

Antipasti

Salsiccia \$13,75
Grilled housemade sausage, peppers & onions

Calamari \$13,75
Flashed fried, arugula, ammoglio

Carpaccio \$16,50
Bison, Reggiano, onion jam

Bruschetta \$12,50
Cherry tomatoes, garlic, basil, parmesan

Burrata \$14,50
Sun dried cherry tomatoes,
crystalized basil, prosciutto croccante

Charcuterie Board \$16,75
Cured meats & imported cheeses

Nonna Marra's Meatballs \$13,75
Beef & pork blend, herb ricotta

Costolette \$13,75
Five-spice ribs, green onion, roasted cashews

Cheese & Olives \$12,50
Selection of imported cheese & olives

Cavoletti Croccante \$13,00
Crispy brussel sprouts, sweet chili sauce,
asiago

Zuppa e Insalate

Add grilled wild caught salmon (+10) or grilled chicken breast (+8)

Mediterranean \$13,00
Roma tomato, mixed bell pepper, cucumber,
red onion, valbreso feta, lemon vinaigrette

Arugula \$10,50
Arugula, shaved Reggiano, lemon vinaigrette

Rustica \$13,00
Spring mix, sopressata, red onion, artichoke,
crumbled gorgonzola, balsamic vinaigrette

Genovesi \$10,50
Spring mix, tomato, cucumber, red onion,
red wine vinaigrette

Chicken Pastina Soup - cup \$5 or bowl \$8

Pasta

Add one Nonna Marra meatball (+4) or one link of grilled sausage (+5)
Pasta dishes come with a side insalata mista • Gluten Free pasta available

Campagna \$24,50
Braised short ribs, Reggiano, orecchiette

Carbonara \$22,00
Guanciale, egg, Pecorino, spaghetti

Bolognese \$18,00
Housemade Bolognese, spaghetti

Porcellino \$21,50
Crumbled sausage, arugula, pomodoro, rigatoni

Pugliese \$21,50
Rapini pesto, roasted pistachio, cavatelli

Emilia-Romagna \$20,50
Blistered cherry tomatoes, basil,
Burrata-filled ravioli

Kindly inform your server of any food allergies

Gaudino's

Dinner

Secondi

Each Secondi comes with a side insalata mista

Filetto di Manzo \$37,50
Grilled center-cut black angus filet, port wine reduction, asparagus, baby potatoes

Bistecca di Gancio \$34,50
Sliced hanger steak, crispy brussel sprouts, house bistro sauce

Agnello Oreganata \$37,50
Australian lamb chops (4), arugula, Tuscan fries

Vitello Marsala \$34,50
Provinì veal scaloppini, wild mushrooms, Marsala, cream

Salmon Selvatico \$27,50
Simply grilled, basil pesto, organic carrots, fregula

Halibut Arrostata \$33,50
Pan roasted, sweet chili glaze, corn risotto

Melanzane Parmigiana \$21,50
Battered eggplant, mozzarella, rigatoni pomodoro

Pollo Parmigiana \$24,50
Breaded chicken breast, mozzarella, rigatoni pomodoro

Pollo al Limone \$24,50

Farm-raised, pan roasted chicken breast, artichoke, lemon sauce, capers, spinach

Contorni

Add to any meal one of the below side dishes

Asparagi Grigliata \$8,00

Patate fritti \$6,00

Rigatoni Pomodoro \$7,00

Rigatoni Bolognese \$7,00

Nonna Marra Meatball \$4,00

Gaudino's Grilled Sausage \$5,00

Pizza

Gluten free dough available upon request

Gaudino's \$12,00
Mozzarella, ground sausage, bell pepper, red onion

Traditional \$12,00
Mozzarella, pepperoni

Verdura \$13,00
Mozzarella, artichoke, spinach, red onion, mushrooms

Margherita \$12,00
Fresh and traditional mozzarellas, basil

Pollo Veneto \$14,00

Mozzarella, diced chicken breast, drizzled basil pesto, tomato sauce

Café & Dolce

visit our dessert counter to check out our daily selections of pies, tortes, and chocolates

Housemade Cannoli \$5,00

LAVAZZA Espresso - single \$3,75

LAVAZZA Cappuccino \$5,75



Tiramisu \$5,00

LAVAZZA Espresso - doppio \$5,75

LAVAZZA Drip Coffee \$3,75

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