

Appetizers

Toasted Ravioli	\$9
<i>"The original" pillow-shaped pasta stuffed with meat and deep fried</i>	
Ciopino	\$11
<i>Fresh seafood in a seafood and tomato broth</i>	
Charlie Gitto's Signature Shrimp	\$15
<i>Large Shrimp roasted in garlic butter</i>	
Shrimp Cocktail	\$12
<i>Served with classic cocktail sauce</i>	
Crab Cake	\$11
<i>Sautéed in butter and served with a citrus chipotle mayo sauce</i>	
Calamari Fritti	\$9
<i>Small squid lightly floured, flash fried and served with a citrus chipotle mayo sauce</i>	
Pan-Seared Sesame Ahi Tuna	\$13
<i>Ahi tuna encrusted with sesame seeds, pan-seared and served Japanese style with pickled ginger, wasabi, and ponzu dipping Sauce</i>	

Salads

Charlie Gitto's Mixed Green	\$6
<i>Mixed greens and homemade croutons tossed in our famous Sweet and sour Italian vinaigrette</i>	
Classic Caesar	\$7
<i>Romaine lettuce, fresh grated parmigiano cheese and homemade croutons tossed in our classic Caesar dressing</i>	
Fresh Spinach	\$8
<i>Fresh spinach served with red onions and walnuts, tossed in a Raspberry vinaigrette and served with a port wine poached pear</i>	
Iceberg Wedge	\$7
<i>Wedge of lettuce with gorgonzola cheese, crispy pancetta, red onions, tomatoes, and sweet and sour vinaigrette</i>	

**Charlie
Gitto's**

On the Hill
314-772-8898

Inside Harrah's St. Louis
314-770-7663

Pasta

Cannelloni	\$16
<i>Tubular shaped pasta with meat filling baked in a tomato and cream sauce</i>	
Linguini with Fresh Clams	\$18
<i>Linguini pasta served with fresh little neck clams in an olive oil and butter sauce</i>	
Penne Borghese	\$17
<i>Penne pasta prepared in a pink sauce with onions, fresh parsley, diced prociutto and pancetta</i>	
Three Pepper Seafood Pasta	\$20
<i>Fettuccini in a spicy three-pepper cream sauce with fresh little neck clams, shrimp, scallops and langastinos</i>	
Rigatoni with Sausage	\$17
<i>Rigatoni with sweet and hot Italian sausage served in a fresh tomato sauce</i>	
Penne Primavera	\$16
<i>Penne noodles tossed in an oil butter garlic sauce with a medley of seasonal fresh vegetables</i>	
Tortellini ala Panna	\$17
<i>Meat filled tortellini with fresh mushrooms, peas and prociutto, tossed in a fresh parmigiano cheese sauce</i>	
Cheese Tortellini	\$17
<i>Cheese tortellini prepared in a pesto cream sauce with fresh parmigiano cheese</i>	
Old Fashioned Baked Spaghetti	\$16
<i>Spaghetti Bolognese, baked with provel cheese and meatballs</i>	
Homemade Six Layer Lasagna	\$16
<i>Meat filled lasagna baked with tomato and cream sauce</i>	
Ziti Fra Diavolo	\$16
<i>In a spicy San Marzano tomato sauce. Add chicken \$2 add Shrimp \$4</i>	

Seafood

Diver Sea Scallops	\$35
<i>Pan-Seared and finished with a pomegranate and white truffle vinaigrette</i>	
Shrimp Scampi	\$29
<i>Sauteed shrimp prepared in an herb butter cream sauce with fresh tomatoes and mushrooms</i>	
Pan Sauteed Tilapia	\$20
<i>Accompanied with a lemon butter, white wine, tomato and caper sauce</i>	
Daily Seafood Special	Mkt

Entrees

Filet of Beef Tenderloin	\$32
<i>8oz center cut tenderloin accompanied by an herb butter or brandy Peppercorn Sauce</i>	
Filet of Beef Tenderloin Siciliano	\$33
<i>8 oz filet of beef tenderloin char-grilled, rolled in Italian breadcrumbs, topped with provel cheese, lemon butter and fresh mushrooms</i>	
Beef Spiedini	\$29
<i>Marinated chunks of beef skewered, char-grilled and finished with amogio</i>	
NY Strip	\$30
<i>14 oz New York Strip steak accompanied by an herb butter or brandy peppercorn sauce</i>	
Bone-In Ribeye	\$40
<i>22 oz. Bone In Ribeye, char-grilled and finished with herb Butter or brandy peppercorn sauce</i>	
Veal Milanese	\$27
<i>Thin pounded veal breaded, sauteed, then topped with a lemon and rosemary infused olive oil</i>	
Veal Parmigiano	\$27
<i>Thin pounded veal breaded, sauteed, then baked with tomato sauce and provel cheese</i>	
Veal Saltimbocca	\$24
<i>Sauteed veal with prosciutto and provel cheese in a Marsala sage sauce</i>	
Veal Nunzio with Crabmeat	\$27
<i>Veal sauteed, topped with fresh crabmeat and melted provel cheese topped with a lemon butter sauce (Named after the late George Nunzio Gitto)</i>	
Veal Marsala	\$24
<i>Sauteed Provimi veal prepared in a sweet Marsala wine sauce with fresh mushrooms</i>	
Chicken Nunzio with Crabmeat	\$21
<i>Chicken breast sauteed, topped with fresh crabmeat and melted provel cheese topped with a lemon butter sauce (Named after the late George Nunzio Gitto)</i>	
Chicken Marsala	\$17
<i>Boneless breast of chicken sauteed with a sweet Marsala wine sauce and mushrooms</i>	
Chicken Saltimbocca	\$18
<i>Sauteed boneless chicken breast with prosciutto and provel in a Marsala sage sauce</i>	
Chicken Spiedini	\$19
<i>Marinated and skewered chicken char grilled and finished with amogio</i>	

* Menu items and pricing subject to change