

Sunday-Thursday
4:30pm-10pm
Friday & Saturday
4:30pm-11pm



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ONLINE RESERVATIONS
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A FAMILY FUSION OF LEGENDARY ITALIAN CUISINE

APPETIZERS

Toasted Ravioli 9

The original meat-filled ravioli, breaded and fried, served with fresh tomato sauce

Stuffed Artichoke 8

Filled with Italian bread crumbs and served in a butter sauce. Add Shrimp \$2.00

Alla Siciliano: with prosciutto ham, shrimp, and melted provol, Add \$5.00

CG's Signature Shrimp 12

Jumbo shrimp baked to perfection in a garlic butter sauce.

Calamari Fritti 9

Small squid lightly floured, flash-fried, and served with a citrus chipotle mayo sauce

Sicilian Garlic Dip 3

Extra Virgin Olive Oil, garlic, fresh Italian herbs, and Romano cheese

SALADS AND SOUP

Soup of the Day

Charlie Gitto's House Salad 5

Combination of romaine lettuce, iceberg lettuce, field greens, provol cheese and homemade croutons tossed in our sweet and sour Italian dressing

Garozzo's House Salad 5

Iceberg and romaine tossed with artichoke hearts, red onion, parmesan and pimentos in a red wine vinaigrette

Classic Caesar 6

Romaine lettuce, freshly shaved parmesan cheese, and homemade croutons tossed in our classic Caesar dressing

Wedge Salad 7

Wedge of Iceberg topped with prosciutto, gorgonzola, tomatoes, red onions with a sweet and sour Italian dressing

Seasonal Salad Mkt. Price

Please ask your server for details and description.

SIGNATURE

CHICKEN SPIEDINI

Marinated tender chunks of chicken with Italian breadcrumbs and charbroiled to perfection

Garozzo 17

Our signature Amogio sauce

Gabriella 18

A spicy red Diablo sauce

Georgio 18

Fresh crushed tomato sauce with sauteed fresh spinach over angel hair pasta topped with Romano cheese

Samantha 19

Alfredo sauce with artichoke hearts over fettuccine

TRADITIONAL ITALIAN FAVORITES

Chicken Parmigiano 17

Boneless natural chicken breast breaded, sauteed, then baked with fresh tomato sauce and fontina cheese

Chicken Marsala 17

Natural boneless breast of chicken sauteed with a sweet Marsala wine sauce and fresh mushrooms

Chicken Lemonata 17

Natural boneless breast of chicken sauteed in a white wine lemon butter sauce and capers

Chicken Saltimbocca 18

Natural boneless breast of chicken sauteed with prosciutto and fontina in a Marsala sage sauce

Chicken Nunzio with

Jumbo Lump Crabmeat 21

Natural boneless breast of chicken, dusted with breadcrumbs pan-sauteed, topped with jumbo lump crabmeat, melted provol cheese, and lemon butter sauce

Veal Parmigiano 27

Thin pounded milk fed veal, breaded, pan-sauteed, topped with tomato sauce and fontina cheese, then baked

Veal Marsala 24

Slices of milk fed veal sauteed in a sweet Marsala wine sauce with fresh mushrooms

Veal Lemonata 24

Slices of milk fed veal sauteed in a white wine lemon butter sauce and capers

Veal Saltimbocca 24

Slices of milk fed veal sauteed with prosciutto and fontina cheese finished white wine and sage

Veal Nunzio with

Jumbo Lump Crabmeat 27

Thin sliced milk fed veal, pan-sauteed, topped with jumbo lump crabmeat, melted provol cheese, and lemon butter sauce

SEAFOOD

Shrimp Scampi 29

Sauteed shrimp prepared in an herb butter cream sauce with fresh tomatoes and mushrooms

Tilapia alla Fresca 20

Dusted with breadcrumbs, charbroiled and topped with red onion, tomatoes, celery, capers, olive oil and lemon

PASTA

Penne Borghese 16

Penne pasta in a pink cognac sauce with prosciutto, onions, and parsley

Old fashioned Baked Spaghetti with Meatballs 16

Spaghetti bolognese, baked with provol cheese and meatballs

Homemade Six Layer Lasagna 16

Meat filled lasagna baked with tomato and cream sauce

Seafood Pasta Suzanne 20

Fettuccini in a spicy three-pepper cream sauce with fresh little neck clams, shrimp, scallops and langostinos

Rigatoni Anthony 17

Rigatoni with crumbled sweet and hot Italian sausage served in a fresh tomato sauce

Tortelloni Gina 17

Filled with chicken, cheese and prosciutto, served in a cream sauce with mushrooms and peas

Cannelloni 16

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

Manicotti 14

Tubular pasta filled with ricotta cheese and served in a tomato cream sauce

Ravioli 14

Filled with meat, cheese, or a combination, served with a fresh tomato sauce

Penne Primavera 16

Low carb Barilla Plus multigrain pasta tossed in an olive oil, butter, and garlic sauce with a medley of fresh seasonal vegetables

SPECIALTY ENTREES

Filet of Beef Tenderloin Siciliano 33

8 oz. center cut tenderloin char-grilled, rolled in seasoned breadcrumbs, topped with provol cheese, lemon butter, and fresh mushrooms

KC Strip with Herb Butter or Brandy Peppercorn Sauce 30

14 oz. Kansas City strip char-grilled and finished with your choice of a brandy peppercorn sauce or herb butter

Filet of beef with Herb Butter or Brandy Peppercorn Sauce 32

8 oz. center cut tenderloin char-grilled and finished with your choice of a brandy peppercorn sauce or herb butter

Spiedini Pereira 23

Beef Spiedini served in our signature Amogio sauce

Veal Spiedini alla Sophia Marie 24

Veal Spiedini, lightly breaded and rolled, filled with Genoa salami, fontina cheese, diced tomatoes, red onions, and pine nuts, charbroiled and served in Marsala wine sauce with sauteed mushrooms

garozzo (ga·rō·zzō) • gitto (jē·tō) • garozzo (ga·rō·zzō) • gitto (jē·tō) • garozzo (ga·rō·zzō) • gitto (jē·tō) • garozzo

The Recipes, historic. The Food, fantastic.