



## APPETIZERS

 <b>Toasted Ravioli</b> "The Original", handmade meat-filled ravioli, with our famous pomodoro sauce.	12
 <b>Arancini</b> Risotto balls, filled with fresh Mozzarella cheese, served with our famous pomodoro and walnut pesto cream sauce.	12
<b>Calamari Fritti</b> Flash-fried calamari, onions, green beans and banana peppers, served with citrus chipotle mayo.	14
 <b>Garlic Cheese Toast</b> Made with house cheese blend, fresh herbs and garlic on homemade Italian bread.	8
<b>Eggplant Parmigiano</b> Lightly floured eggplant baked with our famous house cheese blend.	12
<b>Sicilian Garlic Dip</b> Extra virgin olive oil, garlic, herbs, and parmesan cheese.	5
 <b>CG Signature Shrimp</b> Extra large, roasted in garlic butter and seasoned breadcrumbs.	21
 <b>Eggplant Napoleon</b> Layers of breaded eggplant fried, filled with layers of house cheese blend, roasted red peppers, pesto, pomodoro and Asiago cream.	13
 <b>Meatballs in Pomodoro</b> House-made meatballs with famous pomodoro sauce.	10
<b>Shrimp Cocktail</b> Served with our House-made cocktail sauce.	21

## HOMEMADE SOUPS

<b>Lobster Bisque</b> Bowl 10   <b>French Onion</b> Bowl 9
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## SALADS

<b>Mixed Green</b> Mixed greens, homemade croutons and CG cheeses, tossed in our famous sweet and sour Italian vinaigrette.	10
<b>Classic Caesar</b> Romaine lettuce and shaved Parmigiano with our house-made Caesar dressing and signature croutons.	11
<b>Italian Chopped</b> 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.	14
<b>Wedge</b> Iceberg lettuce with tomatoes, red onions, Gorgonzola and bacon in our famous sweet and sour Italian vinaigrette.	12

## BRICK OVEN PIZZAS

<b>Siciliano</b> Italian sausage, pepperoni, mushrooms and onions.	15
<b>Margherita</b> Fresh Mozzarella, tomatoes and basil.	13
<b>BBQ Chicken</b> Chopped chicken covered in barbeque sauce with CG cheeses, red onion and bacon, topped with green onion.	15
<b>Cheese Pizza</b> A special blend of cheeses.	13

## SIDES

<b>Gnocchi au Gratin</b> House-made potato gnocchi baked in a Gruyere cheese sauce.	8
<b>Baked Potato</b>	8
<b>Chef's Vegetable</b>	8
<b>Creamed Spinach</b> Baked in a Gruyere cheese sauce.	8

## VEAL ENTRÉES

<b>Veal Parmigiano</b> Veal cutlet, breaded and baked with pomodoro sauce and CG cheeses.	39
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## PASTA ENTRÉES

 <b>Penne Borghese</b> Penne noodles in a pink Cognac sauce with prosciutto, onions and parsley.	20
<b>Homemade Lasagna</b> Six-layers, meat-filled, with tomato meat sauce and cream sauce.	21
<b>Tortellini Alla Panna</b> Meat-filled tortellini, mushrooms, peas and prosciutto in a Parmesan cream sauce.	20
<b>Rigatoni with Sausage</b> Spicy, crumbled house-recipe sausage in a sweet tomato basil sauce.	20
<b>Penne Primavera</b> Multigrain pasta with seasonal vegetables in an olive oil, butter and garlic sauce.	19
 <b>Baked Spaghetti with Meatballs</b> Spaghetti noodles baked in our Bolognese sauce and topped with CG Cheeses.	21
<b>Homemade Manicotti</b> Ricotta cheese-filled tubular noodles baked in a tomato and cream sauce.	20
<b>Homemade Cannelloni</b> Meat-filled tubular noodles baked in a tomato and cream sauce.	20
<b>Chicken Rigatoni</b> Breaded chicken tossed with fresh spinach and tomatoes in a roasted sweet pepper and Asiago cream sauce with rigatoni noodles.	20
<b>Beef Ravioli</b> Meat-filled, homemade ravioli in our Bolognese sauce.	21
<b>Gnocchi Bolognese</b> Homemade gnocchi in a Bolognese cream sauce.	21

## BEEF ENTRÉES




*Certified Angus Beef® brand  
Upper choice all aged a minimum of 28 days*

*Finished in your choice of the following styles:*

 **Nunzio Mkt.** | **Marsala 4** | **Herb Butter 4** |  **Siciliano 4**

<b>NY Strip (14 oz.)</b>	49
<b>Filet Mignon (8 oz.)</b>	50
<b>Petit Filet Mignon (6 oz.)</b>	42

## CHICKEN ENTRÉES

<b>Marsala</b> Breaded boneless breast of chicken prepared in a sweet Marsala wine sauce with fresh mushrooms.	28
 <b>Nunzio</b> Breaded boneless breast of chicken, topped with jumbo lump crabmeat, finished with CG cheeses and lemon butter sauce.	Mkt.
<b>Parmigiano</b> Breaded boneless breast of chicken, baked with pomodoro sauce and CG cheeses.	29
<b>Lemonata</b> Breaded boneless breast of chicken, prepared in a white wine lemon butter sauce topped with capers.	28
<b>Spiedini</b>	28

## SEAFOOD ENTRÉES

<b>Salmon</b> Farm-raised salmon finished with lemon tarragon butter.	28
<b>Seafood Risotto</b> Shrimp, scallops, clams, langostinos, and mussels finished with three-pepper butter.	32
 <b>Seafood Pasta Suzanne</b> Fresh homemade tagliatelle noodles with shrimp, scallops, clams, langostinos and mussels in a spicy three-pepper cream sauce.	34
<b>Linguini with Fresh Clams</b> Fresh littleneck clams, chopped clams, in an olive oil, herb and garlic sauce.	26
<b>Shrimp Scampi</b> Homemade tomato tagliatelle noodles with spinach, tomatoes, and mushrooms in a white wine lemon butter cream sauce.	32
<b>Lobster Ravioli</b> Lobster-filled, homemade ravioli in a lobster cream sauce.	30

 **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.*