



APPETIZERS

Toasted Ravioli

"The Original", handmade meat-filled ravioli, with our famous pomodoro sauce.

Arancini

Risotto balls, filled with fresh Mozzarella cheese, served with our famous pomodoro and walnut pesto cream sauce.

Calamari Fritti

Flash-fried calamari, onions, green beans and banana peppers, served with citrus chipotle mayo.

Garlic Cheese Toast

Made with house cheese blend, fresh herbs and garlic on homemade Italian bread.

Eggplant Parmigiano

Lightly-floured eggplant baked with our famous house cheese blend.

Sicilian Garlic Dip

Extra virgin olive oil, garlic, herbs, and parmesan cheese.

CG Signature Shrimp

Extra large, roasted in garlic butter and seasoned breadcrumbs.

Eggplant Napoleon

Layers of breaded eggplant fried, filled with layers of house cheese blend, roasted red peppers, pesto, pomodoro and Asiago cream.

Meatballs in Pomodoro

House-made meatballs with famous pomodoro sauce.

HOMEMADE SOUPS

Lobster Bisque Bowl | French Onion Bowl

SALADS

Mixed Green

Mixed greens, homemade croutons and CG cheeses, tossed in our famous sweet and sour Italian vinaigrette.

Classic Caesar

Romaine lettuce and shaved Parmigiano with our house-made Caesar dressing and signature croutons.

Italian Chopped

Mixed greens, red onions, tomatoes, zucchini, Kalamata olives, pepperoncini, Garbanzo beans, bacon, Gorgonzola crumbles and Genoa salami, tossed in our famous sweet and sour Italian vinaigrette.

Wedge

Iceberg lettuce with tomatoes, red onions, Gorgonzola and bacon in our famous sweet and sour Italian vinaigrette.

BRICK OVEN PIZZAS

Siciliano

Italian sausage, pepperoni, mushrooms and onions.

Margherita

Fresh Mozzarella, tomatoes and basil.

BBQ Chicken

Chopped chicken covered in barbeque sauce with CG cheeses, red onion and bacon, topped with green onion.

Cheese Pizza

A special blend of cheeses.

SIDES

Gnocchi au Gratin

House-made potato gnocchi baked in a Gruyere cheese sauce.

Baked Potato

Chef's Vegetable

Creamed Spinach

Baked in a Gruyere cheese sauce.

Charlie Gitto's Signature Item

Gluten-free items also available. Please ask your server.

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

PASTA ENTRÉES

Penne Borghese

Penne noodles in a pink Cognac sauce with prosciutto, onions and parsley.

Homemade Lasagna

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

Tortellini Alla Panna

Meat-filled tortellini, mushrooms, peas and prosciutto in a Parmesan cream sauce.

Rigatoni with Sausage

Spicy, crumbled house-recipe sausage in a sweet tomato basil sauce.

Penne Primavera

Multigrain pasta with seasonal vegetables in an olive oil, butter and garlic sauce.

Baked Spaghetti with Meatballs

Spaghetti noodles baked in our Bolognese sauce and topped with CG Cheeses.

Homemade Manicotti

Ricotta cheese-filled tubular noodles baked in a tomato and cream sauce.

Homemade Cannelloni

Meat-filled tubular noodles baked in a tomato and cream sauce.

Chicken Rigatoni

Breaded chicken tossed with fresh spinach and tomatoes in a roasted sweet pepper and Asiago cream sauce with rigatoni noodles.

Beef Ravioli

Meat-filled, homemade ravioli in our Bolognese sauce.

Gnocchi Bolognese

Homemade gnocchi in a Bolognese cream sauce.

BEEF ENTRÉES



Certified Angus Beef® brand

Upper choice all aged a minimum of 28 days

Finished in your choice of the following styles:

Nunzio | Marsala | Herb Butter | Siciliano

NY Strip (14 oz.)

Filet Mignon (8 oz.)

Petit Filet Mignon (6 oz.)

VEAL ENTRÉES

Bone in Veal Milanese

Bone in veal chop, breaded, sauteed and finished with Rosemary lemon oil.

Bone in Veal Parmigiano

Bone in veal chop, breaded and baked with pomodoro sauce and CG cheeses.

Veal Marsala

Thinly sliced veal, prepared in a sweet Marsala wine sauce with fresh mushrooms.

Veal Lemonata

Thinly sliced veal, prepared in a white wine lemon butter sauce, topped with capers.

Veal Nunzio

Thinly sliced veal, topped with jumbo lump crabmeat, finished with CG cheeses and lemon butter sauce.

CHICKEN ENTRÉES

Marsala

Breaded boneless breast of chicken prepared in a sweet Marsala wine sauce with fresh mushrooms.

Nunzio

Breaded boneless breast of chicken, topped with jumbo lump crabmeat, finished with CG cheeses and lemon butter sauce.

Parmigiano

Breaded boneless breast of chicken, baked with pomodoro sauce and CG cheeses.

Lemonata

Breaded boneless breast of chicken, prepared in a white wine lemon butter sauce topped with capers.

Spiedini

SEAFOOD ENTRÉES

Salmon

Farm-raised salmon finished with lemon tarragon butter.

Seafood Risotto

Shrimp, scallops, clams, langostinos, and mussels finished with three-pepper butter.

Seafood Pasta Suzanne

Fresh homemade tagliatelle noodles with shrimp, scallops, clams, langostinos and mussels in a spicy three-pepper cream sauce.

Linguini with Fresh Clams

Fresh littleneck clams, chopped clams, in an olive oil, herb and garlic sauce.

Shrimp Scampi

Homemade tomato tagliatelle noodles with spinach, tomatoes, and mushrooms in a white wine lemon butter cream sauce.

Lobster Ravioli

Lobster-filled, homemade ravioli in a lobster cream sauce.