Oats \$9.00
- Cranberry, Pecans, Granola \$12.00
- White & Whole Hheat Bread \$6.00

LUNCH & DINNER

- Daily Sashimi
- 10" Pizza Margherita \$18.00
- Fusilli Pasta, roasted Root Vegetables, Basil Oil \$28.00
- Spaghetti "Pasta D'Oro", Baby Clams, Shrimps, Scallops, Cherry Tomato, Pepperoncino \$30.00
- Penne "Pasta D'Oro", Short Rib, Mushrooms, Natural Jus, Rosemary \$30.00
- Pan seared Ginger rubbed Atlantic Salmon, Vegetable fried Yellow Rice \$36.00
- Grilled Large Scampi, Spinach & Fennel Salad, Lemon Grass Dressing \$39.00
- Veal Scallopine, Lemon, Capers and Chives Sauce, wilted Spinach, roasted New Potatoes \$36.00

DESSERT

- Flourless Chocolate Cake \$14.00
- Crème Brulée \$14.00
- Miniature Fruit, Fruit Mousse \$14.00



VEGAN MENU

- Roasted Beet and Green Beans Salad, Cherry Tomatoes, Aromatic Oil \$19.00
- Bib Lettuce, caramelized Walnut, Orange Segment, shredded Red Radishes, Lemon Grass Dressing \$18.00
- Faro, Wild Mushrooms and Sun dried Tomato Risotto \$30.00
- Vine Ripe Tomato with Italian Cous-Cous, Selection of grilled marinated Vegetables, Mushroom Medley \$30.00
- Grilled Jumbo Asparagus, grilled Zucchini, Basil Tomato Coulis, Basil Oil \$28.00
- Pineapple Carpaccio \$14.00

17% service charge will be added to your total bill.
Prices and availability are subject to change without prior notice.