



## 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.

### Shrimp Cocktail

Served with our House-made cocktail 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.

## VEAL ENTRÉES

### Veal Parmigiano

Veal cutlet, breaded and baked with pomodoro sauce and CG cheeses.

## 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.)

## 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.

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.*