

Gaetano's Ristorante

Mother's Day Menu

Antipasti - Appetizers

3 Homemade Meatballs - \$18
with marinara sauce and Parmesan cheese

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.

Crab Cake - \$18
Dungeness Crab cake with a citrus dijon mustard sauce

Insalate - Salads

***Caesar Salad - \$14**
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 - \$18
Bufalo Mozzarella with beef steak tomatoes
roasted red bell peppers

Zuppe - Soups

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

Paste - Pasta

Sicilian Eggplant Rollatine - \$21
Gaetano's mother's Sicilian dish thinly sliced eggplant stuffed with angel
hair, garlic, tomato basil, baked with marinara sauce, and cheese

Rigatoni Bolognese - \$26
with Bolognese meat sauce

Pappardelle Filetto - \$32
Homemade wide noodle pasta served with Filet Mignon
tips, Porcini mushrooms, Marsala cream sauce

Ravioli Di Mezzaluna - \$27
half-moon shaped Ravioli, stuffed with Veal and porcini
mushroom, prosciutto, peas and cream sauce

Spinach and Ricotta Cheese Ravioli - \$24
Stuffed with ricotta cheese and spinach with a
fresh tomato garlic and basil sauce

Fettuccine Alfredo - \$25
Alfredo cream sauce with parmesan cheese

Butternut Squash Ravioli - \$24 (N)
with brown butter and sage sauce

Penne Vodka - \$24
Vodka pink sauce

Spaghetti and Meatballs - \$28
spaghetti marinara with 3 homemade meatballs

Additions

Chicken -\$6

Meatball \$6

Shrimp -\$10 (3 Shrimp)

Pesce - Fish

Cioppino - \$44

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

Branzino - \$38

Mediterranean stripe bass, served with an infused lemon, olive oil, garlic, fresh thyme served with julienne zucchini sautéed in garlic and olive oil

Filet of Sole - \$32

pan seared with lemon, white wine, garlic and capers served with seasonal vegetables

Stuffed Salmon - \$36

Salmon stuffed with Dungeness crabmeat, served with lemon, white wine, garlic fresh thyme, served with orzo pasta

Pollo - Chicken

Pollo Piccata - \$28

Lemon, white wine and capers served with seasoned vegetables

Pollo Marsala - \$28

Shiitake mushroom, marsala garlic sauce seasoned vegetables

Pollo Parmesan - \$28

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

Vitello - Veal

Ossobucco alla Milanese - \$55

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

Veal Parmesan - \$32

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 - **\$32**

Carne - Meat

Braised Beef Short Ribs - \$42

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

8oz Flat Iron Steak - \$44

grilled and thinly sliced served with Broccoli Rabe and garlic mashed potatoes

*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..20% GRATUITY ON PARTIES OF 6 OR MORE

NO COUPONS OF ANY KIND ON MOTHERS DAY