

APPETIZERS

BRUSCHETTA

Fresh chopped tomatoes, olive oil, basil, and spices served over Toasted homemade "old world" garlic bread (4) (8)

HALF PAN	Serves 8-10	\$35
FULL PAN	Serves 18-20	\$70

BUFFALO CHICKEN WINGS

La Gondola Style! Mild, Hot, or Inferno, served with buttermilk ranch dressing. (4) (8)

Regular (on the bone)

HALF PAN	Serves 8-10	\$38
FULL PAN	Serves 18-20	\$78

Boneless (off the bone)

HALF PAN	Serves 8-10	\$35
FULL PAN	Serves 18-20	\$75

JUMBO FRIED CHEESE RAVIOLI

(4) (8)

Large homemade cheese ravioli breaded, fried and served with La Gondola marinara sauce.

HALF PAN	Serves 8-10	\$35
FULL PAN	Serves 18-20	\$70

FRESH BLACK MUSSELS (in the shell)

West Coast Mussels served in house marinara, arrabiata (spicy red sauce) or garlic & oil. (4) (8)

HALF PAN	Serves 8-10	\$45
FULL PAN	Serves 18-20	\$90

BURRATA PLATTER

Fresh mozzarella ball infused with fresh cream, Ricotta and house pesto, with Crostini, fresh Tomato + Olive oil

HALF PAN	Serves 8-10	\$40
FULL PAN	Serves 18-20	\$80

MOZZARELLA STICKS (homemade)

House made breaded + fried mozzarella sticks served with La Gondola Marinara

\$.85 each Order a minimum of 30 pieces

COCKTAIL MEATBALLS

La Gondola baby meatballs (made to order) served with signature marinara & old world bread.

HALF PAN	Serves 8-10	\$40
FULL PAN	Serves 18-20	\$80

MEAT & CHEESE TRAY

Italian cold cuts and cheese, Served with Sliced Rustic Bread.

HALF PAN	Serves 8-10	\$35
FULL PAN	Serves 18-20	\$75

MINI CALZONES

Made to order Mini Calzones (cheese, sausage or pepperoni) mix & match ok

\$4 Each - Order a minimum of 10 pieces (1.5 pp recommended)

SAUSAGE & PEPPERS ~ Char Grilled (cut small)

Fresh Italian rope sausage char grilled, served with green peppers and onions (Marinara or Garlic + Oil) (5) (10)

Comes with Rustic Italian Bread

HALF PAN	Serves 8-10	\$40
FULL PAN	Serves 18-20	\$80

Serving Utensils available \$1 each, Extra 9 inch Rustic Italian Bread available \$1.5 each

SALADS

HOUSE SALAD

Spring mix, Grape Tomatoes, Cucumbers, served with your choice of dressing.

HALF PAN	Serves 8-10	\$25	one bottle salad dressing
FULL PAN	Serves 18-20	\$50	two bottles salad dressing (mix & match ok)

CAESAR SALAD

Crisp Romaine lettuce, fresh tomatoes, grated Romano cheese, homemade herbed croutons, served with classic Caesar dressing.

HALF PAN	Serves 8-10	\$25	with fresh grilled chicken breast \$35
FULL PAN	Serves 18-20	\$55	with fresh grilled chicken breast \$75

LA GONDOLA SALAD (Chopped)

Crisp romaine lettuce, crumbled gorgonzola cheese, Belgian endive, fresh tomatoes, and kalamata olives, tossed with extra virgin olive oil and balsamic on the side. Fabulous!

HALF PAN	Serves 8-10	\$40
FULL PAN	Serves 18-20	\$85

TOMATO + RED ONION SALAD (with Cucumber)

Diced Vine ripe tomatoes, sliced red onion and cucumbers tossed in house made Italian Vinaigrette + Romano

HALF PAN	Serves 8-10	\$35
FULL PAN	Serves 18-20	\$75

CHOPPED GARBAGE SALAD

Crisp Romaine Lettuce, sliced black olives, marinated artichokes, roasted red peppers, shredded mozzarella, Sliced pepperoni, Spanish onions and Green Peppers tossed in our house made Italian Vinaigrette + Romano

HALF PAN	Serves 8-10	\$45
FULL PAN	Serves 18-20	\$90

MOZZARELLA CAPRESE' SALAD

Crisp Romaine Lettuce, Sliced Grape tomatoes, Buffalo Mozzarella & fresh basil tossed in house Vinaigrette.

