

APPETIZERS

- CG **Toasted Ravioli** 14
"The Original", handmade meat-filled ravioli, with our famous pomodoro sauce.
- Arancini** 14
Risotto balls, filled with fresh Mozzarella cheese, served with our famous pomodoro and walnut pesto cream sauce.
- Calamari Fritti** 15
Flash-fried calamari, onions, green beans and banana peppers, served with citrus chipotle mayo.
- CG **Garlic Cheese Toast** 9
Made with house cheese blend, fresh herbs and garlic on homemade Italian bread.
- Eggplant Parmigiano** 14
Lightly floured eggplant baked with our famous house cheese blend.
- Sicilian Garlic Dip** 8
Extra virgin olive oil, garlic, herbs, and parmesan cheese.
- CG **CG Signature Shrimp** 22
Extra large, roasted in garlic butter and seasoned breadcrumbs.
- Meatballs in Pomodoro** 12
House-made meatballs with famous pomodoro sauce.

HOMEMADE SOUPS

Lobster Bisque 12 | Soup de jour 10 | French Onion 10

SALADS

- Mixed Green** 11
Mixed greens, homemade croutons and CG cheeses, tossed in our famous sweet and sour Italian vinaigrette.
- Classic Caesar** 12
Romaine lettuce and shaved Parmigiano with our house-made Caesar dressing and signature croutons.
- Italian Chopped** 13
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** 12
Iceberg lettuce with tomatoes, red onions, Gorgonzola and bacon in our famous sweet and sour Italian vinaigrette.

BRICK OVEN PIZZAS

- Siciliano** 16
Italian sausage, pepperoni, mushrooms and onions.
- Margherita** 15
Fresh Mozzarella, tomatoes and basil.
- BBQ Chicken** 15
Chopped chicken covered in barbeque sauce with CG cheeses, red onion and bacon, topped with green onion.
- Cheese Pizza** 14
A special blend of cheeses.

SIDES

- Gnocchi Au Gratin** 9
House-made potato gnocchi baked in a Gruyere cheese sauce.
 - Baked Potato** 9
 - Chef's Vegetable** 9
 - Creamed Spinach** 9
Baked in a Gruyere cheese sauce.
- Ask your server about pasta sides.

- CG **Fiore Borghese** 24
Small flower shaped hollow noodle in a pink Cognac sauce with prosciutto, onions, and parsley.
- Lasagna** 25
Six-layers, meat-filled flat noodles, with cheese, tomato, and cream sauce.
- Tortellini Alla Panna** 25
Meat-filled tortellini, mushrooms, peas, and prosciutto in a Parmesan cream sauce.
- Gnocchi Alla Sorrentina** (This is a classic from Sorrento Italy) 25
Potato dumpling style pasta, San Marzano sauce and fresh Mozzarella.
- Bucatini Alla Amatriciana** 25
This Italian classic, long hollow noodle with San Marzano sauce and guanciale.
- Ziti Primavera** 25
Short hollow noodle with fresh vegetables in a rich buttery sauce.
- Rigatoni with chicken** 24
Chicken Spiedini tossed with fresh spinach and tomatoes in a roasted sweet pepper in a rich Asiago cream sauce.
- Rigatoni with Sausage** 24
Spicy, crumbled house-recipe in a sweet tomato basil sauce.
- Baked Spaghetti with Meatballs** 25
Long noodles baked in our Bolognese sauce and topped with CG Cheeses.
- Beef Ravioli** 25
Meat-filled homemade ravioli in our Bolognese sauce.
- Fettucini Alfredo** 25
Homemade fettucini noodles in our signature cream sauce.
- Cannelloni** 25
Meat-filled tubular noodles baked in a tomato and cream sauce.
- Manicotti** 24
Tubular noodles filled with our Ricotta cheese mixture in a tomato sauce topped with cream sauce.

