

GARÖZZO'S

R I S T O R A N T E

Antipasti

STUFFED ARTICHOKE 14.5

MOZZARELLA FRITTI 11.5

GARLIC CHEESE BREAD 6.5

SICILIAN GARLIC DIP (VG, VO) 6

TOASTED RAVIOLI

Meat, cheese or combination 10

MEATBALLS WITH PROVOLONE (GF) 8.5

SICILIAN STUFFED ARTICHOKE

A fresh artichoke stuffed with shrimp, prosciutto, Italian bread crumbs, garlic butter and melted provolone cheese (VO) 18

CALAMARI FRITTI

Fried calamari dusted with seasoned flour, served with Maggie's sugo and a side of scampi sauce 17

HEAVEN & HELL

One pesto ravioli in gorgonzola cream, paired with a jumbo shrimp in diablo sauce 11

BENNIE V'S TRIO

Heaven & Hell served with baked Cannelloni 13.5

ARANCINI

Seasoned rice balls stuffed with Italian sausage, breaded and served with Maggie's sugo 11



Insalata

HOUSE

Iceberg and romaine lettuce tossed with crushed artichoke hearts, red onions and pimentos in red wine vinegar and olive oil with parmigiano (GF, V, VGO) 12 | *With entrée* 7

CEASAR

Romaine lettuce with homemade Caesar dressing, parmigiano and croutons (GFO) * 12 | *With entrée* 7

WEDGE

A wedge of iceberg lettuce with diced tomatoes, gorgonzola, prosciutto and hardboiled egg, served in a creamy parmigiano dressing (GF) 14 | *With entrée* 10

LOMBARDO

Sicilian style tomato salad with red onions, basil, oregano, olive oil and red wine vinegar (GF, V, VG) 10 | *With entrée* 8.5

SANTA TERESA

Romaine lettuce, red onions, and goat cheese, tossed with a Dijon vinaigrette and topped with roasted red peppers (GF, V) 13 | *With entrée* 8.5

Spiedini di Pollo

OUR SIGNATURE DISH: MARINATED CHICKEN ROLLED IN ITALIAN BREAD CRUMBS, SKEWERED AND GRILLED

GAROZZO*

Topped with amogio, a blend of olive oil, garlic, lemon juice and herbs. Served with side of pasta and Maggie's sugo (GFO) 26

GABRIELLA*

Served over fettuccine in a spicy diablo sauce 26

GEORGIO*

Served with crushed tomatoes, basil, garlic, spinach and olive oil over angel hair with Romano cheese (GFO) 26

SAMANTHA*

Served over fettuccine with artichoke hearts in a creamy alfredo sauce (GFO) 26

Specialita della Casa

CHICKEN VINCENZO*

Lightly breaded, crispy and topped with fontina cheese with sautéed mushrooms, garlic and onions and finished in a sweet and spicy cognac cream reduction. Served with linguine in olive oil and garlic 25.5

GNOCCHI GIUSEPPE

Homemade Italian potato dumpling pasta served with your choice of vodka sauce or pesto cream sauce 21

MIKE'S DIET CHICKEN*

Chicken breast grilled and topped with shrimp, crushed tomatoes, spinach, garlic and basil (GF, 300 calories) 24.5

CHICKEN CARBONARA*

Grilled chicken breast on a bed of fettuccini, topped with carbonara sauce with sauteed prosciutto, artichoke hearts, and spinach. (GFO) 26

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 25.5

EGGPLANT PARMIGIANO

Lightly breaded, crispy and topped with fontina cheese and Maggie's sugo (GFO, V) 22

CHICKEN SALERNO*

lightly breaded grilled chicken breast, with Provel, white wine lemon butter garlic sauce, fresh mushroom and fresh broccoli. 25.5

(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 foodborne illness. © US Foods Menu 2024 (R4508405)

Parties of 8 or more subject to 20% service charge.