HALF PAN	Serves 8-10	\$40
FULL PAN	Serves 18-20	\$85

ANTIPASTO SALAD

*Genoa Salami, Mortadella, Mozzarella, Kalamata olives, Pepperoncini peppers over Chopped Romaine Lettuce
With Roasted Red Pepper and Garlic Relish. (4L) (8L)*

HALF PAN	Serves 8-10	\$45
FULL PAN	Serves 18-20	\$90

COLD PASTA SALAD

Penne Pasta, Celery, Green Peas, Mayonnaise, Green Peppers, Spanish Onion with Sea Salt & Black Pepper.

HALF PAN	Serves 8-10	\$40
FULL PAN	Serves 18-20	\$85

BABY SPINACH SALAD

Baby Spinach, Grape Tomatoes, Dried cranberries and Walnuts, Tossed in house Vinaigrette + Romano

HALF PAN	Serves 8-10	\$45
FULL PAN	Serves 18-20	\$90

CHEESE TORTELLINI SALAD

Cheese Tortellini, Grape Tomatoes, Cucumbers, Yellow Onions, tossed in house vinaigrette + Crumbled Gorgonzola

HALF PAN	Serves 8-10	\$40
FULL PAN	Serves 18-20	\$85

Serving Utensils available \$1 each, 9 Inch Rustic Italian Bread available \$1.5 each

Dressing Choices: House vinaigrette, Creamy garlic, Buttermilk Ranch, Classic Caesar, Balsamic.

LA GONDOLA FAMOUS PASTAS "OLD SCHOOL"

CHOICE OF NOODLES (Penne, Spaghetti, Rigatoni, Angel Hair or Linguine)

With La Gondola marinara, homemade meat sauce, or spicy arrabiata. Tossed with Romano cheese

HALF PAN	Serves 8-10	\$30 Baked with mozzarella add \$5
FULL PAN	Serves 20	\$60 Baked with Mozzarella add \$10

RIGATONI ALLA BOSCAIOLA (La Gondola Signature Dish!)

*Cream-Tomato sauce, fresh mushrooms, sautéed crumbled Italian sausage and fresh sage with white wine
And garlic, this is our number 1 seller.*

HALF PAN	Serves 8-10	\$45
FULL PAN	Serves 18-20	\$95

FETTUCCINE ALFREDO

Imported fettuccine Pasta with made-to-order Alfredo Sauce, Egg yolk + Romano cheese folded in at the end.

HALF PAN	Serves 8-10	\$45
FULL PAN	Serves 18-20	\$90

RIGATONI ALLA VODKA

Tomato cream sauce with vodka, peas, pecorino Romano and fresh basil tossed with Imported Rigatoni Macaroni.

HALF PAN	Serves 8-10	\$45
FULL PAN	Serves 18-20	\$90

SPAGHETTI CARBONARA

Triple Smoked American bacon Bits in a light cream sauce with Pecorino Romano.

HALF PAN	Serves 8-10	\$45
FULL PAN	Serves 18-20	\$90

SPAGHETTI PRIMAVERA

Fresh sautéed zucchini, broccoli, peas, carrots, and mushrooms in your choice of sauce (tomato-cream, marinara or garlic & oil)

HALF PAN	Serves 8-10	\$45
FULL PAN	Serves 18-20	\$90

JUMBO LOBSTER RAVIOLI (made in house) with real Lobster chunks.

Lobster ravioli in a light cream sauce with baby spinach, mascarpone cheese and a touch of Brandy.

HALF PAN	Serves 8-10	\$55
FULL PAN	Serves 18-20	\$110

STUFFED RICOTTA GNOCCHI

Baby gnocchi pillows stuffed with ricotta cheese in your choice of La Gondola marinara or our famous creamed pesto sauce.

HALF PAN	Serves 8-10	\$45
FULL PAN	Serves 20	\$90

RIGATONI ALLA GONDOLA

Sun-dried tomatoes and mushrooms in a light cream sauce with a hint of house pesto.

