

GARÖZZO'S

RISTORANTE

Antipasti

Toasted ravioli 7

Mozzarella fritti 7

Garlic cheese bread 4

Sicilian garlic dip (V) 4

Baked cannelloni 5

STUFFED ARTICHOKE 10

Sicilian stuffed artichoke

A fresh artichoke stuffed with shrimp, prosciutto, Italian bread crumbs, garlic butter and melted provolone cheese (VO) 14

Calamari fritti

Fried calamari dusted with seasoned flour, served with Maggie's Sugo and a side of scampi sauce 11

Heaven & hell

One pesto ravioli in a light gorgonzola cream sauce, paired with a jumbo shrimp sautéed and served with Diablo sauce 8

- Alla Sylvester The above served with 1 piece of baked Cannelloni 11

ANTIPASTO PLATTER

Sliced salami, cappicola, mortadella, mozzarella, provolone and asiago, toasted ravioli, fried mozzarella and eggplant, pepperoncini and olive schiacciare 8 per person

Truffle Ravioli

Two homemade raviolis stuffed with white truffles, porcini mushrooms and ricotta cheese, finished in a butter sage and onion sauce and topped with parmesan cheese 7

Insalata

Casa

Iceberg and romaine lettuce tossed with crushed artichoke hearts, red onion and pimentos in red wine vinegar and olive oil with Parmigiano (GF, V, VGO) 6 | With Entrée 4

CAESAR

Romaine lettuce with homemade Caesar dressing, Parmigiano and croutons (GFO)* 6 | With Entrée 4

WEDGE

A wedge of iceberg lettuce with diced tomatoes, Gorgonzola cheese, prosciutto and hard-boiled egg, served in a creamy Parmigiano dressing (GF) 9 | With Entrée 7

Pomodoro lombardo (seasonal)

Sicilian style tomato salad with red onions, basil, oregano, olive oil and red wine vinegar (GF, V, VG) 7 | With Entrée 5

Santa Teresa

Romaine lettuce, red onions, and goat cheese, tossed with a Dijon vinaigrette and topped with roasted red peppers (GF, V) 7 | With Entrée 4

Specialata Entrees

Gnocchi

Homemade Italian potato dumpling pasta served with your choice of vodka sauce or pesto cream sauce 18

Mike's diet chicken

Grilled and topped with shrimp, crushed tomatoes, spinach, garlic and basil (GF, 300 calories) 20

Chicken carbonara

Grilled with parmigiano cheese, prosciutto ham, spinach and artichoke hearts topped with carbonara sauce (GF) 22

Frankie's chicken

Lightly breaded, grilled & topped with provolone cheese, sautéed shrimp and a white wine Dijon cream sauce with onions and peas. Served with linguine in olive oil and garlic 22

Eggplant parmigiano

Lightly breaded, crispy and topped with Fontina cheese and Maggie's Sugo (GFO, V) 17

(GF) Gluten-Free (GFO) Gluten-Free Option (V) Vegetarian (VO) Vegetarian Option (VG) Vegan (VGO) Vegan Option

*Item may be cooked to order. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

Spiedini di Pollo

our signature dish: marinated chicken breast rolled in Italian bread crumbs, skewered and grilled

garozzo

Served with Amogio, a blend of olive oil, garlic, lemon juice and herbs (GFO) 20

samantha

Served over fettuccine with artichoke hearts in alfredo sauce (GFO) 22

gabriella

Served over fettuccine in a spicy Diablo sauce 21

georgio

Vitello

Veal Garozzo

Sautéed with mushrooms, capers and black olives in a lemon butter sauce 25

Veal spiedini Sophia marie

Rolled in bread crumbs, salami, Fontina cheese, pine nuts, tomatoes and red onions then grilled and topped with Amogio or Marsala sauce with sautéed mushrooms 27

Veal saltimbocca

Sautéed, baked and topped with prosciutto, sage and melted Fontina cheese in a brown wine sauce* 27

veal parmigiano

Breaded and sautéed in Maggie's Sugo and melted Fontina cheese 24

- con melanzane (add eggplant) 27

Veal portabella ravioli

Filled with portabella mushrooms and served with sautéed green peppers, mushrooms, red onions and tomatoes in a light Marsala sauce 17

Pasta

add grilled chicken breast 5, Add shrimp 6, Add salmon 8, whole wheat or low-carb pasta 3, gluten-free pasta 6

Rigatoni angela

Beef tenderloin tips sautéed with green peppers, mushrooms, tomatoes, garlic and a touch of Marsala wine sauce topped with Romano cheese 19

tortelloni gina

Stuffed with chicken and prosciutto, served with mushrooms and peas in alfredo sauce 19

capelli D' Angelo

Angel hair pasta with crushed tomatoes, garlic, basil and olive oil, topped with Romano cheese (GFO, VO) 16

Hill special

Your choice of pasta with Maggie's Sugo and a meatball or Italian sausage (GFO, VGO) 15

three way pasta

Ravioli, spaghetti and mostaccioli with a meatball or Italian sausage and melted provolone cheese in Maggie's Sugo 20

fettuccine Alfio

Served in a creamy Alfredo sauce (GFO) 17

Carne

bistecca modiga

Two 4 oz. Beef tenderloin medallions lightly breaded, grilled, topped with provolone cheese, sautéed mushrooms and a white wine lemon butter sauce* 30

bistecca canzoneri

Two 4 oz. Beef tenderloin medallions grilled and topped with provolone, two jumbo shrimp, mushrooms, red peppers and basil in white wine lemon butter sauce* 32

spiedini Pereira

Beef Tenderloin spiedini served in our signature Amogio sauce* 29

bistecca salerno

8 oz. filet mignon with sautéed mushrooms, garlic and onions, topped with goat cheese and finished in a spicy cognac cream reduction* 32

Pesce

SHRIMP SPIEDINI MAGGIE

Lightly breaded, skewered, grilled and topped with garlic lemon butter sauce, served with linguine in olive oil and garlic 32

TILAPIA alla FRESCA

Lightly breaded, grilled and topped with diced tomatoes, capers, oranges, celery, red onion, lemon and olive oil, served with linguine in light tomato sauce (GFO) 21

SALMON ALLA SPINACI CON PESTO

8 oz. filet grilled with cavatelli in tomato cream sauce with clams, spinach, topped with pesto and toasted pine nuts (GFO) 23

LINGUINE FRUTTI DI MARE

Clams, shrimp, scallops, tomatoes and mushrooms in a light béchamel sauce 22

SEAFOOD RAVIOLI MARIO

Filled with shrimp, scallops and lobster in a sherry wine sauce with roasted tomatoes, peas and fresh herbs with Romano cheese 21

ANGEL HAIR DIABLO CON PESCE

Chopped clams, shrimp and calamari in a spicy Diablo sauce 25

Cannelloni

Tubular pasta filled with beef, chicken, veal and spinach, served in tomato cream sauce 16

Manicotti

Tubular pasta filled with ricotta cheese, served in tomato cream sauce (VO) 15

pasta con broccoli alla balano

Steamed broccoli and sautéed mushrooms in tomato cream sauce tossed with Parmigiano cheese (VO) 18

baked lasagna

Layered with Italian sausage, beef, ricotta cheese and Maggie's Sugo, topped with melted provolone cheese 17

cavatelli catania

Sautéed mushrooms, red onions, red pepper and garlic in a crushed tomato sauce, topped with Romano cheese (GFO, VGO) 17

penne victoria

Sautéed with red onions, prosciutto, capers and fresh basil in tomato cream sauce (GFO, VO) 19