

Gaetano's Ristorante

Antipasti - Appetizers

Shrimp Cocktail -\$20
Served with Cocktail sauce

Fried Artichoke Hearts -\$14
Fried baby artichokes served with Lemon aioli

Calamari Fritti -\$20
Fried squid, served with lemon wedge
and a side marinara

***Beef Carpaccio -\$20**
Thin slices of raw beef tenderloin served with arugula,
shaved Parmesan cheese and drizzled with E.V.O.O.

3 Homemade Meatballs -\$15
with marinara sauce and Parmesan cheese

Insalate - Salads

***Caesar Salad -\$15**
Traditional Caesar salad with homemade
dressing and homemade focaccia croutons

Insalata Della Casa -\$14
Baby field greens with julienne carrots, shaved
parmesan cheese, balsamic vinaigrette dressing

Caprese Salad -\$16
Bufalo Mozzarella with beef steak tomatoes roasted
red bell peppers

Zuppe - Soups

Pasta e Fagioli - \$14
Country style Tuscan bean soup

Paste - Pasta

Lobster Ravioli - \$34
Lobster bisque cream sauce

Rigatoni alla Bolognese - \$25
our homemade Bolognese meat sauce

Pappardelle Filetto - \$34
wide noodle pasta served with Filet Mignon tips, Porcini
mushrooms, Marsala cream sauce

Fettuccini Alfredo - \$24
homemade Fettuccini with Alfredo sauce

Spaghetti and Meatballs - \$27
spaghetti with marinara sauce and 3 homemade
meatballs

Penne Vodka - \$22
Vodka, Marinara and Cream sauce

Butternut Squash Ravioli - \$23
with brown butter and sage sauce

Mezzaluna Ravioli - \$27
half moon shaped ravioli stuffed with veal with a
porcini mushrooms peas, prosciutto, porcini
mushroom cream sauce

Zucchini Noodles - 20 (V)
with marinara sauce

Additions

Chicken -\$8

1 Meatball - \$5

Shrimp -\$12 (3 Shrimp)

Pesce - Fish

Cioppino - \$48

Mussels, Clams, Scallops Calamari, Fresh Fish, sautéed with fresh Tomato and Garlic served over a bed of Linguine pasta with 4 shrimp

Salmon - \$36

sun-dried tomatoes, garlic, caper, cream sauce with orzo pasta and diced vegetables

Chilean Seabass - \$40

Pan seared with lemon, white wine, garlic, capers with Vegetable Risotto

Pollo - Chicken

Pollo Piccata - \$30

Lemon, white wine and capers served with seasoned vegetables

Pollo Marsala - \$32

Shiitake mushroom, marsala garlic sauce seasoned vegetables

Pollo Parmesan - \$30

Breaded chicken cutlet topped with marinara, parmigiano and mozzarella cheese, served with spaghetti marinara

Vitello - Veal

Ossobucco alla Milanese - \$54

Braised Veal Shank with red wine demiglace, fresh herbs and tomato served on a bed of saffron risotto

Veal Parmesan - \$34

Veal cutlet lightly breaded and topped with marinara, parmigiano and mozzarella cheese, served with spaghetti marinara

Veal Scallopine

Veal Piccata: lemon, white wine and capers - \$32

Veal Marsala: shiitake mushroom marsala wine - \$34

Carne - Meat

Braised Beef Short Ribs - \$42

braised in a root vegetable, tomato port wine reduction sauce, served on a bed of homemade Fettuccini

Filet Mignon - \$48

with green peppercorn cognac sauce, served with garlic mashed potato and sautéed spinach

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Also may contain nuts
NO SUBSTITUTIONS MADE OF ANY KIND

NO COUPONS OF ANY KIND ON VALENTINES DAY