



Antipasti

STUFFED ARTICHOKE (VGO) 14.5

MOZZARELLA FRITTI 11.5

GARLIC CHEESE BREAD 6.5

SICILIAN GARLIC DIP (VG, VO) 6

TOASTED RAVIOLI
Meat, cheese or combination 10

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) 18

CALAMARI FRITTI
Fried calamari dusted with seasoned flour, served with Maggie's sugo and a side of scampi sauce 17

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

BENNIE V'S TRIO
An order of Heaven & Hell served with baked Cannelloni 13.5

PESTO RAVIOLI
Two pesto and ricotta filled ravioli, topped with a gorgonzola cream 9.5

TRUFFLE RAVIOLI
Two homemade raviolis stuffed with white truffles, porcini mushrooms and ricotta cheese, finished in a butter sage and onion sauce, topped with parmesan cheese 9.5

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) 12 | With entrée 7

CAESAR
Romaine lettuce with homemade Caesar dressing, parmigiano and croutons (GFO) * 12 | With entrée 7

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

LOMBARDO
Sicilian style tomato salad with red onions, basil, oregano, olive oil and red wine vinegar (GF, V, VG) 10 | With entrée 8.5

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 8.5

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) 25

GABRIELLA*
Served over fettuccine in a spicy diablo sauce 25

GEORGIO*
Served with crushed tomatoes, basil, garlic, spinach and olive oil over angel hair with romano cheese (GFO) 25

SAMANTHA*
Served over fettuccine with artichoke hearts in a creamy alfredo sauce (GFO) 25

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 25.5

GNOCCHI GIUSEPPE
Homemade Italian potato dumpling pasta served with your choice of vodka sauce or pesto cream sauce 21

MIKE'S DIET CHICKEN*
Chicken breast grilled and topped with shrimp, crushed tomatoes, spinach, garlic and basil (GF, 300 calories) 24.5

CHICKEN CARBONARA*
Grilled chicken breast on a bed of fettuccini, topped with carbonara sauce with sauteed prosciutto, artichoke hearts, and spinach. (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 25.5

EGGPLANT PARMIGIANO
Lightly breaded, crispy and topped with fontina cheese and Maggie's sugo (GFO, V) 22

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

*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 2023 (R3161440)
Parties of 8 or more subject to 20% service charge.

Pesce

SHRIMP SPIEDINI MAGGIE

Lightly breaded, grilled and topped with garlic lemon butter sauce, served with linguine in olive oil and garlic (GFO) 34

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 light tomato sauce (GFO) Market Price

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) 28

LINGUINE FRUTTI DI MARE

Clams, shrimp, scallops, tomatoes and mushrooms in a light béchamel sauce 26.5

SEAFOOD RAVIOLI MARIO

Filled with shrimp, scallops and lobster in a sherry wine sauce with roasted tomatoes, peas and Italian herbs with romano cheese 24.5

Carne

BISTECCA MODIGA*

Two 4 oz. beef tenderloin medallions lightly breaded, grilled, topped with provolone cheese, sautéed mushrooms and a white wine lemon butter sauce* 40

BISTECCA CANZONERI*

Two 4 oz. beef tenderloin medallions grilled and topped with provolone, two jumbo shrimp, mushrooms, pimentos and basil in white wine lemon butter sauce* 41

BEEF SPIEDINI PERIERA*

With our signature amogio 34

BEEF SPIEDINI GEORGIO*

With crushed tomatoes, basil, garlic, spinach and olive oil over angel hair with romano cheese 35

BISTECCA SALERNO*

8 oz. filet mignon with sautéed mushrooms, garlic and onions, topped with goat cheese and finished in a spicy cognac cream reduction served with linguine in a light tomato sauce* 40

Vitello

VEAL GAROZZO*

Sautéed with mushrooms, capers and black olives in a lemon butter sauce 29.5

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 30

VEAL SALTIMBOCCA*

Sautéed, baked and topped with prosciutto, sage and melted fontina cheese in a brown wine sauce* 30

VEAL PARMIGIANO*

Lightly breaded and sautéed in Maggie's sugo with melted fontina cheese 29.5

Pasta

ADD MEATBALLS, ITALIAN SAUSAGE OR MEAT SAUCE 5.5

ORECCHIETTE PASTA

Fresh organic Swiss chard, kalamata and Castelvetrano olives, sliced pepperoncini, and capers (V) 24.50

RIGATONI ANGELA

Beef tenderloin tips sautéed with green peppers, mushrooms, tomatoes, garlic and a touch of marsala wine sauce topped with romano cheese 26

TORTELLONI GINA

Stuffed with chicken and prosciutto, served in alfredo sauce with mushroom and peas 24.5

CAPELLI D'ANGELO

Angel hair pasta with crushed tomatoes, garlic, basil and olive oil, topped with romano cheese (GFO, VO) 19.5

HILL SPECIAL

Your choice of pasta with Maggie's sugo and meatballs or Italian sausage (GFO, VGO) 19

FETTUCCINE ALFIO

Served in a creamy alfredo sauce (GFO) 20.5

RIGATONI CANZONERI

Sautéed prosciutto, peas and mushrooms served in tomato cream sauce 22.5

CANNELLONI

Tubular pasta filled with beef, pork, and veal, served in tomato cream sauce 19.5

MANICOTTI

Tubular pasta filled with ricotta cheese, served in tomato cream sauce (VO) 18.5

PASTA CON BROCCOLI ALLA BALANO

Steamed broccoli and sautéed mushrooms in tomato cream sauce tossed with parmigiano cheese (VO) 21.5

BAKED LASAGNA

Layered with Italian sausage, beef, ricotta cheese and Maggie's sugo, topped with provolone cheese 22.5

VODKA RIGATONI

Rigatoni pasta served in a vodka-tomato cream sauce topped with Romano cheese 23.5

CAVATELLI CATANIA

Sautéed mushrooms, red onions, red pepper and garlic in a crushed tomato sauce, topped with romano cheese (GFO, VGO) 20

PENNE VICTORIA

Sautéed with red onions, prosciutto, anchovies, capers and fresh basil in tomato cream sauce 22.5

MEAT OR CHEESE RAVIOLI

Served in Maggie's sugo 19
Add meatballs, meat sauce or sausage 5.5

Add

GRILLED CHICKEN BREAST 7.5

SHRIMP 8.5

SALMON* 11.5

GLUTEN-FREE PASTA 6.5

GAROZZO'S

R I S T O R A N T E

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