



*Charlie
Gitto's*
on the Hill™

DINNER

Appetizers

Signature Shrimp

Extra large, roasted in garlic butter and seasoned breadcrumbs 16

Crab Cake

Sautéed jumbo lump crabmeat, finished with citrus chipotle mayo 12

Shrimp Cocktail

Extra large, with cocktail sauce 13

Sicilian Garlic Dip

Extra virgin olive oil, garlic, herbs, Romano cheese 4

Prince Edward Island Mussels

Presented in a spicy lobster tomato broth 11

Toasted Ravioli

The original 10

Calamari Fritti

Flash-fried, served with citrus chipotle mayo 10

Portobello Granchi

Baked with Genoa salami and crabmeat stuffing 12

Eggplant Parmesan

Baked with pomodoro sauce and fontina cheese 9

Sicilian Eggplant with Burrata Cheese

Eggplant prepared in a sweet and sour tomato sauce. Served with Burrata cheese and grilled crostini 13

Sweet and Sour Calamari

Sautéed in a sweet and sour tomato broth with pepperoncinis, served over polenta 10

Salads & Soups

Mixed Green

Mixed greens, homemade croutons and fontina tossed in our famous sweet and sour Italian vinaigrette 6

Classic Caesar

Housemade Caesar dressing and croutons 7

The Wedge

Crispy bacon, tomatoes, onions, gorgonzola, sweet and sour vinaigrette 7

Tomato and Mozzarella

Fresh tomatoes and mozzarella cheese with red onion in a light vinaigrette 7

Italian Chopped Salad

Mixed greens, red onion, tomatoes, zucchini, kalamata olives, pepperoncinis, white beans, pancetta, gorgonzola, Genoa salami, and roasted garlic asiago dressing 12

Fresh Spinach

Walnuts, red onion, poached pear, raspberry vinaigrette 8

Cioppino

Fresh seafood, saffron tomato broth 11

Lobster Bisque

8

Signature Steaks

Premium Gold Angus, center-cut. Aged a minimum of 28 days.

Bone-In Ribeye

22 oz., finished with brandy peppercorn sauce or herb butter 42

NY Strip

14 oz., finished with brandy peppercorn sauce or herb butter 30

Tenderloin Siciliano

8 oz., center-cut, rolled in Italian breadcrumbs, finished with fontina cheese, lemon butter and roasted mushrooms 33

Filet of Beef Tenderloin

8 oz., center-cut, finished with brandy peppercorn sauce or herb butter 32

Chicken

Chicken Spiedini

Marinated chicken, skewered, char-grilled, finished with olive oil, garlic and basil 20

Chicken Marsala

Boneless breast of chicken, sautéed in a sweet Marsala wine sauce with roasted mushrooms 18

Chicken Anthony

Boneless breast of chicken, sautéed in an herb and artichoke cream 20

Chicken Nunzio

Boneless breast of chicken, sautéed, topped with jumbo lump crabmeat, finished with fontina cheese and lemon butter 24

Chicken Saltimbocca

Boneless breast of chicken with prosciutto, fontina cheese, white wine sage demi-glace 19

Pastas *Made with fresh homemade pasta.*

Penne Primavera

Multigrain pasta with seasonal vegetables, olive oil, butter and garlic sauce 16

Penne Borghese

Pink Cognac sauce, prosciutto, onions, parsley 17

Seafood Pasta Suzanne

Fresh tagliatelle pasta, shrimp, scallops, clams, langostinos, spicy three-pepper cream 22

Rigatoni with Sausage

Spicy, crumbled house-recipe sausage, sweet tomato basil sauce 17

Homemade Lasagna

Six layers, meat-filled with tomato meat sauce and cream sauce 16

Cannelloni

Meat-filled, baked in tomato and cream sauce 16

Chicken Pasta

Chicken spiedini tossed with fresh spinach and tomatoes in a roasted sweet pepper and asiago cream with rigatoni 17

Tortellini alla Panna

Meat-filled tortellini, mushrooms, peas, prosciutto, parmesan cream sauce 17

Linguini with Fresh Clams

Littleneck clams, olive oil, butter and garlic sauce 16

Baked Spaghetti with Meatballs

Bolognese, housemade meatballs, fontina 17

Cheese Tortellini

Pesto cream sauce 16

Ziti Fra Diavolo

Spicy San Marzano tomato sauce 16

Manicotti

Ricotta cheese-filled, baked in tomato and cream sauce 14

Gnocchi

Italian potato dumplings in a tomato sauce 16

Bucatini Amatriciana

Spicy tomato sauce with pancetta 17

**Whole wheat and gluten-free pastas available on request*

Brick Oven Pizzas

Margherita

Fresh mozzarella, tomatoes, basil 12

Siciliano

Italian sausage, pepperoni, mushroom, onion 12

Italian Cheese

Mozzarella, fontina, parmesan and red sauce 12

Roasted Mushroom

Roasted mushrooms, fresh spinach, fontina, pesto 12

Veal *Premium milk-fed veal.*

Veal Milanese

Bone-in rib chop thin-pounded, breaded, sautéed, finished with rosemary olive oil and lemon 28

Veal Marsala

Thin-sliced, sautéed in a sweet Marsala wine sauce with roasted mushrooms 24

Veal Anthony

Thin-sliced, sautéed in an herb and artichoke cream 24

Veal Parmesan

Bone-in rib chop thin-pounded, breaded, sautéed, baked with tomato sauce, fontina and parmesan 28

Veal Saltimbocca

Thin-sliced, sautéed, with prosciutto, fontina cheese and white wine sage demi-glace 24

Veal Nunzio

Thin-sliced, sautéed, topped with jumbo lump crabmeat, finished with fontina cheese and lemon butter 27

Seafood

Shrimp Scampi

Sautéed in an herb butter cream sauce with fresh tomato and mushrooms 27

Seafood Risotto

Shrimp, scallops, clams, mussels, three-pepper cream 24

Tilapia

Pan-sautéed, finished with a lemon butter and caper sauce with fresh tomatoes 20

Seabass Livornese

Pan-seared and topped with tomatoes, onions, capers and a white wine butter sauce Market Price

Charlie Gitto's Signature Item®

Consuming raw or undercooked meats may increase your risk of food-borne illness

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