



at Harrah's Casino
1 Riverboat Dr.
Kansas City, MO 64116
(816) 460-5096

Garozzo's Ristorante Locations
www.garozzos.com

Kansas City
526 Harrison
Kansas City, MO 64106
(816) 221-2455

Overland Park
9950 College
Overland Park, KS 66210
(913) 491-8300

Lee's Summit
1547 NE Rice
Lee's Summit, MO 64086
(816) 554-2800

Olathe
13505 S. Mur-len
Olathe, KS 66062
(913) 764-6969

Charlie Gitto's Locations
www.charliegittos.com

On The Hill
5226 Shaw Ave
St. Louis, MO 63110
(314) 772-8898

Inside Harrah's Casino
777 Casino Center Dr
Maryland Heights, MO 63043
(314) 770-7663

From The Hill
15525 Olive Blvd
Chesterfield, MO 63017
(636) 536-2199



Appetizers

Fresh Mozzarella Milanese

Breaded fresh Mozzarella flash-fried and served with basil pesto and a fresh tomato sauce 6.95

Toasted Ravioli

The original meat-filled ravioli, breaded and fried, served with fresh tomato sauce 9.95

My Stuffed Artichoke

Filled with Italian bread crumbs and served in a butter sauce 7.95

*Add Shrimp \$2.00

*Alla Siciliano: with prosciutto ham, shrimp, and melted fontina, add \$5.00

Italian Antipasto

Sliced mortadella, capicola, Genoa salami, mozzarella, provolone, Toasted Ravioli, fried mozzarella and eggplant, pepperoncinis, and olive salad 7.95 per person

CG's Signature Shrimp

Jumbo shrimp baked to perfection in a garlic butter sauce 12.95

Calamari Fritti

Small squid lightly floured, flash-fried, and served with a citrus chipotle mayo sauce 9.95

Sicilian Garlic Dip

Olive Oil, garlic, fresh Italian herbs and Romano cheese 2.95

Grilled Bruschetta with Tomatoes

Grilled bread served with fresh diced tomatoes and balsamic dressing 5.95

Heaven and Hell

Pesto Ravioli with ricotta cheese in a gorgonzola cream sauce paired with a jumbo shrimp sautéed and served with Diablo sauce 7.95

Eggplant Parmigiano

Breaded, sliced, and topped with fontina, parmesan and pomodoro sauce 6.95

Salads

Italian Chef Salad

Iceberg and romaine lettuce tossed with salami, provolone cheese, hard boiled eggs, onion, celery, olives, tomatoes, and pepperoncinis in a red wine vinegar and olive oil regular 7.95 large 11.95

Charlie Gitto's House Salad

Combination of romaine, iceberg, field greens, cucumbers, carrots, fontina cheese and homemade croutons tossed in our sweet and sour Italian dressing regular 5.95 large 8.95

Classic Caesar

Romaine lettuce, freshly shaved parmesan cheese, and homemade croutons tossed in our classic Caesar dressing regular 5.95 large 8.95

Iceberg Wedge

Wedge of Iceberg topped with bacon, gorgonzola, tomatoes, red onions with a sweet and sour Italian dressing 6.95

Garozzo's House Salad

Iceberg and romaine tossed with artichoke hearts, red onion, parmesan, and pimentos in a red wine vinaigrette regular 5.95 large 8.95

Pizzas

Classic Margherita

Fresh mozzarella, tomatoes, and basil 11.95

Pesto Chicken

Fontina cheese and mushrooms 11.95

My Siciliano

Italian sausage, pepperoni, mushroom, and onion 11.95

Four Cheese

Mozzarella, fontina, parmesan, and asiago 11.95

Pastas

*Side Gitto or Garozzo salad or soup available for \$2.95

Old Fashioned Baked Spaghetti with Meatballs

Spaghetti bolognese, baked with fontina cheese and meatballs 15.95

Homemade Six-Layer Lasagna

Meat-filled lasagna baked with tomato and cream sauce 15.95

My Seafood Pasta Suzanne

Fettuccine in a spicy three-pepper cream sauce with fresh littleneck clams, shrimp, scallops and langostinos 19.95

Rigatoni Anthony

Rigatoni with crumbled sweet and hot Italian sausage served in a fresh tomato sauce 16.95

My Tortellini Gina

Filled with chicken, cheese, and prosciutto, served in a cream sauce with mushrooms and peas 16.95

Vodka Rigatoni Angela

Served in a vodka cream sauce, crushed tomatoes, herbs, and parmesan cheese 16.95

Fettuccine Alfredo

Fettuccine noodles tossed in our rich parmesan cream sauce 15.95

Cannelloni

Tubular pasta filled with veal, beef, and pork, served in a tomato cream sauce 15.95

