

# Gaudino's

## SHARED STARTERS

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**Salsiccia** | 14,5

House-made sausage, peppers & onions, ammoglio

**Nonna Marra's Meatballs** | 14,5

Beef & pork blend, sugo, herb ricotta

**Calamari** | 14,5

- Flash-fried *with* arugula, ammoglio - *or* -
- Grilled *with* arugula, olives, tomatoes

**Carpaccio** | 15,0

Sushi-grade tuna, thinly sliced, capers, grapefruit segments, ginger, soy aoli

**Burrata & Prosciutto** | 15,5

Parma prosciutto, Burrata, EVOO

**Charcuterie Board** | 17,0

Generous selection of cured meats & cheeses

**Frittelle di Mozzarella** | 14,5

Fresh mozzarella, lightly breaded and fried, sundried tomatoes

**Barbabietole** | 14,5

Roasted beets, whipped Gorgonzola, cashews, glazed carrots

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## SOUPS

**House Made Chicken Pastina** Cup | 5 Bowl | 8

**Soup du jour**

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## SALADS

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

**Mediterranean** | 13

Bell pepper, cucumber, tomato, red onion  
Valbreso® feta, lemon vinaigrette

**Arugula** | 11

Arugula, shaved Reggiano, lemon  
vinaigrette

**Rustica** | 13

Spring mix, soppressata, red onion, artichoke,  
Gorgonzola, balsamic vinaigrette

**Genovesi** | 11

Mixed greens, tomato, cucumber, red onion,  
red wine vinaigrette

**Caesar** | 13

Baby Romaine, Reggiano, focaccia croutons, house-made Caesar dressing

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## PASTA

**Carbonara** spaghetti | 23,5

Guanciale, egg, Pecorino Romano

**Emilia-Romagna** ravioli | 22,5

Burrata-filled, blistered cherry tomatoes,  
fresh basil

**Campagna** orecchiette | 24,5

Braised short ribs, sugo, Reggiano

**Porcellino** mezzi rigatoni | 22,5

Crumbled sausage, arugula, pomodoro, cream

**Langostino** cavatelli | 24,5

Langoustine clusters, arugula pesto,  
toasted breadcrumbs

**Bolognese** spaghetti | 18,5

House-made Bolognese, pork & veal blend

*Each pasta comes with a side house salad*

Please alert your server to any food allergies. Gluten free options available.

# Gaudino's

## CHOPS & SEAFOOD

**Filetto di Manzo** | 41,5  
Grilled 8 oz. center cut Angus filet mignon, port wine reduction, asparagus, roasted baby potatoes

**Salmone Selvatico** | 27,5  
Simply grilled, basil pesto, organic carrots, fregula

**Bistecca alla Griglia** | 52,5  
Generous 22 oz. cut Angus porterhouse, grilled, Billy's zip sauce, patate fritti

**Agnello Oreganata** | 39,5  
Australian lamb chops (4), grilled, arugula, crispy polenta

**Branzino Milanese** | 35,5  
Lightly breaded branzino, castelvetro olives, Moscato-infused golden raisins, caponata

**Halibut Arrostita** | 35,5  
Pan roasted, sweet chili glaze, risotto corn cake, corn crema

## HOUSE SELECTIONS

### *Parmigiana*

Pomodoro, mozzarella,  
served over rigatoni pomodoro

Breaded chicken breast | 24,5  
Egg-battered eggplant | 21,5

### *Saltimbocca*

Prosciutto,  
fresh sage, sweet vermouth

Pan-roasted chicken breast | 24,5  
Veal scallopini | 32,5

### *Al Limone*

Artichoke hearts, capers,  
lemon sauce

Pan-roasted chicken breast | 24,5  
Veal scallopini | 32,5

*Above dishes comes with a side house salad*

## CONTORNI

*Select side dishes to accompany your meal*

Asparagi Gratinati | 8

Ricotta Prima Dolce® | 4

Nonna Marra Meatball | 4 each

Rigatoni Pomodoro or Bolognese | 8

Brussels Sprouts | 8

Patate Fritti | 5

Grilled Sausage | 5 each

## PIZZA

**Gaudino's** | 12  
Mozzarella, ground sausage, red onion, bell pepper

**Verdura** | 13  
Mozzarella, artichoke, spinach, red onion, mushrooms

**Traditional** | 12  
Mozzarella, pepperoni

**Margherita** | 12  
Fresh and traditional mozzarella, basil

## SODAS & ACQUA

Coca-Cola®, bottle | 4

Sparkling Water, 500 ml | 3,75



Fountain Sodas | 3

Natural Water, 500 ml | 3,75

San Pellegrino sparkling juice, assorted flavors | 3,75

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