

Lunch Menu- \$15

Comes with 2nd and 3rd course and choice of 1st or 4th course

1st Course:

Gluten-Free Meatballs Two meatballs served in Vegetarian Sugo and topped with melted Provolone (GF)
Canneloni Pasta crepe filled with beef, chicken and veal. Served in a tomato cream sauce.

2nd Course:

Insalata Casa Iceberg and romaine lettuce with crushed artichoke hearts, red onion, pimentos and
Parmigiano, tossed in red wine vinegar and olive oil. (GF)

Insalata Caesar Romaine lettuce with homemade Caesar dressing, Parmigiano & croutons (GFO)

Zuppa di Giorgno Soup of the day

3rd Course:

Linguini alla Frutti di Mare Linguini served with clams, shrimp, scallops, tomatoes and mushrooms in a
light béchamel sauce.

Cheese Ravioli Gluten-Free cheese Ravioli served in vegetarian, GF sugo. Add GF meatball for additional
charge.

Chicken Spiedini Garozzo Marinated chicken breast rolled in Italian bread crumbs, skewered and grilled;
served with our signature Amogio sauce with a side of pasta with Maggie's sugo. Substitute other sauces
or GF option for additional charge.

4th Course:

Cannoli Our handmade cannoli shell filled with Garozzo's secret filling.

Spumoni One scoop Belfonte's Spumoni with almonds and fruits blended in cherry flavored ice cream,
surrounded by pistachio and chocolate ice cream.

Featured Wine:

Columbia Crest Horse Heaven Hills California Red 2012; lively blend that presents rose petal aromas and
cherry flavor followed by smooth tannins and a vibrant finish. \$6/\$24

Mazzoni Vermentino Chardonnay the blend shows perfect balance with floral aromas and fresh flavors
of citrus and tropical fruit. \$6/\$24

Dinner \$33

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