Manicotti

Tubular pasta filled with ricotta cheese and served in a tomato cream sauce 13.95

Ravioli

Filled with meat, cheese, or a combination, served with a fresh tomato sauce 13.95

Penne Primavera

Low carb Barilla Plus multigrain pasta tossed in an olive oil, butter, and garlic sauce with a medley of fresh seasonal vegetables 15.95

Cavatelli Catania

Small, shell-shaped pasta served in a fresh tomato sauce with sautéed red onion, garlic, and fresh mushrooms, finished with Romano cheese 14.95

My Penne Borghese

Pink Cognac sauce, prosciutto, onions, and parsley 16.95

Sandwiches

*Served with pasta or waffle fries *Side Gitto or Garozzo salad or soup \$2.95

Meatball

House-made meatballs with pomodoro sauce and melted provolone 7.95

My Italian Sausage

Italian Sausage with sautéed onions and green peppers 7.95

Steak Sandwich

Breaded Italian steak "parmesan style" 7.95

Fried Cod

Served with lettuce and tartar sauce 7.95

Philly Cheesesteak

Sliced beef served with sautéed green peppers, onions, and melted provolone cheese 7.95

Specialty Entrées

*Side Gitto or Garozzo salad or soup available for \$2.95

My Filet of Beef Tenderloin Siciliano

8 oz., center-cut tenderloin char-grilled, rolled in seasoned breadcrumbs, topped with fontina cheese, lemon-butter sauce and fresh mushrooms 29.95

KC Strip w/ Herb Butter or Brandy Peppercorn Sauce

14 oz. Kansas City strip char-grilled and finished with your choice of a brandy peppercorn sauce or herb butter 27.95

Filet of Beef w/ Herb Butter or Brandy Peppercorn Sauce

8 oz., center-cut tenderloin char-grilled and finished with your choice of a brandy peppercorn sauce or herb butter 28.95

My Veal Spiedini alla Sophia Marie

Veal Spiedini, lightly breaded and rolled, filled with Genoa salami, fontina cheese, diced tomatoes, red onions, and pine nuts, charbroiled. Chef recommends the amogio; Marsala sauce available. 23.95

Eggplant Napoleon

Breaded and fried layers filled with four-cheese & herb blend, pesto, and roasted sweet peppers. Served with Pomodoro and roasted pepper Asiago cream 16.95

Traditional Italian Favorites

*Side Gitto or Garozzo salad or soup available for \$2.95

Chicken Parmigiano

Boneless chicken breast breaded and sautéed, then baked with fresh tomato sauce and fontina cheese 16.95

Chicken Marsala

Boneless breast of chicken sautéed with a sweet Marsala wine sauce and fresh mushrooms 16.95

Chicken Lemonata

Boneless breast of chicken sautéed in a white wine lemon butter sauce with capers 16.95

My Chicken Nunzio w/ Jumbo Lump Crabmeat

Boneless breast of chicken, dusted with breadcrumbs pan-sautéed, topped with jumbo lump crabmeat, melted fontina cheese and lemon-butter sauce 21.95

Veal Parmigiano

Thin-pounded, milk-fed veal, breaded, pan-sautéed, topped with tomato sauce and fontina cheese, then baked 24.95

Veal Marsala

Slices of milk-fed veal sautéed in a sweet Marsala wine sauce with fresh mushrooms 23.95

Veal Lemonata

Slices of milk-fed veal sautéed in a white wine lemon butter sauce and capers 23.95

My Veal Nunzio w/ Jumbo Lump Crabmeat

Thin-sliced, milk-fed veal, pan-sautéed and topped with jumbo lump crabmeat, melted fontina cheese and lemon-butter sauce 26.95

Signature Chicken Spiedinis

Marinated tender chunks of chicken with Italian breadcrumbs, char-grilled to perfection

*Side Gitto or Garozzo salad or soup available for \$2.95

My Garozzo

Our signature Amogio sauce 16.95

Gabriella

A spicy red Diablo sauce 17.95

Georgio

Fresh crushed tomato sauce with sauteed fresh spinach over angel hair pasta, topped with Romano cheese 17.95

Samantha

Alfredo sauce with artichoke hearts over fettuccine 18.95

Seafood

*Side Gitto or Garozzo salad or soup available for \$2.95

Shrimp alla Griglia

Large shrimp charbroiled and basted with lemon butter 24.95

Pan-Seared Salmon

Pan-seared salmon with caramelized onions and balsamic demi 18.95

Tilapia alla Fresca

Dusted with breadcrumbs, charbroiled, and topped with red onion, tomatoes, celery, capers, olive oil, and lemon 17.95

Desserts available--See your server.