

~ANTIPASTO~ APPETIZERS

COZZE ALLA DIAVOLA

Mussels sauteed in a white wine or spicy marinara sauce

GAMBERI AL FORNO

Fresh jumbo, gulf shrimp topped with Italian seasoned breadcrumbs and baked

LUMACHE GUGLIELMO

Baked Escargot with mushrooms

BRUSCHETTA ALL TOSCANA

Vine ripe tomatoes, fresh herbs and fresh mozzarella

INSALATA DI MARE

Guglielmo's popular "chilled, marinated seafood medley" ~served over a bed of fresh mixed greens

ITALIAN ANTIPASTO

Only the finest Imported meats and cheeses from Italy ~ served with marinated veggies

~INSALATE~ SALADS

HOUSE SALAD

Mixed greens in our own House Vinaigrette

CAPRESE

Delicious vine ripened tomatoes sliced and layered with fresh mozzarella and basil ~ dressed with extra virgin olive oil

CAESAR SALAD

Fresh, crisp romaine lettuce, croutons, and grated parmesan cheese

add grilled chicken

GREEK SALAD \$5.95

Mixed greens topped with Feta cheese, pepperconcinis, kalamata olives, tomatoes, cucumber, fresh red and green peppers, onions with our own House Vinaigrette



*Any upgraded salad with an entree selection will be charged accordingly.

~PASTA~ "ITALIAN FAVORITES"

All entrees served with house salad, freshly baked bread and Gug's locally famous seasoned "Garlic/olive oil dip"

LINGUINE WITH CHOICE OF MEATBALLS OR ITALIAN SAUSAGE

Tossed in a light marinara sauce

FETTUCCINE ALFREDO

ADD SHRIMP

ADD CHICKEN

Tossed in our creamy imported parmesan cheese sauce

RAVIOLI POMODORO

Jumbo meat or cheese raviolis in a light tomato sauce

LASAGNA

Layered with ricotta cheese, parmesan, and mozzarella in a light tomato sauce

MANICOTTI

Ricotta cheese filled tube pasta with a marinara sauce, and topped with mozzarella cheese

CANNELLONI

Meat filled tube pasta baked in a light marinara sauce~topped with melted mozzarella cheese

STUFFED SHELLS FLORENTINE

Pasta shells stuffed with spinach/ricotta cheese in light marinara sauce ~ topped with melted mozzarella cheese

"GUG'S FAVORITES"

NEW

RISOTTO OF THE DAY

Ask your server for today's selection

RAVIOLI PORTOFINO

Cheese raviolis topped with jumbo shrimp, scallops and mushrooms in a creamy gorgonzola/tomato sauce

NEW

FARFALLE WITH SALMON

Bowtie pasta with sauteed salmon, capers, tomatoes, mushrooms and basil in a cream sauce

LINGUINE VONGOLE

Tender baby clams sauteed in a light, spicy marinara or white wine garlic sauce

LINGUINE MEDITERRANEAN

Fresh fish, scallops, jumbo shrimp, mussels and baby clams sauteed in a light, spicy marinara or white wine sauce

ADD WHOLE LOBSTER TAIL \$MP

NEW

PENNE PUTTANESCA

Pasta tossed with anchovies, capers, olives, in a "spicy" light red sauce

FETTUCCINE DELL BOSCAIOLO

Prosciutto, wild mushrooms, artichokes and roasted red peppers in a light garlic, olive oil~topped with parmesan cheese

ADD SHRIMP

ADD CHICKEN

Consuming raw or uncooked meats, poultry, eggs, or seafood poses a health risk to everyone, especially if you have a medical condition.