HALF PAN	Serves 8-10	\$45
FULL PAN	Serves 18-20	\$90

RIGATONI PUTTANESCA

Fresh diced tomatoes, Marinated artichokes, capers, Whole black olives and fresh basil.

HALF PAN	Serves 8-10	\$40
FULL PAN	Serves 18-20	\$85

Serving utensils available \$1 each, Gluten FREE pasta add \$10/20, Whole Wheat Linguine add \$5/10

Disposable Racks \$5 (you keep), Sternos \$1.5 each, All pasta dinners come with Rustic Italian Bread

CAVATELLI CAPRESE' (homemade) GFNA

8 Finger Cavatelli Pasta with with Buffalo Mozzarella, basil, Grape Tomatoes and pecorino Romano.

HALF PAN	Serves 8-10	\$45
FULL PAN	Serves 18-20	\$90

TORTELLINI PANNA (GFNA)

Meat Tortellini, Imported Prosciutto, Mushroom, Pecorino Romano, in a light cream sauce.

HALF PAN	Serves 8-10	\$45
FULL PAN	Serves 18-20	\$90

LASAGNA (Homemade) GFNA

Layers of wide pasta noodles stuffed with Grande' Ricotta cheese, mozzarella, Grated Romano & Marinara

HALF PAN	Serves 9-12	\$45	add a Quart of Homemade Marinara	\$8
FULL PAN	Serves 18-21	\$90	add a Quart of Homemade Meat Sauce	\$9

MOSTACCIOLI ARRABIATTA

Penne noodle with Spicy Marinara Sauce tossed with Romano Cheese

HALF PAN	Serves 8-10	\$40	add Chicken Breast +\$5
FULL PAN	Serves 18-20	\$85	add Chicken Breast +\$10

JUMBO CHEESE RAVIOLI (GFNA)

Jumbo Cheese Ravioli, Stuffed with Ricotta Cheese, Smothered in our house Marinara + Romano Cheese. (3) (6)

HALF PAN	Serves 8-10	\$45
FULL PAN	Serves 18-20	\$90

RIGATONI PORCINI

Rigatoni Pasta with Imported Porcini Mushrooms in Tomato-Cream Sauce

HALF PAN	Serves 8-10	\$45
FULL PAN	Serves 18-20	\$90

LA GONDOLA "Sunday Gravy"

Braised Chuck Roast, simmered for 8 hours in our Bolognese Sauce served over Al Dente' Rigatoni.

HALF PAN	Serves 8-10	\$55
FULL PAN	Serves 18-20	\$110

RIGATONI NORMA

*Sauteed Diced Eggplant, Toasted Garlic, Diced Tomatoes & Romano Cheese tossed with Rigatoni Pasta
And covered with Shaved Goat Cheese.*

HALF PAN	Serves 8-10	\$45
FULL PAN	Serves 18-20	\$90

CAPELLINI 4 FORMAGGI (4 Cheeses)

Angel Hair pasta in a light cream sauce and Mozzarella, Pecorino Romano, Gorgonzola and Grande Ricotta Cheese

HALF PAN	Serves 8-10	\$40
FULL PAN	Serves 18-20	\$85

GNOCCHI PIEMONTESE' (GFNA)

Homemade Ricotta Gnocchi with Mushrooms, Fresh Basil, Parsley & Romano Cheese in Tomato-Cream Sauce.

HALF PAN	Serves 8-10	\$45
FULL PAN	Serves 18-20	\$90

GNOCCHI AL PESTO (GFNA)

Homemade Ricotta Gnocchi with our house Creamed Pesto & Pecorino Romano Cheese.

HALF PAN	Serves 8-10	\$45
FULL PAN	Serves 18-20	\$90

Serving utensils available \$1 each, Gluten FREE or Whole Wheat Linguine Pasta add \$5/10

Disposable Racks \$5 (you keep), Sternos \$1.5 each, All pasta dinners come with Rustic Italian Bread

GFNA= Gluten Free Not Available

CHICKEN, VEAL & RIBS SPECIALTIES

CHICKEN ALL GONDOLA

Large Chicken on the Bone, Browned and Baked with Fresh Italian Sausage Links, Sautéed Mushrooms, and Sweet Green Peppers in White Wine Sauce. Served With Vesuvio Potatoes. Also Available "Off the Bone."

