

Eat • Drink • Shop

From Our Cucina

<i>Salsiccia all Grigila</i> – our house made sausage, roasted peppers & onions, ammoglió	11,50
<i>Nonna Marra's Meatballs</i> – braised beef & pork blend, sugo, herb ricotta	11,50
<i>Polpo Arrostita</i> – pan roasted octopus, arugula, kalamata, balsamic glaze	15,00
<i>Calamari Fritti</i> – flour dusted & flash fried, arugula, ammoglió	11,50
<i>Gaudino's 5-Spice Ribs</i> – slow roasted, tangy sauce, green onion, roasted cashews	13,00
<i>Bruschetta</i> – cherry tomatoes, garlic, basil, parmesan, EVOO, lemon marmalade	11,00

From Our Salumeria

<i>Charcuterie</i> – chef's selection of cured meats & imported cheeses, crostini	15,50
<i>Prosciutto di Parma</i> – thinly sliced 16-month prosciutto from Parma, Italy (110 grams)	12,50
<i>Pomodoro e Mozzarella</i> – fresh mozzarella, cherry tomatoes, basil, balsamic glaze	11,50
<i>Picante Piatti</i> – thinly sliced imported hot capicola and hot soppressata (110 grams)	10,00
<i>Mortadella con Pistachio</i> – thinly sliced mortadella from Emilia-Romagna, Italy (110 grams)	9,00
<i>Cheese & Olives</i> – daily selection of imported cheese & olives	9,00

Soups & Salads

Zuppa di Casa – cup 5,00 or bowl 8,00

<i>Mediterranean</i> – tomato, pepper, cucumber, red onion, French feta, kalamata, lemon vinaigrette	11,50
<i>Rustica</i> – spring mix, sopressata, red onion, artichoke, kalamata, gorgonzola, balsamic vinaigrette	11,50
<i>Wedge</i> – iceberg, crispy pancetta, gorgonzola, tomato, house made ranch	11,00
<i>Arugula</i> – baby arugula, shaved Reggiano, lemon vinaigrette	10,00
<i>Genovesi</i> – spring mix, tomato, cucumber, red onion, red wine vinaigrette	10,00

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

Pasta

We only use the highest quality imported pastas and all sauces are home made

<i>Campagna</i> – braised short ribs, reggiano, orecchiette	24,00
<i>Porcellino</i> – ground sausage, arugula, tomatoes, cream, mezzí rigatoni	19,50
<i>Carbonara</i> – guanciale, egg, Reggiano & Romano cheese, spaghetti	21,50
<i>Ravioli Emilia Romagna</i> – Burrata filled, blistered cherry tomatoes, basil	19,50
<i>House Made Bolognese</i> – slow-simmered veal & pork Bolognese, spaghetti	16,50

Each Pasta is served with a small insalata mista

Add one Nonna Marra meatball (+4) or one link of Gaudino's grilled sausage (+5)

Gaudino's

Dinner Menu

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Secondi

Manzo – grilled centercut black angus filet, port wine reduction, asparagus	33,50
Agnello – pistachio encrusted Australian lamb chops (3), arugula, steak cut potato	33,50
Vitello al Limone – pan roasted veal scallopini, lemon, capers, artichoke	31,50
Pan Roasted Halibut – sweet chili sauce, roasted corn risotto	28,50
Salmone Selvatico – simply grilled, pesto glaze, organic carrots, fregula pasta	23,50
Pollo Marsala – farmed raised chicken breast, wild mushrooms, marsala, cream	23,50
Pollo Parmigiana – breaded chicken breast, mozzarella, served with rigatoni pomodoro	22,50
Melanzane Parmigiana – battered eggplant, mozzarella, served with rigatoni pomodoro	19,50

Each Secondi is served with an insalata mista

Contorni

Side plates to add to any meal

Asparagi alla griglia	8,00	Patate al forno	5,00
Rigatoni pomodoro	7,50	Patatine fritte	5,00
Rigatoni bolognese	8,00	Insalata mista	5,00
Insalata di Mare (110 grams)	9,00	Spinaci, sauteed	7,00
Meatball con sugo	4,00	Sausage link, grilled	5,00

Pizza

Gaudino's – mozzarella, ground sausage, bell pepper, red onion	12,00
Verdura – mozzarella, artichoke, baby spinach, red onion, mushrooms	13,00
Traditional – mozzarella, pepperoni	11,00
Margherita – blend of fresh mozzarella and traditional mozzarella, basil	12,00

Gluten Free Crust Available

Café & Dolce

House Made Cannoli*	5,00		Tiramisu*	5,00
LAVAZZA Espresso - single	3,00		LAVAZZA Espresso - doppio	5,00
LAVAZZA Capuccino	5,00		LAVAZZA Drip Coffee	3,00

* Our most popular desserts, but also see our dessert counter for daily selections of pies, cakes, tortes, & chocolates