



La Gondola

// 2914 N. Ashland Ave Chicago, Illinois 60657 / 773-248-4433 //
Proudly serving Lakeview since "1984"

Starters ~ Antipasti

BAKED MEATBALLS (100% Beef) Smothered in Tomato-Cream Sauce & Mozzarella, Served with crostini	\$12
★ CALAMARI FRITTI Flash Fried Tender Loligo Calamari, Served with house cocktail sauce & Lemon Wedges	\$14
BURRATA Fresh Mozzarella ball infused with Pesto & EVOO, Served with vine ripe tomatoes & crostini	\$13
FRESH BLACK MUSSELS Fresh in the shell, Marinara or Diavolo (Spicy Marinara) with garlic crostini	\$12
MOZZARELLA ARANCINI Stuffed Carnaroli rice Balls with Marinara	\$11
CARNE E FORMAGGIO (Italian Charcuterie) Cold Cuts, Cheese, Olives & Veggie Board	\$13
BRUSCHETTA Diced tomatoes and fresh basil over garlic crostini, Kalamata Olives with EVOO	Sm \$9Lg \$13
CHICKEN PARM PIZZA Ground chicken crust (breaded + fried) baked with pizza sauce & mozzarella	\$13

Soup & Salads ~ Zuppa e Insalate'

★ LA GONDOLA SALAD Romaine, Gorgonzola, Belgian endives, Kalamata olives & tomatoes, Balsamic	Sm \$9Lg \$13
MOZZARELLA CAPRESE' Fresh Buffalo Mozzarella, Tomatoes, Basil, Kalamata olives & EVOO	\$12
GRILLED ROMAINE Char-Grilled Romaine, crumbled gorgonzola, crispy bacon drizzled with EVOO	\$10
INSALATA DI CESARE' Romaine, Anchovies, homemade croutons, shaved parmigiana, classic Caesar dressing	\$9
MINISTRONE' Thick Italian soup with veggies, pastina & beans, made from fresh stock 7 daysbowl \$5
STRACCIATELLA Spinach egg drop soup with Romano cheesebowl \$5
HOUSE SALAD Spring mix, cucumber, grape tomatoes with choice dressing	\$7
CRANBERRY & WALNUT SALAD Spring mix, cucumbers and tomatoes with creamy garlic dressing	\$8

Pasta ~ Primo Corso

Free with all entrees: Cup of soup, warm bread, whipped butter, pecorino romano cheese

BLACK LINGUINE AL TONNO Fresh Pasta (squid ink) with Genova Tuna & Tomato-Cream Sauce	\$20
★ RIGATONI BOSCAIOLA "Signature Dish"	\$20
Tomato-Cream sauce, Crumbled Italian Sausage, Mushrooms, fresh sage, spices & white wine	
CACIO E PEPE' Bucatini Pasta, Hand cracked black pepper, Romano cheese & EVOO	\$18
★ LOBSTER RAVIOLI Jumbo "homemade" in a light cream sauce with spinach, red pepper & Mascarpone cheese	\$22
SPAGHETTI & MEATBALLS Thick Spaghetti noodles, 2 House meatballs in marinara or bolognese' with Romano	\$20
STUFFED GNOCCHI Baby gnocchi pillows stuffed with Ricotta cheese, tossed with Marinara, Bolognese or Pesto	\$19
CAPELLINI ARRABIATTA Angel Hair Pasta tossed with Spicy Marinara & Pecorino Romano cheese	\$18
★ LASAGNA Pasta sheets filled with 4 Cheeses, baked with Mozzarella, covered in choice of Marinara or Meat Sauce	\$19
SPAGHETTI CARBONARA Thick Spaghetti, Crisp American Bacon in light cream sauce	\$20
★ SUNDAY GRAVY Braised Pork Neck Bones, meatball & sausage in house Bolognese with Fresh Rigatoni	\$23
LINGUINE WITH CLAMS Fresh Manila Clams & Clam Meat in Red or White Sauce	\$19

Gluten Free or Whole Wheat Pasta available +\$3

// Thank you for supporting Local, Family Owned Businesses, Think Globally, Shop Locally! //

// Corkage Fee \$20 (per bottle) // Share-Split charge \$4 // Prices subject to change without notice ★ = Favorite //



“That place in the Strip Mall”

Main ~ Principale’

Free with all entrees: Cup of soup, warm bread, whipped butter, pecorino romano cheese

ITALIAN PORK CHOPS Breaded / Pan Fried with Red Peppers, Garlic/Lemon Sauce served with Broccoli	\$20
★ SALMON VESUVIO Wild Alaskan Salmon side, Fresh rosemary, garlic, White wine, served with potato & broccoli	\$22
CHICKEN GONDOLA Chicken Vesuvio with sausage, mushrooms, green peppers & Vesuvio Potatoes	\$20
WHITE FISH LEMONE’ Fresh Lake Superior White Fish Filet in Lemon/Wine/Garlic Sauce with broccoli	\$21
BRAISED PORK BELLY	\$22
<i>Triple Smoked Pork Belly Covered in Porcini/Cream Sauce, Served with Ripasso Scented Risotto & Arugula.</i>	
★ CHICKEN PARMIGIANA Breaded Chicken Breast Baked with mozzarella & Marinara, served with Pasta	\$20
CIOPPINO (Seafood Stew) Fresh Black Mussels, Shrimp, Calamari & Manila clams in Marinara with Garlic Bread Spears	\$22
★ EGGPLANT PARMIGIANA 3 Layers Fresh eggplant dipped in egg batter, baked with mozzarella + marinara w/Pasta	\$20

Sides ~ Lati

BEEF MEATBALLS (choice sauce)	\$8	ITALIAN SAUSAGE (choice sauce)	\$8
BUCATINI MARINARA	\$6	SAUTEED SPINACH (garlic & oil)	\$5
VESUVIO POTATOES	\$6	SAUTEED BROCCOLI (garlic & oil)	\$5
GREEN BEANS (Garlic, oil, Lemon)	\$5	SAUSAGE & PEPPERS (piccante)	\$9
TRUFFLE FRIES (truffle oil/fresh parsley)	\$6	GREEN PEAS & BACON BITS	\$6
SAUTEED MUSHROOMS In garlic butter	\$5	RICOTTA GNOCCHI (marinara)	\$7

Desserts ~ Dolci

BABY CANNOLI Hand Packed baby Cannoli w / semi-sweet chocolate drops (4)	\$6
COCONUT RIPIENO Creamy coconut sorbetto served in the natural fruit shell	\$7
CANNOLI CAKE Big Slice of Yellow 3-Layer Ricotta filled Cannoli Cake + chocolate drops	\$7
TIRAMISU Slice of Homemade tiramisu, dusted with cocoa & chocolate drops	\$6
RUMCHATA GELATO La Gondola exclusive, Made with Real RumChata	\$5

// Corkage Fee \$20 (per bottle) // Share-Split charge \$4 // Prices subject to change without notice ★ = Favorite //

// Thank you for supporting Local, Family Owned Businesses, Think Globally, Shop Locally! //