

Appetizers / Small Plates

Artichoke Dip	\$8
A creamy blend of mayonnaise, parmesan cheese, artichoke hearts, and red onion. Served with crostini.	
Calamari	\$11
Lightly breaded calamari strips fried, served with salsa cruda, and topped with pesto aioli.	
Bruschetta	\$8
Crostinis served with tomato cruda and pesto aioli.	
Fritto Misto	\$7
Lightly breaded seasonal vegetables, flash fried. Served with lemon aioli.	
Antipasto	\$12
A blend of Italian cheeses, meats, marinated vegetables, and olives.	
Meatballs	\$7
Two large meatballs served with marinara.	
Risotto	\$12
Ask your server for today's selection.	
Caprese Salad	\$4
Sliced tomatoes, fresh mozzarella, and basil drizzled with balsamic vinaigrette.	
<i>Soup of the Day</i>	
Ask your server about today's selection.	
Cup	\$3
Bowl	\$5

Flatbreads

Sicilian	\$12
Housemade flatbread, Italian sausage, cappicola, salami, marinara, and a blend of mozzarella and parmesan cheese.	
Seafood	\$13
Housemade flatbread, sautéed shrimp, artichoke hearts, roasted red peppers, olive oil, garlic, kalamata olives, and a blend of mozzarella and parmesan cheese.	
Margherita	\$11
Housemade flatbread, tomatoes, red onion, garlic, olive oil, basil, and a blend of mozzarella and parmesan cheese.	

Dinner Salads

Served with housemade bread.

G's Salad	\$10
Chopped romaine, oven roasted chicken, roasted red peppers, onion, kalamata olives, green olives, and parmesan tossed in our signature house dressing.	
Seafood Salad	\$12
Sautéed shrimp, artichoke hearts, capers, sundried tomatoes, and feta cheese tossed in a whole grain mustard vinaigrette.	

Executive Chef - Chris Schultz

Our Favorite Dishes

All entrees served with house salad and fresh bread.

Spicy Fra Diavlo	\$19
Jumbo shrimp seared and tossed in a spicy marinara with toasted pine nuts. Served over linguine.	
Seafood Linguine	\$20
Sautéed shrimp and mussels in a white wine, garlic and herb sauce. Tossed with linguine.	
Meatballs Marinara	\$15
House made meatballs baked with marinara. Served over linguine.	
Balsamic Chicken	\$18
Pulled oven roasted chicken, sun dried tomatoes, fresh basil, tossed with penne noodles in a balsamic marsala sauce. Topped with chèvre and toasted pine nuts.	
Chicken Marsala	\$16
Chicken cutlet pan-fried in a sweet Marsala wine with fresh mushroom. Served over linguine.	
Chicken Milanese	\$16
Chicken cutlet pan-fried and served with lettuce and tomato, tossed in a light vinaigrette.	
Veal Marsala	\$20
Veal cutlet pan-fried in a sweet Marsala wine with fresh mushrooms. Served over linguine.	
Veal Milanese	\$20
Veal cutlet pan-fried and served with lettuce and tomato, tossed in a light vinaigrette.	
Lasagna Bolognese	\$16
Beef, pork, and lamb layered with mozzarella, ricotta, parmesan, and mascarpone cheeses.	
Spinach & Eggplant Lasagna	\$15
Spinach and eggplant layered with marinara sauce, mozzarella, ricotta, parmesan, and mascarpone cheeses.	
Seafood Lasagna	\$24
Layers of crab, shrimp, caramelized shallots, and roasted peppers in a five cheese, herb cream blend.	
Five Cheese Ravioli	\$15
House made ravioli stuffed with ricotta, parmesan, mozzarella, fontina, and provolone cheeses. Baked with marinara.	
Spinach Ravioli	\$16
House made ravioli stuffed with spinach, garlic, ricotta, and mozzarella cheese. Tossed in Alfredo sauce.	
Chicken Fettuccine Alfredo	\$18
Pulled oven roasted chicken with fettuccine noodles, tossed in a heavy parmesan cream sauce.	
Sicilian Sausage and Peppers	\$15
Sweet Italian sausage, bell peppers, and onions tossed with penne noodles and marinara.	
Shrimp Pasta Primavera	\$19
Sautéed shrimp, zucchini, bell peppers, mushrooms, sun dried tomatoes, and onions tossed in a basil pesto sauce. Served over linguine.	
Chicken Penne ala Vodka	\$17
Pulled oven roasted chicken, sun dried tomatoes, and mushrooms over penne noodles. Served with a vodka cream sauce.	
New York Strip	\$26
Ask your server for today's selection.	
Seafood Special	MP
Ask your server for today's selection.	