

GLUTEN FREE MENU

APPETIZERS & SALADS

Jumbo Shrimp Cocktail \$4 ea. (min. of 4)

***Littlenecks** ½ dozen on the ½ shell \$10

***Oysters** ½ dozen on the ½ shell (our selection of oysters is based on which ones are the freshest) \$16

***Shellfish Platter** 3 Shrimp Cocktail, 3 Oysters, and 3 Littlenecks on the ½ shell \$24

***Grande Shellfish Platter** 6 Shrimp Cocktail, 6 Oysters and 6 Littlenecks on the ½ shell \$45

Mussels (enough for two) steamed with garlic, olive oil, butter & lemon \$13

House Salad with fresh vegetables and served with olive oil & red wine vinegar \$5

ENTREES

Chicken Cacciatore Chicken tenderloins sautéed with fresh onions, mushrooms, red and green peppers in a delicious marinara sauce

Lunch \$15 Dinner \$22

Broiled Haddock Fresh haddock broiled in a lemon butter sauce

Lunch \$16 Dinner \$23

Broiled Scallops Fresh scallops broiled in a lemon butter sauce

Lunch \$18 Dinner \$26

14 oz New York Sirloin cooked to your perfection and served with sliced tomatoes

Lunch \$29 Dinner \$32

14 oz Sizzling New York Sirloin served on a sizzling platter with onions, peppers & mushrooms

Lunch \$33 Dinner \$36

10 oz Filet Mignon cooked to your perfection and served with sliced tomatoes

Lunch \$32 Dinner \$35

10 oz Sizzling Filet Mignon served on a sizzling platter with onions, peppers & mushrooms

Lunch \$35 Dinner \$39

Rack of Lamb 12-14 oz Rack seasoned with rosemary

Lunch \$32 Dinner \$35

Bacon Hamburger Served bun less topped with lettuce tomato red onion and bacon

Lunch or Dinner \$13

Wednesday & Saturday Prime Rib Special (not available until 4pm) Prime Rib without the au jus is Gluten Free

Traditional Cut 22oz \$28 Cattleman's Cut Prime Rib 38 oz \$50

Gluten Free Dessert: Warm Chocolate Molten Lava Cake with whipped cream \$8

All of the entrées above are served with a baked potato and choice of steamed Broccoli or Zucchini and Summer Squash

All dinner entrées are served with a house salad with olive oil & red wine vinegar

Our Servers and Management are not trained on the intricacies of Celiac Disease or gluten intolerance and cannot be expected to provide recommendations or other advice on the issue. Mezza Luna Restaurant Inc. assumes no responsibility for the use of this menu, or the information in this menu, and any resulting liability or consequential damages are denied. Patrons are encouraged to consider the information provided, to their own satisfaction, in light of their individual needs and requirements.

PLEASE LET YOUR SERVER KNOW IF YOU ARE ORDERING AN ENTRÉE FROM THIS MENU TO ENSURE PROPER PREPARATION

**Please remember "Consuming raw or undercooked meats, seafood, shellfish, poultry, or eggs may increase the risk of food borne illness."*