"GUG'S FAVORITES CONTINUED"

CAPELLINI TOSCANA

Fresh Gulf shrimp sauteed with artichokes, capers, kalamata olives, roasted red peppers, diced tomatoes, basil, fresh garlic and olive oil

NEW FARFALLE "RUSTICA"

Bowtie pasta with Gulf shrimp and broccoli in a cream sauce

PENNE CARBONARA

Pasta tossed in a creamy parmesan cheese sauce with bacon and sauteed onions

NEW LOBSTER RAVIOLI

In a simple creamy tomato sauce topped with parmesan and gorgonzola cheese

LINGUINI WITH SHRIMP

Sauteed Gulf shrimp with garlic, fresh herbs, in a spicy red or white wine sauce

NEW TORTELLINI OF THE DAY

Ask your server for today's selection

PENNE GUGLIELMO

Pasta sauteed with Italian sausage and mushrooms in a creamy tomato sauce

GUGLIELMO'S FEATURED TRADITIONAL "HOUSE FAVORITES"

All entrees served with house salad, freshly baked bread and Gug's locally famous seasoned "Garlic/olive oil dip"

YOUR CHOICE: VEAL OR CHICKEN

PARMIGIANA ~

Lightly breaded and baked with mozzarella cheese

MARSALA ~

sauteed in marsala wine and mushrooms

PICCATA

Sauteed in white wine with capers and lemon with vegetable of the day

SALTIMBOCCA ~

Layered with imported Parma prosciutto and finished in a light white wine demi-glace & vegetable of the day

VEAL OR CHICKEN CONTINUED

NEW ITALIANO~

topped with mushrooms, prosciutto, and cheese in a brown sauce

CACCIATORE ~

sauteed with fresh crushed tomatoes, roasted red peppers, kalamata olives, mushrooms, capers, onions, fresh garlic, crushed red pepper and white wine

~CARNE~ MEAT SELECTION

NEW TUSCANY NEW YORK STRIP

12 ounce seasoned and grilled with a mushroom sauce and vegetable of the day

FILET MIGNON

8 ounce tenderloin grilled and served with a wild mushroom demi-glace and vegetable of the day

RACK OF LAMB

New Zealand lamb marinated and grilled~finished in a rosemary brown sauce and vegetable of the day

~PESCE~ FISH SELECTION

NEW ATLANTIC SALMON

Grilled with a lemon butter sauce topped with shrimp OR a spicy wild mushroom cream sauce

GULF GROUPE

Al Forno or Toscana sauce

NEW MAHI MAHI

Grilled and topped with shrimp in a lemon butter sauce with artichokes and capers

NEW RAINBOW TROUT

Flash seared with a pistachio parmesan crust topped with a lemon butter sauce with artichokes and capers OR our specially seasoned breadcrumbs

WE ARE COMMITTED TO PROVIDING THE FINEST FRESH FISH, FOR THIS REASON CERTAIN SPECIES MAY NOT BE AVAILABLE YEAR ROUND

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GUGLIELMO'S LOCALLY FAMOUS "FAMILY STYLE" MENU

For four or more guests

Family Style is the Chef's Choice of our signature appetizers and entrees

per person includes:

2 Appetizers ~ House Salad

3 Pasta dishes ~ 1 Meat dish

per person includes:

3 Appetizer ~ House Salad

3 Pasta dishes ~ MIXed Meat Variety



CHILDREN'S MENU (12 AND UNDER ONLY)

FETTUCINE ALFREDO

Pasta in a cream sauce

CHEESE OR MEAT RAVIOLI

ADD SHRIMP OR CHICKEN

In a marinara sauce

GRILLED HERB CHICKEN BREAST

Italian seasoned chicken breast with veggy and pasta

LINGUINE WITH MEATBALLS

In a marinara sauce

~FEATURED DESSERTS~

TIRAMISU

Ladies finger cookie soaked in espresso and amaretto ~ layered with sweetened marscarpone cheese then drizzled with chocolate syrup and a dollop of whip cream~ truly an Italian favorite!

CANOLI

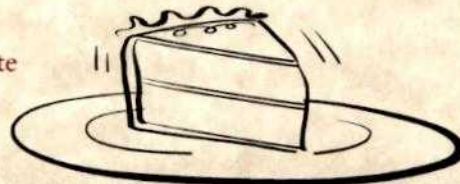
Large tube shaped pastry shell filled with sweetened ricotta cheese and chocolate chips

CHEESECAKE

Ask your server for today's selection

GELATO

Your choice of vanilla bean, pistachio, and chocolate



* Plan your wedding reception, meetings, holiday parties with us*