

# GAROZZO'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

### 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

**ARANCINI**

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



## Sandwiches

SERVED WITH CHOICE OF FRIES,  
PASTA WITH MAGGIE'S SUGO, OR  
VEGETABLE OF THE DAY.

**SALSICCIA ALLA SICILIANO**

Grilled Italian sausage with sautéed onions, green peppers and melted Provel on a toasted Italian roll 13.5

**ITALIAN STEAK\***

Beef parmesan topped with Maggie's sugo and melted Provel cheese on toasted Italian roll 13.5

**MEATBALL SANDWICH**

Italian meatballs topped with Maggie's sugo and melted Provel on toasted Italian roll 13

**PHILLY CHEESE STEAK**

Sliced beef sautéed with onions, green peppers and mushrooms served with Provel cheese on toasted Italian roll 14.5

Our Salsiccia is more than just sausage—it's a family tradition. The recipe comes straight from Sicily, where the bold flavors of the south add a little kick to every bite. Crafted with a secret blend of meats and spices, we make it right here in Kansas City, staying true to our roots while honoring our heritage. Whether grilled, simmered, or nestled into your favorite dish, this is the taste of old-world Italy, made just for you. Buon appetito!

## 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 | Add anchovies 2

**WEDGE**

A wedge of iceberg lettuce with diced tomatoes, gorgonzola cheese, 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

**GAROZZO SPECIALITA**

Iceberg and romaine lettuce, salami, provolone, hard boiled eggs, red onions, celery, olives, tomatoes, and pepperoncini tossed with red wine vinegar and olive oil (GF) 14

## 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) 16

**GABRIELLA\***

Served over fettuccine in a spicy diablo sauce 16

**GEORGIO\***

Served with crushed tomatoes, basil, garlic, spinach and olive oil over angel hair with Romano cheese (GFO) 16

**SAMANTHA\***

Served over fettuccine with artichoke hearts in a creamy alfredo sauce (GFO) 16

(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.

# Specialita della Casa

## SHRIMP SPIEDINI MAGGIE

Lightly breaded, grilled and topped with garlic lemon butter sauce, served with linguine in olive oil and garlic (GFO) 17.5

## 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)

## 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) 17.5

## 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 17.5

## MIKE'S DIET CHICKEN\*

Chicken breast grilled and topped with shrimp, crushed tomatoes, spinach, garlic and basil (GF, 250 calories) 16

## CHICKEN CARBONARA\*

Grilled chicken breast on a bed of fettuccini, topped with carbonara sauce with sauteed prosciutto, artichoke hearts, and spinach. (GFO) 16.5

## 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 17.5

## CHICKEN SALERNO\*

Lightly breaded, grilled chicken breast, with Provel, white wine lemon butter garlic sauce, fresh mushroom and fresh broccoli. 17.5

## EGGPLANT PARMIGIANO

Lightly breaded, crispy and topped with fontina cheese and Maggie's sugo (GFO, V) 13.5

## 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 19

## BEEF SPIEDINI GEORGIO\*

With crushed tomatoes, basil, garlic, spinach and olive oil over angel hair with Romano cheese 18.5

## BEEF SPIEDINI PERIERA\*

With our signature amogio 18



In 1989, Michael Garozzo introduced Kansas City to something special — his signature Chicken Spiedini. Inspired by the rustic flavors of Sicily, he perfected a recipe that would become legendary. Pair it with a bed of pasta with Maggie's Sugo, some Garozzo's Chianti wine and you have a dish that feels like Sunday Dinner at the Garozzo's household. Often imitated, never duplicated — this is the original.

## Pasta

ADD MEATBALLS OR ITALIAN SAUSAGE 5.5

## TORTELLONI GINA

Stuffed with chicken and prosciutto, served in alfredo sauce with mushroom and peas 16.5

## CAPELLI D'ANGELO

Angel hair pasta with crushed tomatoes, garlic, basil and olive oil, topped with Romano cheese (GFO, V) 13.5

## HILL SPECIAL

Your choice of pasta with Maggie's sugo and meatballs or Italian sausage (GFO, V) 10

## FETTUCCHINE ALFIO

Served in a creamy alfredo sauce (GFO) 14

## RIGATONI CANZONERI

Sautéed prosciutto, peas and mushrooms served in tomato cream sauce 14

## CANNELLONI

Tubular pasta filled with beef, pork, and veal, served in tomato cream sauce 12.5

## MANICOTTI

Tubular pasta filled with ricotta cheese, served in tomato cream sauce 11.5

## PASTA CON BROCCOLI ALLA BALANO

Steamed broccoli and sautéed mushrooms in tomato cream sauce tossed with Parmigiano cheese 13.5

## BAKED LASAGNA

Layered with Italian sausage, beef, ricotta cheese and Maggie's sugo, topped with provolone cheese 15

## VODKA RIGATONI

Rigatoni pasta served in a vodka-tomato cream sauce topped with Romano cheese 15.5

## CAVATELLI CATANIA

Sautéed mushrooms, red onions, red pepper and garlic in a crushed tomato sauce, topped with Romano cheese (GFO, VGO) 13.5

## PENNE VICTORIA

Sautéed with red onions, prosciutto, anchovies, capers and fresh basil in tomato cream sauce 14.5

## MEAT OR CHEESE RAVIOLI

Served in Maggie's sugo 12.5  
Add meatballs, meat sauce or sausage 6

## SEAFOOD RAVIOLI MARIO

Filled with shrimp, scallops and lobster in a sherry wine sauce with roasted tomatoes, peas and Italian herbs with Romano cheese 15.5

## Add

GRILLED CHICKEN BREAST 7.5  
SHRIMP 8.5  
SALMON\* 11.5  
GLUTEN-FREE PASTA 6.5  
MEATBALLS OR ITALIAN SAUSAGE 5.5