

# GARÖZZO'S

## RISTORANTE

### Gluten Free Menu

#### Appetizer

##### MEAT AND CHEESE PLATTER

Salami, cappicola, mortadella, mozzarella, provolone, and asiago cheese, with an olive schiacciare. \$6 per person

##### GLUTEN FREE MEATBALLS

Topped with melted Provolone cheese and served in Maggie's vegetarian Sugo. \$6

#### Salad

##### HOUSE SALAD

Iceberg, romaine lettuce, pimentos, crushed artichoke hearts, red onion, red wine vinaigrette, and Parmigiano. \$6 | \$4 with entrée

##### CAESAR SALAD

Romaine lettuce with homemade Caesar dressing and Romano. \$6 | \$4 with entrée

##### WEDGE SALAD

A wedge of iceberg lettuce with diced tomatoes, Gorgonzola cheese, prosciutto, and hardboiled egg, served in a creamy parmesan dressing. \$9 | \$7 with entree

##### POMODORO LOMBARDO

Sicilian style tomato salad with red onions, basil, oregano, olive oil, and red wine vinaigrette. \$9 | with entrée \$7

##### SANTA TERESA

Romaine lettuce, red onions, and goat cheese, tossed with Dijon vinaigrette and topped with roasted red peppers. \$7 | with entrée \$4

##### GAROZZO SPECIALITA

Iceberg and romaine lettuce, salami, provel, hardboiled eggs, red onions, celery, olives, tomatoes, pepperoncini, tossed with red wine vinegar and olive oil. \$10

#### Pollo

##### GLUTEN FREE CHICKEN SPIEDINI

Marinated chicken breast lightly rolled in gluten free coating, skewered and charbroiled:

##### GAROZZO

Amogio sauce, a blend of lemon juice, olive oil, garlic and Italian herbs, with a side of gluten free pasta, and vegetarian Sugo. \$14

##### GIOVANNI

Capers, mushrooms, black olives in a lemon butter sauce. \$14

##### SAMANTHA

Artichoke hearts, in a creamy Alfredo sauce over a bed of gluten free pasta. \$15

##### ADKINS

Prosciutto ham, spinach, and artichoke hearts in an Alfredo sauce \$15

##### GEORGIO

Topped with crushed tomatoes, spinach, garlic, and basil over a bed of gluten free pasta. \$15

##### MIKE'S DIET CHICKEN

Grilled and topped with shrimp, crushed tomatoes, spinach, garlic and basil. \$13

##### CHICKEN CARBONARA

Grilled with parmesan cheese, prosciutto ham, spinach and artichoke hearts topped with carbonara sauce. \$13

#### Lunch

\*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

# GARÖZZO'S RISTORANTE

## Gluten Free Menu

### Beef

#### SPIEDINI PEREIRA

Beef tenderloin rolled in gluten free coating topped with our Amogio sauce. Served with gluten free pasta, and vegetarian sugo. \$18

#### BISTECCA SICILIANO

Two 4oz beef tenderloin medallions dusted with our gluten free coating, with Amogio. \$32

### Seafood

#### TILAPIA ALLA FRESCA

Lightly dusted with gluten free coating, grilled and topped with tomatoes, capers, oranges, celery, onions, lemon & citrus sauce, and served with gluten free pasta in olive oil and garlic. \$15

#### GLUTEN FREE SHRIMP SPIEDINI MAGGIE

Shrimp dusted in gluten free coating and served in a lemon butter sauce with a side of gluten free pasta in olive oil, butter and garlic sauce. \$19

### Pasta

#### GLUTEN FREE CHEESE RAVIOLI

Gluten free ravioli stuffed with ricotta cheese, and served with our vegetarian Maggie's sugo. \$10

#### GLUTEN FREE PASTA CON BROCCOLI ALLA BALANO

Gluten free pasta, steamed broccoli, and sautéed mushrooms in a cheesy tomato sauce. \$13

#### GLUTEN FREE CAVATELLI CATANIA

Gluten free pasta with sautéed mushrooms, red onions, red pepper, and garlic in a crushed tomato sauce, topped with Romano Cheese. \$12

#### HILL SPECIAL

Gluten free pasta topped with our vegetarian Maggie's Sugo. \$10  
+ Add (2) Gluten free meatballs for \$3

#### FETTUCCINE ALFIO

Gluten Free Pasta, topped with our creamy Alfredo sauce. \$12

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