

ANTIPASTI

SICILIAN GARLIC DIP- Olive oil with basil, garlic, crushed red pepper and romano cheese.....	4.00
CALAMARI FRITTI- Fried Calamari dusted with seasoned flour, served with Maggie's Sugo and scampi sauce.....	11.00
MOZZARELLA FRITTI- Breaded Mozzarella, deep fried, and served with Maggie's Sugo and Romano cheese.....	7.00
TOASTED RAVIOLI- A choice of cheese, meat or combination ravioli, breaded, fried and served with Maggie's Sugo.....	7.00
STUFFED ARTICHOKE- A fresh artichoke stuffed with Italian bread crumbs and served with garlic butter.....	10.00
Add shrimp.....	12.00
Alla Siciliano with shrimp, prosciutto and melted provolone.....	14.00
GARLIC CHEESE BREAD- 4 pieces of Garozzos bread, toasted with butter, garlic, and cheese.....	4.00
HEAVEN & HELL- One pesto ravioli in gorgonzola cream, paired with a jumbo shrimp, sauteed in Diablo.....	8.00

INSALATA

SANTA TERESA- Romaine lettuce, red onions, and goat cheese, tossed with a Dijon vinaigrette and topped with roasted red peppers.....	7.00
with entrée.....	4.00
large.....	9.00
GAROZZO SPECIALITA- Iceberg and romaine lettuce, salami, provolone, hard boiled eggs, red onions, celery, olives, tomatoes, and pepperoncinis tossed with red wine vinegar and olive oil.....	10.00
SPINACI- Fresh spinach, hard boiled eggs, bacon, mushrooms, provolone, croutons and red onions tossed with lemon vinaigrette.....	7.00
with entrée.....	4.50
large.....	10.00
CASA- Garozzo's House salad. Iceberg and romaine lettuce with crushed artichoke hearts, red onion, pimentos and Parmigiano, tossed with red wine vinegar and olive oil.....	4.50
with entrée.....	3.00
large.....	7.00
CAESAR- Romaine lettuce with homemade Caesar dressing, Parmigiano and croutons.....	4.50
with entrée.....	3.00
large.....	10.00
add anchovies.....	1.25
WEDGE- A wedge of iceberg lettuce with diced tomatoes, gorgonzola cheese, prosciutto, and hard boiled egg, served with creamy parmesan dressing.....	9.00
with entrée.....	5.00
LOMBARDO- Sicilian tomatoes with red onion, basil, oregano, olive oil and a touch of red wine vinegar.....	7.00
with entrée.....	5.00
ZUPPA di GIORNO- Our homemade soup of the day.....	4.50
with entrée.....	2.25

SPECIALITA DELLA CASA

FRANKIE'S CHICKEN - Lightly breaded chicken breast grilled and topped with provolone cheese, sauteed shrimp, and a white wine dijon cream sauce with onions and peas. Served with linguine in olive oil and garlic.....	14.00
VITELLO SPIEDINI SOPHIA MARIA- Grilled Veal stuffed with Genoa salami, fontina cheese, pinenuts, tomatoes red onions and bread crumbs served with your choice of Amogio or Marsala sauce with sauteed mushrooms	16.00
MIKE'S DIET CHICKEN - Chicken breast grilled and topped with shrimp, crushed tomatoes, spinach, garlic, and basil. <i>Under 250 calories and 25 carbs, this dish is also gluten free</i>	13.00
PARMIGIANO MELANZANE- Eggplant parmigiano. Breaded eggplant, fried, topped with Maggie's sugo and fontina cheese.....	10.00
BEEF SPIEDINI PEREIRA- Beef Spiedini with Amogio.....	14.00
TILAPIA FRESCA- Grilled Tilapia served with diced tomatoes, capers, oranges, celery, lemon and olive oil served with a side of linguini pasta in a light tomato sauce with red pepper and basil.	14.00
CHICKEN CARBONARA- Grilled with parmigiano, prosciutto ham, spinach and artichoke hearts topped with Carbonara sauce (GF).....	13.00
SHRIMP SPIEDINI MAGGIE- (Breaded shrimp, skewered and grilled topped with a garlic lemon butter sauce. Served with linguini in olive oil and garlic)*	16.00

Chicken Spiedini : Our signature dish. Marinated chicken breast, skewered, rolled in Italian bread crumbs and grilled.

