

GLUTEN-FREE MENU

STARTER

All GLUTEN-FREE starters served with gluten-free flatbread

BURRATA LIMONATA 20

Citrus, Pistachio Pesto*, Arugula, Pickled Red Onion, Flaky Sea Salt

STEAK TIPS FONDUE 18

Burnt End Ribeye, Bleu Cheese Alfredo, Gluten Free Bread

BURRATA CAPRESE 20

Heirloom Cherry Tomato, Pistachio Pesto*, Basil Balsamic Glaze, Gluten-Free Bread



MAGGIE'S AMALFI 16

Citrus, Arugula, Pickled Red Onion, Tomato, Cucumber, Proscuitto
Add Salmon 10

SEARED CHICKEN CAESAR 15

Romaine, Seared Chicken Breast, Parmesan
Substitute Salmon 5

COOP'S COBB 16

Seared Chicken Breast, Bacon, Black Olive, Tomato, Pickled Red Onion, Bleu Cheese, Hard Boiled Egg

BLACK AND BLEU 16

Shaved Tri Tip, Mushroom, Pickled Red Onion, Bleu Cheese, Balsamic Glaze

GREEK 16

Seared Chicken, Roasted Red Pepper, Artichoke, Cucumber, Pickled Red Onion, Green and Black Olive, Feta, Tzatziki

LIMONATA HOUSE 7/13

Citrus, Pickled Red Onion, Cucumber
Add Seared Chicken 7
Add Seared Salmon 10

ENTREE

OSSOBUCCO SPECIALE 38 (available after 4)

All Day Lamb Shank, Parmesan Risotto, Gremolata

SEARED CHICKEN ALFREDO 22

Chicken, Alfredo, Provolone, Romano, Gnocchi

PARMIGIANA 21

Seared Chicken Breast Gnocchi
Marinara or Primavera Veggies

LAND AND SEA 28

6 oz Flank Steak, Scampi Shrimp, Asparagus, Rosemary Potatoes

SALMON FLORENTINE 26

7 oz House-Seasoned Filet, Green Chile Risotto, Parmesan Spinach Creme Sauce

PICK A PASTA

STEP ONE:
A BASE OF OUR GLUTEN FREE GNOCCHI

STEP TWO: SAUCE IT UP!

MARINARA

PESTO

ALFREDO

SCAMPI

BOLOGNESE 4

GARLIC OLIVE OIL

(DON'T BE AFRAID TO MIX SAUCES!)

STEP THREE: ALL THE ADD-ONS!

MAIN TOPPINGS

SEARED CHICKEN (gf) 7

(2) SPICY ITALIAN SAUSAGE LINKS (gf) 6

SHRIMP (gf) 9 STEAK TIPS (gf) 9

HOUSE SEASONED SALMON (gf) 10

INDIVIDUAL VEGGIES 2

BROCCOLI MUSHROOMS

ONIONS GARLIC ZUCCHINI

SUN DRIED TOMATOES SPINACH

FRESH BASIL 1

VEGGIE MIXES 4

PRIMAVERA VEGGIES

ROASTED ONIONS, GARLIC AND BELL PEPPERS

LIMONATA... WHERE JOY IS SERVED
THANK YOU FOR JOINING US, WE'RE SO GRATEFUL!

FUN FACT: Any Panino can be made into a gluten free pizza!
Dairy free/vegan cheese available by request.

GLUTEN-FREE PIZZA

MARGHARITA 18

Fresh Basil, Tomato, Balsamic Glaze

BRAVO! 19

Prosciutto, Arugula, Blistered Cherry Tomato, Ricotta, Basil, Pistachio, Hot Honey

BIG "T" (Grandpa Tony's Fave) 19

Pepperoni, Italian Sausage, Ham, Onion, Mushroom, Bell Pepper

ALL MEAT 20

Pepperoni, Italian Sausage, Ham, Beef, Bacon

AGGIE 18

Spinach Artichoke Cream Cheese, Pepperoni, Goat-horn Pepper, Banana Pepper

SICILIAN 19

Pepperoni, Salami, Italian Sausage, Red Onion, Banana Pepper

MAMA'S 18

Spinach, Mushroom, Banana Pepper, Roasted Red Pepper, Garlic, Red Onion, Tomato

BECK'S BEST 22

Shrimp*, Garlic, Arugula, Swiss, Mozzarella, Olive Oil, Lemon, Alfredo

DESSERT

Creme Brulee

Lemon Olive Oil and Flaky Salt Over Vanilla Bean Ice Cream

A 3% Kitchen Appreciation Fee is applied to all checks. This is split among our kitchen staff only
Thank you for helping us make them feel valued.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

*The following major food allergens are used as ingredients: Milk, Egg, Fish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify staff for more information about these ingredients

PANINOS AS PIZZAS

Our famous panino sandwiches
(disguised as a gluten-free pizza)

GINO 19

Sausage, Onion, Bell Pepper, Garlic, Provolone, Parmesan, Marinara

DREAM STEAK 20

Shaved Tri Tip, Jalapeno Bacon Cream Cheese, Onion, Bell Pepper, Garlic, Mushroom, Provolone

GRINDER 19

Salami, Pepperoni, Ham, Mozzarella, Banana Pepper, Onion, Lettuce, Tomato, Pesto Mayo

STEAK 'N BAC 20

Shaved Tip, Bacon, Basil Pesto*, Garlic, Mozzarella, Tomato, Balsamic Glaze

PESTO CHICKEN 19

Spinach, Zucchini, Tomato, Basil Pesto*, Chicken, Mozzarella, Pesto Mayo

ROMAN 19

Chicken, Artichoke Hearts, Red Onion, Garlic, Feta Mozzarella, Tomato, Sundried Tomato Red Pepper Aioli

MANGIONE 18

Braised Lamb, Roasted Red Peppers, Provolone Caramelized Onion, Chili Limon Aioli