



Antipasti

- STUFFED ARTICHOKE 15.5
- MOZZARELLA FRITTI 12.5
- GARLIC CHEESE BREAD 8
- SICILIAN GARLIC DIP (VG, VO) 8
- 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) 22

CALAMARI FRITTI
Fried calamari dusted with seasoned flour, served with Maggie's sugo and a side of scampi sauce 20

HEAVEN & HELL
One pesto ravioli in gorgonzola cream, paired with a jumbo shrimp in diablo sauce 14

BENNIE V'S TRIO
Heaven & Hell served with baked Cannelloni 17

ARANCINI
Sicilian rice balls stuffed with Italian sausage, risotto, & peas, breaded, fried and served with Maggie's sugo 13



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)* 15 | With entrée 8.5

CEASAR
Romaine lettuce with homemade Caesar dressing, parmigiano and croutons (GFO) 15| With entrée 8.5

WEDGE
A wedge of iceberg lettuce with diced tomatoes, gorgonzola, prosciutto and hardboiled egg, served in a creamy parmigiano dressing (GF) 17| With entrée 13

LOMBARDO
Sicilian style tomato salad with red onions, basil, oregano, olive oil and red wine vinegar (GF, V, VG) 12 | With entrée 10

SANTA TERESA
Romaine lettuce, red onions, and goat cheese, tossed with a Dijon vinaigrette and topped with roasted red peppers (GF, V) 16 | With entrée 10.5

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) 28.50

GABRIELLA*
Served over fettuccine in a spicy diablo sauce 28.50

GEORGIO*
Served with crushed tomatoes, basil, garlic, spinach and olive oil over angel hair with Romano cheese (GFO) 28.50

SAMANTHA*
Served over fettuccine with artichoke hearts in a creamy alfredo sauce (GFO) 28.50

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 28

GNOCCHI GIUSEPPE
House made potato pasta served with your choice of vodka sauce or pesto cream sauce 25

MIKE'S DIET CHICKEN*
Chicken breast grilled and topped with shrimp, crushed tomatoes, spinach, garlic and basil (GF) 27

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 28

EGGPLANT PARMIGIANO
Lightly breaded, crispy and topped with fontina cheese and Maggie's sugo (GFO, V) 24

CHICKEN SALERNO*
lightly breaded grilled chicken breast, with Provel, white wine lemon butter garlic sauce, fresh mushroom and fresh broccoli 28

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 28

*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) 37

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) 32

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) 32

LINGUINE FRUTTI DI MARE*

Clams, shrimp, scallops, tomatoes and mushrooms in a light béchamel sauce 30

SEAFOOD RAVIOLI MARIO*

Filled with shrimp, scallops and lobster in a sherry wine sauce with roasted tomatoes, peas and Italian herbs with Romano cheese 27.5

CAPELLINI DIAVOLO*

Spicy red sauce with shrimp, calamari, scallops, and clams, seasoned with Calabrian chili peppers (GFO) 32.5



Carne

BISTECCA MODIGA*

Beef tenderloin medallions lightly breaded, grilled, topped with provolone cheese, sautéed mushrooms and a white wine lemon butter sauce* 46.50

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 39

BEEF SPIEDINI GEORGIO*

With crushed tomatoes, basil, garlic, spinach and olive oil over angel hair with Romano cheese 40

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 37

Add

- GRILLED CHICKEN BREAST 9
- SHRIMP 10
- SALMON* 15
- GLUTEN-FREE PASTA 8

Pasta

ADD MEATBALLS OR ITALIAN SAUSAGE 7

RIGATONI ANGELA

Beef tenderloin tips sautéed with green peppers, mushrooms, tomatoes, garlic and a touch of marsala wine sauce topped with Romano cheese 29

TORTELLONI GINA

Stuffed with chicken and prosciutto, served in alfredo sauce with mushroom and peas 27

CAPELLI D'ANGELO

Angel hair pasta with crushed tomatoes, garlic, basil and olive oil, topped with Romano cheese (GFO, V) 21

HILL SPECIAL

Your choice of pasta with Maggie's sugo and meatballs or Italian sausage (GFO, V) 21

FETTUCCINE ALFIO

Served in a creamy alfredo sauce (GFO) 24

SPAGHETTI BOLOGNESE

A traditional Bolognese sauce made with ground beef, Garozzo's Italian Sausage, crushed tomatoes, & red wine (GFO) 26

CANNELLONI

Tubular pasta filled with beef, pork, and veal, served in tomato cream sauce 21

MANICOTTI

Tubular pasta filled with ricotta cheese, served in tomato cream sauce 21

PASTA CON BROCCOLI ALLA BALANO

Steamed broccoli and sautéed mushrooms in tomato cream sauce tossed with parmigiano cheese 24

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 26

CAVATELLI CATANIA

Sautéed mushrooms, red onions, red pepper and garlic in a crushed tomato sauce, topped with Romano cheese (GFO, VGO) 23

PENNE VICTORIA

Sautéed with red onions, prosciutto, anchovies, capers and fresh basil in tomato cream sauce 26

MEAT OR CHEESE RAVIOLI

Served in Maggie's sugo 21
Add meatballs or Italian sausage 7

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.

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