## GAR $\bar{O} Z Z^{\prime} \mathbf{S}^{\prime}$



## Antipasti

## SICILIAN GARLIC DIP

Olive oil with basil, garlic, crushed red pepper and romano cheese (VG, VO) 5.5

## CALAMARI FRITTI

Fried calamari dusted with seasoned flour, served with Maggie's sugo and scampi sauce 17

## SICILIAN STUFFED ARTICHOKE

A fresh artichoke stuffed with shrimp, prosciutto, Italian bread crumbs, garlic butter and metted provolone cheese (VO) 18

## STUFFED ARTICHOKE (VGO) 14

## MOZZARELLA FRITTI

Breaded mozzarella, deep fried and served with Maggie's sugo and romano cheese 11

## TOASTED RAVIOLI

Cheese, meat or combination, served with Maggie's sugo 10

## GARLIC CHEESE BREAD 6

## HEAVEN \& HELL

One pesto ravioli in gorgonzola cream, paired with a jumbo shrimp in diablo sauce 11

## Insalata

## 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

## 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

## CAESAR

Romaine lettuce with homemade Caesar dressing, parmigiano and croutons (GFO)*
11.5 | With entrée $6 \mid$ Add anchovies 2

## WEDGE

A wedge of iceberg lettuce with diced tomatoes, gorgonzola cheese, prosciutto, and hardboiled egg, served with creamy parmesan dressing (GF) 14 | With entrée 10

## HOUSE

Iceberg and romaine lettuce with crushed artichoke hearts, red onions, pimentos and parmigiano, tossed with red wine vinegar and olive oil (GF, V, VGO)

## 12 | With entrée 6

## LOMBARDO

Sicilian style tomatoes with red onion, basil, oregano, olive oil and a touch of red wine vinegar (GF, V, VG) 10 | With entrée 8

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

CHICKEN SPIEDINI, OUR SIGNATURE DISH

Marinated chicken, skewered, rolled in Italian bread crumbs and grilled

## SPIEDINI GAROZZO*

Topped with amogio, a blend of olive oil, garlic, lemon juice and herbs. Served with side of pasta and Maggie's sugo (GFO) 15

## SPIEDINI GEORGIO*

Served with crushed tomatoes, basil, garlic, spinach and olive oil over angel hair topped with romano cheese (GFO) 15

## SPIEDINI GABRIELLA*

Served over fettuccine in a spicy diablo sauce 15

## SPIEDINI SAMANTHA*

Served over fettuccine with artichoke hearts and alfredo sauce (GFO) 15

## Specialita della Casa

## FRANKIE'S CHICKEN*

Lightly breaded chicken breast grilled and 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

## VITELLO SPIEDINI SOPHIA MARIA*

Grilled veal stuffed with Genoa salami, fontina cheese, pine nuts, tomatoes, red onions and bread crumbs served with your choice of amogio or marsala wine sauce with sautéed mushrooms 19

## MIKE'S DIET CHICKEN*

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

## EGGLANT PARMIGIANO

Breaded, fried, and topped with Maggie's sugo and fontina cheese (GFO, V) 13.5

## SHRIMP SPIEDINI MAGGIE

Lightly breaded, grilled and topped with garlic lemon butter sauce, served with linguine in olive oil and garlic (GFO) 18.5

## 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

## BEEF SPIEDINI PEREIRA*

Topped with amogio, a blend of olive oil, garlic, lemon juice, and herbs. Served with side of pasta and Maggie's sugo 18

## BEEF SPIEDINI GEORGIO*

Served with crushed tomatoes, basil, garlic, spinach and olive oil over angel hair with romano cheese (GFO) 18.5

## PESCE ALLA FRESCA

Seasonal catch, lightly breaded, grilled and topped with diced tomatoes, capers, oranges, celery, red onions, lemon and olive oil, served with linguine in a light tomato sauce (GFO) Market Price

## CHICKEN CARBONARA*

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

# 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

Parties of 8 or more subject to $20 \%$ service charge
*Consumption of raw or undercooked beef, chicken, seafood, eggs or pork may be hazardous to your health
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(R3176095)

## TORTELLONI GINA

Tortelloni stuffed with chicken and prosciutto, served in alfredo sauce with mushrooms and peas 16.5

## CAPELLI D'ANGELO

Angel hair with crushed tomatoes, garlic, basil and olive oil topped with romano cheese (GFO, VO) 13.5

## CANNELLONI

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

## MANICOTTI

Tubular pasta filled with ricotta cheese and served in tomato cream sauce (VO) 11.5

## VODKA RIGATONI

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

## ROMULUS AND REMUS

The Roman twins. One cannelloni and one manicotti in tomato cream sauce 12.5

## HILL SPECIAL

Your choice of pasta with Maggie's sugo (GFO, VGO) 10
Add meatballs, meat sauce or Italian sausage 6

## LINGUINE ALLA FRUTTI DI MARE

Linguini pasta with clams, shrimp, scallops, tomatoes and mushrooms in a bechamel sauce 17.5

## PASTA CON BROCCOLI ALLA BALANO

Steamed broccoli and sautéed mushrooms in tomato cream sauce with parmigiano cheese (VO) 13.5

## BAKED LASAGNA

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

## FETTUCCINE ALFIO

Fettuccine in a creamy alfredo sauce (GFO) 14

## RIGATONI CANZONERI

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

## 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

## 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

MEAT OR CHEESE RAVIOLI
Served in Maggie's sugo 12.5 | Add meatballs, meat sauce or Italian sausage 6


GRILLED CHICKEN BREAST* 7.5
SHRIMP 8.5
SALMON 11.5

MEATBALLS OR ITALIAN SAUSAGE 5.5 GLUTEN-FREE PASTA 6.5