Pesce

SHRIMP SPIEDINI MAGGIE

Lightly breaded, grilled and topped with garlic lemon butter sauce, served with linguine in olive oil and garlic (GFO) 34

PESCE ALLA FRESCA

Seasonal white fish, lightly breaded, grilled and topped with diced tomatoes, capers, oranges, celery, red onions, lemon and olive oil, served with linguine in light tomato sauce (GFO) 30

SALMON ALLA SPINACI CON PESTO*

Fresh 8 oz. grilled fillet over cavatelli in tomato cream sauce with clams, spinach, pesto and toasted pine nuts (GFO) 28

LINGUINE FRUTTI DI MARE

Clams, shrimp, scallops, tomatoes and mushrooms in a light béchamel sauce 26.5

SEAFOOD RAVIOLI MARIO

Filled with shrimp, scallops and lobster in a sherry wine sauce with roasted tomatoes, peas and Italian herbs with Romano cheese 24.5



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* 42

BISTECCA CANZONERI*

Two 4 oz. beef tenderloin medallions grilled and topped with provolone, two jumbo shrimp, mushrooms, pimentos and basil in white wine lemon butter sauce* 45

BEEF SPIEDINI PERIERA*

With our signature amogio 35

BEEF SPIEDINI GEORGIO*

With crushed tomatoes, basil, garlic, spinach and olive oil over angel hair with Romano cheese 36

BISTECCA GIO*

Beef medallions, white wine lemon butter sauce, garlic, cracked pepper, and mushrooms 40



Vitello

VEAL GAROZZO*

Sautéed with mushrooms, capers and black olives in a lemon butter sauce 30.5

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 wine sauce with sautéed mushrooms 31

VEAL PARMIGIANO*

Lightly breaded and sautéed in Maggie's sugo with melted fontina cheese 30.5

VEAL SALTIMBOCCA*

Sautéed, baked and topped with prosciutto, sage and melted fontina in a brown wine sauce* 31

Pasta

ADD MEATBALLS OR ITALIAN SAUSAGE 5.5

RIGATONI ANGELA

Beef tenderloin tips sautéed with green peppers, mushrooms, tomatoes, garlic and a touch of marsala wine sauce topped with Romano cheese 26

TORTELLONI GINA

Stuffed with chicken and prosciutto, served in alfredo sauce with mushroom and peas 24.5

CAPELLI D'ANGELO

Angel hair pasta with crushed tomatoes, garlic, basil and olive oil, topped with Romano cheese (GFO, V) 19.5

HILL SPECIAL

Your choice of pasta with Maggie's sugo and meatballs or Italian sausage (GFO, V) 19

FETTUCCINE ALFIO

Served in a creamy alfredo sauce (GFO) 20.5

RIGATONI CANZONERI

Sautéed prosciutto, peas and mushrooms served in tomato cream sauce 22.5

CANNELLONI

Tubular pasta filled with beef, pork, and veal, served in tomato cream sauce 19.5

MANICOTTI

Tubular pasta filled with ricotta cheese, served in tomato cream sauce 18.5

PASTA CON BROCCOLI ALLA BALANO

Steamed broccoli and sautéed mushrooms in tomato cream sauce tossed with parmigiano cheese 21.5

BAKED LASAGNA

Layered with Italian sausage, beef, ricotta cheese and Maggie's sugo, topped with provolone cheese 22.5

VODKA RIGATONI

Rigatoni pasta served in a vodka-tomato cream sauce topped with Romano cheese 23.5

CAVATELLI CATANIA

Sautéed mushrooms, red onions, red pepper and garlic in a crushed tomato sauce, topped with Romano cheese (GFO, VGO) 20

PENNE VICTORIA

Sautéed with red onions, prosciutto, anchovies, capers and fresh basil in tomato cream sauce 22.5

MEAT OR CHEESE RAVIOLI

Served in Maggie's sugo 19
Add meatballs or Italian sausage 5.5

Add

GRILLED CHICKEN BREAST 7.5
SHRIMP 8.5
SALMON* 11.5
GLUTEN-FREE PASTA 6.5