

Gluten Free Menu

Appetizers

Jill's Sweet & Spicy Shrimp

Large shrimp grilled with sweet and spicy sauce, served over garli wilted spinach. \$11.99

Piccolo Caprese

Whole milk Mozzarella balls and grape tomatoes tossed in Balsamic vinaigrette, topped with fresh basil. \$8.99

Grilled Scallops

Sea scallops grilled with rosemary and lemon vinaigrette, served over garlic wilted spinach. \$11.99

Steamed Mussels

Mussels steamed in white wine, shallots, garlic and butter. Choose red or white sauce. \$10.99

Salads

Classic Caesar

Crisp romaine lettuce tossed in Caesar dressing, topped with Romano cheese. Large \$9.99 Small \$4.99

Stella Notte House Salad

Mixed greens with julienne carrots, tomatoes, and red onions with choice of dressing. Large \$8.99 Small \$4.59

Field Greens and Gorgonzola Salad

Exotic field greens tossed in Balsamic vinaigrette, topped with slices of ripe pears, Gorgonzola cheese, chopped walnuts and sweet dates. Large \$11.99 Small \$5.99

Greek Salad

Mixed greens topped with green peppers, red onions, tomatoes, crumbled Feta cheese, Kalamata Olives and pepperoncini, served with a side of Balsamic vinaigrette. Large \$10.99 Small \$5.49

Baby Spinach Salad

Baby spinach topped with Feta cheese, red onions, tomatoes, sliced mushrooms, hard boiled egg and julienne zucchini, served with a side of walnut oil vinaigrette. Large \$11.99 Small \$5.99

Antipasta Salad

A bed of mixed greens topped with artichoke hearts, Kalamata olives, roasted red peppers, hard boiled egg, pepperoncini, and rolls of Mortadella, Cappelletti and Peppered ham with Provolone cheese, served with Balsamic vinaigrette dressing on the side. \$14.99

Sweet & Spicy Salmon Salad

Grilled fillet of Scottish salmon coated with a sweet and spicy honey sauce, served on mixed greens with red onions, carrots, squash, tomatoes, whole milk Mozzarella and choice of dressing. \$15.99

Italian Cobb Salad

Mixed greens topped with rolls of Mortadella, Cappelletti, peppered ham and Provolone cheese, artichoke hearts, avocado, hard-boiled egg, tomatoes and Feta cheese, served with choice of dressing. \$13.99

Homemade Gluten Free Dressings:

Balsamic Vinaigrette - Italian Lemon Vinaigrette - Caesar

Creamy Walnut Oil Vinaigrette - Bleu Cheese - Thousand Island

Additions to any Salad (Try Them Blackened!):

Grilled Chicken \$4.99 - Shrimp(5) \$ 7.99 - Salmon \$7.99 - Steak \$8.99



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Dinner Entrées

Bistro Steak

Twin 4 oz. Bistro steak filets grilled and served with a medley of fresh vegetables and the potato di Giorno. \$22.99

Chicken or Veal Saltimboca

Chicken or veal medallions layered with prosciutto and whole milk Mozzarella, served over garlic wilted spinach and risotto with a lemon butter sauce.
Chicken \$19.99 Veal \$23.99

Scallops Michelangelo

Grilled scallops served over risotto and spinach with tomatoes and mushrooms, topped with a lemon butter sauce. \$22.99

Rainbow Trout Almandine

Grilled trout topped with lemon butter sauce and slivered almonds, served with risotto and a medley of fresh vegetables. \$20.99

Risotto with Clam Sauce

Chopped clams sautéed with parsley, garlic and Romano, served over risotto or spaghetti squash. Red or White Sauce. \$16.99

Chicken or Shrimp Stella Notte

Pieces of chicken or broken shrimp sautéed with blackening spices, served over risotto or spaghetti squash with a creamy tomato pesto sauce.
Chicken \$18.99 Shrimp \$20.99

Frittiti di Mare

Sea scallops, shrimp, mussels and clams simmered in lightly spiced marinara sauce, served over risotto or spaghetti squash.
Try this dish Fra Diavolo! \$24.99



Spaghetti Squash Primavera

Spinach, onions, zucchini, mushrooms, peppers and carrots sautéed in garlic & oil, served over squash. \$16.99

Pete's Greek

Chicken or veal medallions sautéed in Balsamic vinaigrette with peppers, red onions, Kalamata olives, pepperoncini and Feta, served over garlic wilted spinach with vegetable risotto.
Chicken \$19.99 Veal \$23.99

The Marsalas

Medallions of chicken or veal sautéed with mushrooms in a sweet marsala wine sauce, served with risotto.
Chicken \$18.99 Veal \$23.99

Shrimp and Scallops alla Scampi

Shrimp and sea scallops simmered with sun dried tomatoes, broccoli, rosemary, basil and Romano in a lemon butter, garlic and white wine sauce, served over spaghetti squash. \$23.99

Chicken Arrabbiata

Tender pieces of chicken breast sautéed with artichoke hearts in a spicy marinara sauce, served over squash or risotto. \$16.99

Grilled Chicken Parmesan

Grilled chicken topped with tomato sauce and Provolone, baked and served with risotto or spaghetti squash. \$18.99

Shrimp and Sausage Paella

Large shrimp and Roma sausage blended with garlic, onions and peppers, simmered in a spicy marinara broth, served over vegetable risotto. \$21.99

Grilled Salmon

Fillet of salmon grilled and topped with lemon butter sauce, served with a medley of vegetables and risotto. \$21.99



Create your own dish for \$10.99

Start with Risotto or Spaghetti Squash

add a favorite sauce... top it as you like...

- Aglio é Olio
- Tomato
- Marinara
- Scampi
- Arrabbiata (spicy marinara)
- Pesto, garlic & oil (\$1.99)
- Rosa (\$1.99)
- Stella Notte sauce (\$1.99)
- Alfredo (\$1.99)
- Pesto Cream (\$1.99)
- Meat (\$3.99)

- Grilled Chicken (\$4.99)
- Shrimp (5) (\$7.99)
- Scallops (\$9.99)
- Crab Meat (Seasonal Price)
- Steak (\$8.99)
- Primavera Vegetables (\$5.99)
- Sausage & Peppers (\$5.99)
- Salmon (\$7.99)
- Blackened Chicken & Broccoli (\$7.99)