

# GAROZZO'S

R I S T O R A N T E

## Antipasti

**STUFFED ARTICHOKE** 14.5

**MOZZARELLA FRITTI** 12

**GARLIC CHEESE BREAD** 8

**SICILIAN GARLIC DIP** (VG, VO) 6.5

**TOASTED RAVIOLI**

*Meat, cheese or combination* 11

**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) 21

**CALAMARI FRITTI**

*Fried calamari dusted with seasoned flour, served with Maggie's sugo and a side of scampi sauce* 19

**HEAVEN & HELL**

*One pesto ravioli in gorgonzola cream, paired with a jumbo shrimp in diablo sauce* 13

**BENNIE V'S TRIO**

*Heaven & Hell served with baked Cannelloni* 16

**ARANCINI**

*Sicilian rice balls stuffed with Italian sausage, risotto, & peas, breaded, fried and served with Maggie's sugo* 12



## 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) 14 | With entrée 7.5

**CEASAR**

*Romaine lettuce with homemade Caesar dressing, parmigiano and croutons* (GFO) \* 14 | With entrée 7.5

**WEDGE**

*A wedge of iceberg lettuce with diced tomatoes, gorgonzola, prosciutto and hardboiled egg, served in a creamy parmigiano dressing* (GF) 16 | With entrée 12

**LOMBARDO**

*Sicilian style tomato salad with red onions, basil, oregano, olive oil and red wine vinegar* (GF, V, VG) 12 | With entrée 9

**SANTA TERESA**

*Romaine lettuce, red onions, and goat cheese, tossed with a Dijon vinaigrette and topped with roasted red peppers* (GF, V) 15 | With entrée 9.5

## 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) 27

**GABRIELLA\***

*Served over fettuccine in a spicy diablo sauce* 27

**GEORGIO\***

*Served with crushed tomatoes, basil, garlic, spinach and olive oil over angel hair with Romano cheese* (GFO) 27

**SAMANTHA\***

*Served over fettuccine with artichoke hearts in a creamy alfredo sauce* (GFO) 27

## 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* 27

**GNOCCHI GIUSEPPE**

*House made potato pasta served with your choice of vodka sauce or pesto cream sauce* 24

**MIKE'S DIET CHICKEN\***

*Chicken breast grilled and topped with shrimp, crushed tomatoes, spinach, garlic and basil* (GF) 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* 27

**EGGPLANT PARMIGIANO**

*Lightly breaded, crispy and topped with fontina cheese and Maggie's sugo* (GFO, V) 23

**CHICKEN SALERNO\***

*lightly breaded grilled chicken breast, with Provel, white wine lemon butter garlic sauce, fresh mushroom and fresh broccoli* 27

**CHICKEN PIANCIMINO\***

*Boneless, breasted chicken pounded breaded sautéed and topped with lemon butter, capers, black olives, and mushrooms, served with a side of linguine in olive oil and garlic* 27

\*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.

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

## Pesce

### SHRIMP SPIEDINI MAGGIE\*

Lightly breaded, grilled and topped with garlic lemon butter sauce, served with linguine in olive oil and garlic (GFO) 35

### LOBSTER SPIEDINI

Rolled lobster medallions, lightly breaded and grilled to perfection on a skewer. Finished with our lemon butter sauce and served with linguine in olive oil and garlic \*Market Price

### 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) 30

### LINGUINE FRUTTI DI MARE\*

Clams, shrimp, scallops, tomatoes and mushrooms in a light béchamel sauce 28

### SEAFOOD RAVIOLI MARIO\*

Filled with shrimp, scallops and lobster in a sherry wine sauce with roasted tomatoes, peas and Italian herbs with Romano cheese 26

### CAPELLINI DIAVOLO\*

A spicy red sauce with shrimp, calamari, scallops, and clams, seasoned with Calabrian chili peppers (GFO) 31



## Carne

### BISTECCA MODIGA\*

Beef tenderloin medallions lightly breaded, grilled, topped with provolone cheese, sautéed mushrooms and a white wine lemon butter sauce\* 45

### BISTECCA CANZONERI\*

Beef tenderloin medallions grilled and topped with provolone, two jumbo shrimp, mushrooms, pimentos and basil in white wine lemon butter sauce\* 48

### BEEF SPIEDINI PERIERA\*

With our signature amogio 37

### BEEF SPIEDINI GEORGIO\*

With crushed tomatoes, basil, garlic, spinach and olive oil over angel hair with Romano cheese 38

### 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 35

## Add

GRILLED CHICKEN BREAST 8  
SHRIMP 9  
SALMON\* 15  
GLUTEN-FREE PASTA 7

## Pasta

ADD MEATBALLS OR ITALIAN SAUSAGE 6

### RIGATONI ANGELA

Beef tenderloin tips sautéed with green peppers, mushrooms, tomatoes, garlic and a touch of marsala wine sauce topped with Romano cheese 28

### TORTELLONI GINA

Stuffed with chicken and prosciutto, served in alfredo sauce with mushroom and peas 26

### CAPELLI D'ANGELO

Angel hair pasta with crushed tomatoes, garlic, basil and olive oil, topped with Romano cheese (GFO, V) 20

### HILL SPECIAL

Your choice of pasta with Maggie's sugo and meatballs or Italian sausage (GFO, V) 20

### FETTUCCINE ALFIO

Served in a creamy alfredo sauce (GFO) 23

### SPAGHETTI BOLOGNESE

A traditional Bolognese sauce made with ground beef, Garozzo's Italian Sausage, crushed tomatoes, & red wine (GFO)25

### CANNELLONI

Tubular pasta filled with beef, pork, and veal, served in tomato cream sauce 20

### MANICOTTI

Tubular pasta filled with ricotta cheese, served in tomato cream sauce 20

### PASTA CON BROCCOLI ALLA BALANO

Steamed broccoli and sautéed mushrooms in tomato cream sauce tossed with parmigiano cheese 23

### BAKED LASAGNA

Layered with Italian sausage, beef, ricotta cheese and Maggie's sugo, topped with provolone cheese 25

### VODKA RIGATONI

Rigatoni pasta served in a vodka-tomato cream sauce topped with Romano cheese 25

### CAVATELLI CATANIA

Sautéed mushrooms, red onions, red pepper and garlic in a crushed tomato sauce, topped with Romano cheese (GFO, VGO) 22

### PENNE VICTORIA

Sautéed with red onions, prosciutto, anchovies, capers and fresh basil in tomato cream sauce 25

### MEAT OR CHEESE RAVIOLI

Served in Maggie's sugo 21  
Add meatballs or Italian sausage 6

Michael Garozzo opened our doors in 1989 with a vision to bring family-style Italian hospitality to Kansas City. Garozzo's quickly became known as the place where Chicken Spiedini began, with a signature dish that's now a local favorite. Today, our famous Spiedini, Italian sausage, and signature sauces can also be found in your local KC grocery store.