

Gaetano's Ristorante

Antipasti

Homemade Mozzarella Sticks - 14
stuffed with pistachio pesto

Calamari Fritti - 22
fried squid, lemon wedge
and a side marinara

Fried Artichoke Hearts - 15
served with lemon aioli

***Beef Carpaccio - 22**
raw filet mignon tenderloin, arugula, parmesan cheese,
Sicilian olive oil

3 Homemade Meatballs - 18
marinara sauce and Parmesan cheese

Insalate

***Caesar Salad - 16**
homemade dressing and homemade
focaccia croutons

Insalata Della Casa - 15
baby field greens with julienne carrots, shaved
parmesan cheese, balsamic vinaigrette dressing

Burrata Cheese - 20
Prosciutto di Parma, arugula, grilled crostini,
roasted red peppers

Zuppe

Wild Mushroom Cream Soup - 16
white truffle oil drizzle

Pasta

Spaghetti Vongole - 30
homemade spaghetti, Manila clams
white or red sauce

Pappardelle Filetto - 36
filet mignon tips, mushrooms,
Marsala wine cream sauce

Penne Vodka - 26
vodka, marinara and cream sauce

Fettuccini Alfredo - 28
homemade fettuccini with Alfredo sauce

Butternut Squash Ravioli - 28
brown butter and sage sauce

Zucchini Noodles - 20 (V)
marinara sauce, mushrooms

Lobster Ravioli - 35
lobster bisque cream sauce

Mezzaluna Ravioli - 28
veal with porcini mushrooms, peas
prosciutto cream sauce

Spaghetti Meatballs - 28
marinara, three homemade meatballs

Pappardelle Bolognese - 28
meat sauce

Aggiunte

Shaved Black Winter Truffles - \$25

Chicken - \$8

1 Meatball - \$5

Shrimp - \$12 (3 Shrimp)

Pesce

Cioppino - 48

mussels, clams, scallops, calamari, fresh fish, shrimp
lightly spiced fresh tomato and garlic sauce
homemade spaghetti

Stuffed Salmon - 42

stuffed Dungeness crab
lemon, white wine, garlic, fresh thyme sauce
casarecce pasta and vegetables

Filet of Sole - 35

pan seared with lemon, white wine, garlic, capers
sautéed vegetables

Chilean Seabass - 50

pan seared with lemon, white wine, garlic, capers
vegetable risotto

Pollo

Piccata: lemon, white wine, and capers - 34

Marsala: shiitake mushrooms, marsala wine - 34
served with seasonal vegetables

Pollo Parmesan - 34

breaded chicken cutlet topped with marinara, parmigiana,
and mozzarella cheese
served with spaghetti marinara

Vitello

Ossobucco alla Milanese - 60

braised veal shank with red wine demi-glace, fresh herbs, and tomato
served on a bed of saffron risotto

Vitello Scallopine

Piccata: lemon, white wine and capers, with vegetables and potatoes - 35

Veal Milanese: breaded veal, arugula, tomatoes - 34

Veal Parmigiana: served with spaghetti marinara - 35

Carne

Braised Beef Short Ribs - 46

vegetable, tomato, port wine reduction sauce
homemade pappardelle

New Zealand Lamb Chops - 54

three double chops, garlic, herb, demi-glace sauce
garlic mashed potatoes, vegetables

8oz Filet Mignon - 50

red wine demi-glace reduction sauce
broccoli rabe, potatoes
Add 3 Shrimp - 12

*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