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## ANTIPASTI - APPETIZERS

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FRIED RAVIOLI cheese raviolis served with marinara sauce for dipping 8.95

LUMACHE FARCITE escargot broiled in a garlic butter with mushrooms and seasoned breadcrumbs 9.95

CALAMARI FRITTI calamari lightly breaded and fried, served with marinara 11.95

BRUSCHETTA TOSCANA grilled Tuscan bread brushed with garlic olive oil and topped with fresh diced tomatoes, basil and fresh mozzarella 8.95

MOZZARELLA STICKS lightly breaded and fried, served with warm marinara 7.95

MUSSELS DIAVOLA mussels sautéed in a spicy crushed plum tomato sauce (red) or white wine sauce 11.95

SHRIMP AL FORNO jumbo shrimp baked with Italian seasoned breadcrumbs, garlic and olive oil 11.95

SHRIMP VESUVIO jumbo shrimp marinated in Italian and spicy Creole seasoning with diced tomato, white wine and touch of cream 11.95

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## INSALATA - SALADS

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ZUPPA DEL GIORNO ask your server for chef's special "Soup of the Day" 5

CAPRESE sliced vine ripe tomatoes layered with fresh mozzarella and basil 9.95

CAESAR SALAD 7.95 with grilled chicken add 3.75 with shrimp add 4.95

GREEK SALAD mixed greens, feta cheese, peppers, onions, cucumber, tomato, olives and pepperoncini with house dressing 9.95

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## PASTA

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*- ROLLS WITH OLIVE OIL DIP 1.00 - ADD HOUSE SALAD TO ANY PASTA ENTRÉE 2.95 -*

LINGUINE AND MEATBALLS pasta with meatballs in a marinara sauce 16.95

FETTUCCINE ALFREDO pasta tossed in a creamy parmesan sauce 16.95  
add chicken 3.75 add shrimp 4.95

PENNE CARBONARA pasta in a creamy parmesan cheese sauce with Italian bacon 17.95

RIGATONI CIOCIARA pasta with spicy Italian sausage, mushrooms, parmesan cheese in a pink sauce 17.95

RAVIOLI POMODORO meat or cheese raviolis with fresh crushed tomatoes and cheese 15.95

VEGGIE PASTA penne pasta with broccoli, wild mushrooms, olives, capers, artichokes, roast peppers, garlic and olive oil; topped with arugula 16.95

TORTELLONI ALMAFI pasta filled with ricotta cheese, tossed with prosciutto, peas and mushrooms in a creamy vodka sauce 16.95

## HOMEMADE PASTA

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*- ROLLS WITH OLIVE OIL DIP 1.00 - ADD HOUSE SALAD TO ANY ENTRÉE 2.95 -*

MANICOTTI CLASSICO cheese manicotti baked with marinara sauce, mozzarella and parmesan cheese 15.95

LASAGNA AL FORNO baked layers of pasta filled with meat and ricotta cheese, parmesan and mozzarella cheese- homemade; a house specialty- 17.95

LINGUINE BOLOGNESE pasta with homemade ragu! Signature tomato and meat sauce with touch of cream and topped with parmesan cheese 16.95

PENNE ALLA ROSSINI pasta sautéed with smoked bacon, chicken, paprika, spinach and diced tomato in a creamy parmesan reggiano sauce 16.95

GNOCCHI BOLOGNESE potato gnocchi with signature tomato and meat sauce with touch of cream and sprinkled with parmesan reggiano 15.95

STUFFED SHELLS MARCHIGIANA baked stuffed shells of ricotta cheese, topped with marinara, mozzarella and parmesan cheese 16.95

EGGPLANT PARMESAN thinly sliced eggplant medallions layered and served with marinara sauce, parmesan and mozzarella cheese over cappellini 17.95

TORTELACCI TOSCANA pasta stuffed with veal, sautéed with sun dried tomatoes, wild mushrooms, white wine and cream 18.95

## GUGLIELMO'S FAVORITE PASTAS

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RAVIOLI AL ARAGOSTA lobster ravioli topped with gorgonzola cheese in a vodka cream sauce 19.95

