

GLUTEN FREE MENU

APPETIZERS

FRIED CALAMARI Marinara Fra Diavolo Arrabbiata	18	SHRIMP COCKTAIL Served With Cocktail Sauce	20
CLAMS Baked Half Shell	18 16	GRILLED OCTOPUS E.V.O.O & Garlic Over A Bed Of Mesclun Greens	21
OYSTERS Baked Half Shell	19 17	CARPACCIO Thin Sliced Chilled Filet Mignon With Shaved Parmesan, Capers, Extra Virgin Olive Oil	19
MUSSELS Marinara Bianco Fra Diavolo	15	COLD ANTIPASTO Fresh Mozzarella, Roasted Peppers, Prosciutto, Olives, Fresh Tomato	17
SEAFOOD SALAD Calamari, shrimp, Scungili, With garlic vinaigrette dressing	20		

SALADS

HOUSE SALAD Mixed Greens, Tomatoes, Cucumbers, Red Onion, Artichokes, Roasted Peppers, Olives, With A Vinaigrette Dressing	15	TESORO SALAD Mixed Greens With Walnuts Dried cranberries, Raspberry Vinaigrette	14
SPINACH SALAD Mushrooms, Onions, Bacon, Warm Dijon Dressing	15	CAESAR SALAD Romaine Lettuce With Gluten-Free Croutons , Caesar Dressing	14

ENTREE

****PENNE PASTA AVAILABLE ONLY****

PASTA

SAUCES: GARLIC & OIL | POMODORO |
ALFREDO | VODKA | ORTALANO | PESTO

MARECHIARA Light Red Sauce, With Clams & Shrimp	26
BASILICO Creamy Garlic sauce with Basil & Shrimp	29
BARESE Broccoli rabe, sausage, sun-dried tomatoes, Garlic & Oil	29

VEAL | CHICKEN | FISH

SAUCES: PARMIGIANA | FRANCESE | MARSALA
SERVED WITH VEGETABLES

VEAL OR CHICKEN CASTAGNA Brown Chesnut Sauce Topped With Mozzarella	28	31
BROILED SALMON Garlic & Oil Over Spinach	29	36
SHRIMP SCAMPI Garlic, White Wine Butter Sauce With Rice	29	29

Our gluten free foods are prepared in a kitchen where foods containing wheat, milk, soy, tree nuts and seed etc. are also prepared. Please be aware that there is a possibility that food items will come into contact with wheat and/or gluten. Accordingly, **WE DO NOT RECOMMEND consumption of our gluten free foods by those with celiac disease**