\$8 PP Minimum 8 PPL

CHICKEN VESUVIO

Large Chicken Baked with Olive Oil, Fresh Garlic, Spices & Rosemary, Served with Vesuvio Potatoes

\$7 PP Minimum 8 PPL

CHICKEN CACCIATORE

Large Chicken "On the Bone" with Mushrooms, Black Olives, and Italian Spices with Marinara

\$7 PP Minimum 8 PPL add Pasta \$2 PP

PARMIGIANA

Filets in our own Breading, baked with mozzarella Cheese & House Marinara

Chicken \$5 PP Minimum 8 PPL add Pasta + \$2 PP

Veal \$8 PP Minimum 8 PPL add Pasta + \$2 PP

CHICKEN PORTOBELLO

Boneless Chicken Breast sauteed in Marsala-Cream Sauce with Sliced Portobello Mushrooms And Roasted Red Peppers, Served over Pasta, Comes With Rustic Italian Bread.

HALF PAN Serves 8-10 \$45

FULL PAN Serves 16-20 \$95

MONTE CARLO

Filets, Sauteed in White Wine-Lemon Sauce with Marinated Artichokes, Sliced Mushrooms & Eggplant.

Chicken \$5 PP Minimum 8 PPL add Sauteed Broccoli Crowns + \$2 PP

Veal \$8 PP Minimum 8 PPL add Sauteed Broccoli Crowns + \$2 PP

BABY BACK RIBS

Fall Off The Bone Baby Back Ribs Smothered in La Gondola Homemade BBQ Sauce.

Sold by the Full Slab \$17 each (each slab feeds 3-4 people)

CHARRED BBQ RIB TIPS

Tender Pork Rib Tips, Baked then Charred on our Grill, then smothered in House Made Tangy BBQ Sauce

HALF PAN Serves 6-10 \$45

FULL PAN Serves 14-20 \$90

CHICKEN STRIPS PLATTER

Boneless-Skinless Chicken Breast Breaded + Fried (Made fresh to order) Served with Ranch or House BBQ Sauce.

HALF PAN Serves 8-10 \$40 Add Crispy Coated Fries + \$10

FULL PAN Serves 16-20 \$85 Add Crispy Coated Fries + \$20

OTHER GOOD STUFF

CHICKEN PARMESAN SLIDERS

*Boneless/Skinless chicken in our special breading, baked with Mozzarella and Marinara
Served between Butter Hawaiian Rolls,*

\$3 Each, Order in multiples of 12 (1.5 PP Recommended)

AMERICAN BURGER SLIDERS (Angus Beef)

*Hand Packed All Beef Burgers Served on a Small Pretzel Roll Served with all the Trimmings
On the side, Catsup, Mustard, Caramelized or Fresh Onions and fresh sliced Tomatoes.*

\$3 Each, Order in Multiples of 12 (1.5 PP Recommended)

SLICED ITALIAN BEEF (Chicago Style)

Chicago Style Beef Sliced Thin, Served with Spicy Au Jus

*\$13 Per lb for Sliced Beef, Comes with Gravy (Each lb good for approx. Five 4'' Sandwiches) Minimum 5 lbs.
Extras: La Gondola 8 inch Rustic Loaf \$1.5 each 3 Foot French Loaf \$4 each
Hot Giardiniera or Sweet Green Peppers \$3.50 Each 12 oz Container.*

CREAMY MAC & CHEESE

Cavatappi Macaroni blended with Heavy Cream, Wisconsin Aged Cheddar, Mozzarella and Pecorino Romano

HALF PAN Serves 8-10 \$40

FULL PAN Serves 16-20 \$80

JUMBO SHRIMP COCKTAIL

16/20 Jumbo Gulf Shrimp (Tail on) P&D Cooked to order, Served with our Homemade Cocktail + Horsey Sauce.

\$1.75 Per Shrimp (Order a Minimum of 35 Pce.)

PORK CHOPS VESUVIO (Bone-in)

Center Cut Pork chops Baked with Grilled Onion, Fresh Garlic, Olive oil + Rosemary, (4oz or 8oz Cut)

HALF PAN Serves 8-10 \$45

FULL PAN Serves 16-20 \$90

4oz Great for Chicago Style Pork Chop Sandwich, 8oz Great as an Entree or Premium addition to any Buffet.