SPIEDINI GAROZZO- Our signature Chicken spiedini served with Amogio	11.00
SPIEDINI SAMANTHA- Served on fettuccine with artichoke hearts and alfredo sauce.....	12.00
SPIEDINI GABRIELLA- Served over fettuccine in a spicy Diablo sauce.....	12.00
SPIEDINI GEORGIO- Served with crushed tomatoes, basil, garlic, spinach and olive oil over angel hair topped with Romano cheese.....	12.00

SANDWICHES

SLIDERS- Choice of Two mini Italian meatball sandwiches or two mini Chicken Parmesan sandwiches with Maggie's sugo and melted provolone on toasted Italian rolls. Served with choice of fries or house salad.....	6.99
SALSICCIA ALLA SICILIANO- Grilled Italian sausage with sautéed onions, green peppers and melted provolone on toasted Italian roll.....	9.00
ITALIAN STEAK- Beef Parmesan topped with Maggie's sugo and melted provolone cheese on toasted Italian roll.....	9.00
SINATRA SANDWICH- Sliced Genoa salami, capicola, mortadella, provolone cheese, mozzarella and Sicilian olive salad on Italian bread. "YOUNG FRANK"- Half size Sinatra sandwich.....	11.00
MEATBALL SANDWICH- Italian meatballs topped with Maggie's sugo and melted provolone on toasted Italian roll.....	9.00
PHILLY CHEESE STEAK- Sliced beef sautéed with onions, green peppers and mushrooms Served with provolone cheese on toasted Italian roll.....	10.00
BENNIE V'S- Breaded Veal, fried and topped with melted provolone and Maggie's Sugo served on Artisan Italian Bread...	16.00

PASTA

Add chicken, shrimp, or salmon to any pasta for additional charge.

Gluten Free, Whole Wheat, or Lo-Carb pastas available upon request for an additional charge.

VEAL PORTABELLA RAVIOLI- Ravioli stuffed with veal and portabella mushrooms, served with mushrooms, green peppers and Marsala sauce.....	10.00
RIGATONI ANGELA- Beef tenderloin tips sautéed with green peppers, mushrooms, tomatoes, garlic and a touch of Marsala and topped with Romano cheese.....	13.00
TORTELLONI GINA- Tortelloni filled with chicken and prosciutto. Served with mushrooms and peas in alfredo sauce with black pepper.....	13.00
CAPELLI D'ANGELO- Angel Hair with crushed tomatoes, garlic, basil and olive oil. Topped with Romano cheese.....	11.00
CANNELLONI- Pasta filled with beef, chicken and veal. Served in tomato cream sauce.....	9.00
MANICOTTI- Pasta filled with ricotta cheese and served in tomato cream sauce.....	9.00
ROMULUS AND REMUS- The Roman Twins. One cannelloni and one manicotti in tomato cream sauce.....	10.00
HILL SPECIAL- Your choice of spaghetti or any other pasta with Maggie's sugo.....	9.00
Add a meatball, meat sauce or sausage.....	3.00
LINGUINE alla FRUTTI DI MARE- Linguini pasta with clams, shrimp, scallops, tomatoes and mushrooms in a bechamel sauce.....	15.00
PASTA con BROCCOLI alla BALANO- Pasta with steamed broccoli and sautéed mushrooms served in tomato cream sauce.....	11.00
LASAGNA- Pasta layered with Italian sausage, beef, ricotta cheese, Maggie's sugo and provolone cheese.....	11.00
FETTUCCHINE ALFIO- Fettuccine in alfredo sauce.....	11.00
RIGATONI CANZONERI- Sautéed prosciutto, peas and mushrooms served in tomato cream sauce.....	11.00
CAVATELLI CATANIA- Sautéed mushrooms, red onion, red pepper, garlic, fresh tomatoes and Romano cheese.....	11.00
LINGUINE PRIMA VERA- Linguini with zucchini, mushrooms, broccoli and tomatoes and bechamel sauce.....	11.00
PENNE VICTORIA- Penne pasta with sautéed red onions, prosciutto, capers and fresh basil in tomato cream sauce.....	12.00

\$3 charge will be added for splitting any entrée. 18% gratuity will be added for parties of 8 or more.

Consumption of raw or undercooked beef, chicken, seafood, eggs, or pork may be hazardous to your health.