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## ANTIPASTI - APPETIZERS

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FRIED RAVIOLI cheese raviolis served with marinara sauce for dipping 9.95

CALAMARI FRITTI calamari lightly breaded and fried, served with marinara 12.95

BRUSCHETTA TOSCANA grilled Tuscan bread brushed with garlic olive oil and topped with fresh diced tomatoes, basil and fresh mozzarella 9.95

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 12.95

SHRIMP AL FORNO jumbo shrimp baked with Italian seasoned breadcrumbs, garlic and olive oil 12.95



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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 10.95

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

GREEK SALAD mixed greens, feta cheese, peppers, onions, cucumber, tomato, olives and pepperoncini with house dressing 10.95

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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 17.95

FETTUCCINE ALFREDO pasta tossed in a creamy parmesan sauce 17.95  
add chicken 3.75 add shrimp 7.95

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 18.95

RAVIOLI POMODORO meat or cheese raviolis with fresh crushed tomatoes and cheese 16.95

## HOMEMADE PASTA

*- 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 16.95

LASAGNA AL FORNO baked layers of pasta filled with meat and ricotta cheese, parmesan and mozzarella cheese- homemade; a house specialty- 18.95

LINGUINE BOLOGNESE pasta with homemade ragu! Signature tomato and meat sauce with touch of cream and topped with parmesan cheese 17.95

PENNE ALLA ROSSINI pasta sautéed with smoked bacon, chicken, paprika, spinach and diced tomato in a creamy parmesan reggiano sauce 17.95

GNOCCHI BOLOGNESE potato gnocchi with signature tomato and meat sauce with touch of cream and sprinkled with parmesan reggiano 17.95

STUFFED SHELLS MARCHIGIANA baked stuffed shells of ricotta cheese, topped with marinara, mozzarella and parmesan cheese 17.95

EGGPLANT PARMESAN thinly sliced eggplant medallions layered and served with marinara sauce, parmesan and mozzarella cheese over cappellini 18.95

## GUGLIELMO'S FAVORITE PASTAS

RAVIOLI AL ARAGOSTA lobster ravioli topped with gorgonzola cheese in a vodka cream sauce 20.95

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 23.95

LINGUINE & CLAMS pasta with sautéed baby clams in garlic, white wine, olive oil and fresh herbs choice of white or red sauce 19.95

SHRIMP TOSCANA linguine pasta sautéed with jumbo shrimp, mushrooms, broccoli and plum tomato in a creamy vodka sauce 19.95

CAPPELLINI TOSCANA pasta sautéed with shrimp, artichokes, capers, olives, roasted peppers, mushrooms, fresh garlic and olive oil 20.95

LINGUINE GAMBERI pasta sautéed with jumbo shrimp, crushed plum tomatoes, red pepper flakes, white wine and Italian seasonings 20.95

### ~ 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\*

## CARNE - MEAT

*-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 22.95

VEAL PICCATA sautéed in white wine, artichokes, capers and butter lemon sauce with Italian seasonings served over cappellini 22.95

VEAL MARSALA sautéed with mushrooms and Marsala wine sauce, served over cappellini 22.95

CHICKEN PARMIGIANA breaded and baked with marinara, parmesan and mozzarella cheese, served over cappellini 18.95

CHICKEN PICCATA sautéed in white wine, artichokes, capers and butter lemon sauce with Italian seasonings and served over cappellini 18.95

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



## CARNE - MEAT

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

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 31.95

CHEF'S SPECIAL ask your server for Daily meat special

## PESCE - FISH & SEAFOOD

*-ROLLS WITH OLIVE OIL DIP 1.00 - 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 22.95

GROUPER AL FORNO filet of Gulf grouper baked with Italian seasoned breadcrumbs, diced tomato, rosemary, garlic and lemon, served with vegetable of the day 29.95

GROUPER PICCATA Gulf grouper topped with jumbo shrimp, capers and lemon butter sauce ~ served with veggie of the day. 31.95

## CHILDREN'S MENU

MEAT OR CHEESE RAVIOLI 6.95

LINGUINE & MEATBALL 7.95

FETTUCCHINE ALFREDO 7.95 ADD CHICKEN 2.00

CHICKEN TENDERS W/FRIES 6.95