Extras: Hamburger Buns 12 (Half Pan) \$6 24 (Full Pan) \$12 Yellow Mustard or Extra Grilled Onions \$3 12oz

GRILLED VEGETABLES with Olive oil, Salt + Pepper

Grilled Carrots, Eggplant, Zucchini and Onions with Extra Virgin Olive oil, Sea Salt & Coarse Black Pepper.

HALF PAN Serves 8-10 \$35

FULL PAN Serves 16-20 \$70

TILAPIA (Broiled, Blackened or De Jonghe Style)

6oz Boneless-Skinless Tilapia Filets in Butter-Lemon Sauce

HALF PAN Serves 8-10 \$40

FULL PAN Serves 16-20 \$85

FILET MIGNON MEDALLIONS

USDA Prime Beef Tenderloin Medallions (5oz ea) Char-grilled served with Sauteed Mushrooms + Roasted Potatoes

Sold by the Piece \$9 ea Order a Minimum of 10

WILD ALASKAN SALMON 'A la carte'

7oz Fresh Salmon Sides (Vesuvio or Grilled)

\$7 Per Portion Order a minimum of 12 Pieces Add Vesuvio Potatoes +\$1 Per Portion

SIDES

SAUTEED SPINACH or STEAMED BROCCOLI CROWNS

With Fresh Garlic and Extra Virgin Olive Oil

HALF PAN	Serves 8-10	\$25
HALF PAN	Serves 18-20	\$55

VESUVIO POTATOES

Large potato wedges, baked with fresh rosemary, garlic, olive oil and white wine

HALF PAN	Serves 8-10	\$25
FULL PAN	Serves 18-20	\$55

GREEN BEANS WITH LEMON, CAPERS & BACON BITS

Blanched Green Beans Tossed with Lemon Juice, Salty Capers, Olive Oil & Triple Smoked Bacon Bits.

HALF PAN	Serves 8-10	\$25
FULL PAN	Serves 18-20	\$55

SWEET PEAS WITH PROSCIUTTO

Green Peas, Minced White Onion & Prosciutto Tossed with Olive Oil, Sea Salt + Ground Black Pepper

HALF PAN	Serves 8-10	\$25
FULL PAN	Serves 18-20	\$55

GARLIC BREAD

Old World bread Baked with Sweet Butter, Dusted with Granulated Garlic, Oregano + Black Pepper

HALF PAN	Serves 8-10	\$20
FULL PAN	Serves 16-20	\$45

PAN FRIED GARLIC CLOVES

Peeled California Garlic Cloves Pan Fried with Extra Virgin Olive Oil, Rosemary, Sea Salt + Cracked Black Pepper

Served With Italian Rustic Crostini on The Side.

HALF PAN	Serves 8-14	\$25
FULL PAN	Serves 16-26	\$55

DESSERTS

BABY CANNOLI TRAY

With homemade filling and semi-sweet chocolate Dots.

HALF PAN	Serves 8-10	\$30
FULL PAN	Serves 18-20	\$60

LARGE CANNOLI

With homemade filling and semi-sweet chocolate Dots.

\$3 each, Order a Minimum of 10

All cannoli are Hand Packed to order.

HOMEMADE TIRAMISU

Homemade with DiSaronno Amaretto and Semi-Sweet Chocolate Drops.

HALF PAN	Serves 8-10	\$45
FULL PAN	Serves 18-20	\$85

HOUSE MADE BROWNIE BITES

With Cheesecake Swirl, Cut into Bite size pieces and dusted with Powdered Sugar.

HALF PAN	Serves 8-10	\$25
FULL PAN	Serves 18-20	\$55

GELATO (Pistachio) Small: 3.5oz \$1.5 (min10) Large: 12oz \$4 (min 5) Grande: 32oz \$9 (min 2) 3 Gallons:\$75

Did you know? Our dining room is available for private parties up to 20 people? Great packages too, Call Andy for more information.

773-248-4433

We Cater All Events Big and Small! Full Event Service Available, Let La Gondola Help You Plan Your Perfect Event! (Give 'em something to talk about!). La Gondola Delivers to all of Chicagoland! Delivery fees vary with location.

Call (773) 248-4433 to place an order.

Email orders to: andyfromlagondola@gmail.com

Any questions? Ask for Andy when you call.