LINGUINE PESCATORE pasta with clams, mussels, shrimp, scallops and fish, sautéed with garlic, olive oil and crushed plum tomato -choice of red or white wine sauce 22.95

LINGUINE & CLAMS pasta with sautéed baby clams in garlic, white wine, olive oil and fresh herbs choice of white or red sauce 18.95

SHRIMP TOSCANA linguine pasta sautéed with jumbo shrimp, mushrooms, broccoli and plum tomato in a creamy vodka sauce 18.95

CAPPELLINI TOSCANA pasta sautéed with shrimp, artichokes, capers, olives, roasted peppers, mushrooms, fresh garlic and olive oil 19.95

LINGUINE GAMBERI pasta sautéed with jumbo shrimp, crushed plum tomatoes, red pepper flakes, white wine and Italian seasonings 18.95

## ~ ITALIAN FAMILY STYLE ~

**CHEF'S CHOICE OF APPETIZER, 2 PASTAS & MEAT  
COURSE \$29.95 FOR 2 PEOPLE** (additional guest 14.99)

Gluten-free pasta is available upon request for an additional charge of \$2.

Groups of 6 or more, 20% gratuity automatically added.

\*Consuming raw or undercooked meats, eggs, poultry or seafood poses a health risk to all individuals- especially if you have a medical condition\*

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## CARNE - MEAT

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*- ROLLS WITH OLIVE OIL DIP 1.00 - ADD HOUSE SALAD TO ENTRÉE 2.95 -*

VEAL PARMIGIANA breaded and then baked in a light marinara with parmesan and mozzarella cheese served over cappellini 21.95

VEAL PICCATA sautéed in white wine, artichokes, capers and butter lemon sauce with Italian seasonings served over cappellini 21.95

VEAL MARSALA sautéed with mushrooms and Marsala wine sauce, served over cappellini 21.95

VEAL VALDOSTANA topped with prosciutto and buffalo mozzarella, then baked in a white wine demi-glace sauce. Served with vegetable of the day 21.95

CHICKEN PARMIGIANA breaded and baked with marinara, parmesan and mozzarella cheese, served over cappellini 17.95

CHICKEN VALDOSTANA topped with prosciutto and buffalo mozzarella with white wine demi-glace sauce. Served with vegetable of the day 18.95

CHICKEN PICCATA sautéed in white wine, artichokes, capers and butter lemon sauce with Italian seasonings and served over cappellini 17.95

CHICKEN MARSALA sautéed with mushrooms and Marsala wine sauce, served over cappellini 17.95

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## CARNE - MEAT

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*- ROLLS WITH OLIVE OIL DIP 1.00 - ADD HOUSE SALAD TO ANY ENTRÉE 2.95 -*

PORK MILANESE lightly breaded pork medallions fried and served with roast potatoes and vegetable of the day 17.95

RACK OF LAMB New Zealand rack of lamb marinated with rosemary and garlic then grilled and finished in a rosemary brown sauce - Guglielmo's favorite! Served with veggie of the day 29.95

CHEF'S SPECIAL ask your server for Daily meat special

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## PESCE - FISH & SEAFOOD

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*- ADD HOUSE SALAD TO ANY ENTRÉE 2.95 -*

SALMONE AL NERO blackened salmon pan seared (or grilled) with lemon butter sauce, capers and spicy seasoning on a bed of marinated shitake mushrooms and arugula 21.95

FLOUNDER AL FORNO filet of flounder baked with Italian seasoned breadcrumbs, parmesan, diced tomato, rosemary, garlic and lemon, served with vegetable of the day 17.95

GROUPE AL FORNO filet of Gulf grouper baked with Italian seasoned breadcrumbs, diced tomato, rosemary, garlic and lemon, served with vegetable of the day 27.95

GROUPE LIVORNESE Gulf grouper sautéed with olives, capers, onions, garlic, plum tomatoes and white wine sauce served over cappellini 28.95

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## CHIDREN'S MENU

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MEAT OR CHEESE RAVIOLI 5.95

LINGUINE & MEATBALL 6.95

FETTUCCHINE ALFREDO 6.95 ADD CHICKEN 2.00

CHICKEN TENDERS W/FRIES 5.95

