**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 from our famous pomodoro sauce.

**HOMEMADE SOUPS**

- **Lobster Bisque**  
  Bowl | French Onion Soup 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**  
  Layers of breaded eggplant fried, filled with layers of house cheese blend, roasted red peppers, pesto, pomodoro and Asiago cream.

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

**BRICK OVEN PIZZAS**

- **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.

- **VEAL ENTRÉES**
  - **Bone in Veal Milanese**  
    Bone in veal chop, breaded, sautéed 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.

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

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

  - **Linguini with Fresh Clams**  
    Fresh littleneck clams, chopped clams, in an olive oil, garlic and parsley sauce.

  - **Shrimp Scampi**  
    Homemade tomato tagliatelle noodles with spinach, tomatoes, and mushrooms in a white wine lemon butter sauce.

**SIDES**

- **Gnocchi au Gratin**  
  House-made potato gnocchi baked in a Gruyere cheese sauce.

- **Baked Potato**  
  Baked in a Gruyere cheese sauce.

- **Chef’s Vegetable**  
  Creamed Spinach

- **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.*