BEEF



Certified Angus Beef* Brand
upper choice all aged a minimum of 28 days

CG Nunzio 8 | Marsala 6 | Herb Butter 6 | CG Siciliano 8

- NY Strip (14 oz)** 52
- Filet Mignon (6 oz)** 48
- Filet Mignon (8 oz)** 53

VEAL

- Veal Parmigiano** 40
Veal cutlet, breaded and baked with pomodoro sauce and CG cheeses.
- Veal Marsala** 39
Thinly sliced veal, prepared in a sweet Marsala wine sauce with fresh mushrooms.
- Veal Lemonata** 39
Thinly sliced veal, prepared in a white wine lemon butter sauce, topped with capers.
- CG **Veal Nunzio** 45
Thinly sliced veal, topped with jumbo lump crabmeat, finished with CG cheeses and lemon butter sauce.

CHICKEN

- Marsala** 29
Breaded boneless breast of chicken prepared in a sweet Marsala wine sauce with fresh mushrooms.
- CG **Nunzio** 36
Breaded boneless breast of chicken, topped with jumbo lump crabmeat, finished with CG cheeses and lemon butter sauce.
- Parmigiano** 30
Breaded boneless breast of chicken, baked with pomodoro sauce and CG cheeses.
- Lemonata** 29
Breaded boneless breast of chicken, prepared in a white wine lemon butter sauce topped with capers.
- Spiedini** 32
Chargrilled, lightly breaded chicken skewered and finished in Amogio.

SEAFOOD

- Salmon** 32
Farm-raised salmon finished with lemon tarragon butter.
- Seafood Risotto** 35
Shrimp, scallops, clams, langostinos, and mussels finished with three-pepper butter.
- CG **Seafood Pasta Suzanne** 38
Fresh homemade tagliatelle noodles with shrimp, scallops, clams, langostinos and mussels in a spicy three-pepper cream sauce.
- Lobster Ravioli** 32
Lobster-filled, homemade ravioli in a lobster cream sauce.

HOMEMADE DESSERTS

Chocolate Cake Triple-chocolate	10	Cannoli(s) Sweetened ricotta & chocolate chips	10
Carrot Cake Traditional, cream cheese icing	10	Crepe Brulee Classic French dessert	11
Italian Cream Cake White cake, pecans, coconut icing.	11	Cheesecake Traditional	11
Tiramisu Lady fingers, espresso & mascarpone cheese	10	Seasonal Gelato Ask your server for available flavors.	9

SIGNATURE COCKTAILS

Base prices listed are subject to change depending on liquor selected



Seasonal Sangria	9
Sicilian Manhattan Your choice Whiskey, Bourbon or Rye with Blood Orange Amara, Rocks	14
Five Berry Cosmopolitan Vodka Infused Strawberry, Blackberry, Blueberry, Raspberry, Cranberry, Up	12
Hendrick's Pomegranate Cocktail Hendrick's Gin, St-Germain's, Pomegranate Liquor, Gingerbeer, Rocks	12.50
Gitto's Ginger Sparkler Vanilla Vodka, St-Germain's, Ginger Liquor, Lime, Prosecco	14
Limoncello Spritzer. Limoncello, Prosecco, Club Soda	13

CLASSIC COCKTAILS

Base prices and or subject to change depending on liquor selected

Manhattan Your choice Bourbon, Rye, or Whiskey, Sweet Vermouth, Rocks, or Up	12.50
Old Fashion Brandy, Bourbon, Rye or Whiskey, Muddled Sugar, Orange Peel, Cherry, Rock or Up	11.50
Cosmopolitan Your choice Vodka, Cranberry, Lime, Up	13
Harvey Wallbanger Your choice Vodka, Orange Juice, Galliano	9.50
Sidecar Brandy, Triple Sec, Lemon, Rocks or Up	10
Negroni Your choice Gin, Campari, Sweet Vermouth	10
Aperol Spritzer Prosecco, Aperol, Club Soda	12
Italian Kir Prosecco, Cassis	12
Bellini Prosecco, Peach or Pomegranate, or Strawberry	12