



Charlie Gitto's Downtown

Menu Prices — August 21, 2026

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Appetizers	
ITEM	PRICE
Toasted Ravioli St. Louis specialty.	\$10.00
Toasted Mozzarella	\$9.00
Portabella Mushroom Char-broiled portabella with crab meat and provol cheese, drizzled with capone sauce.	\$13.00
Crab Cakes Served with chipotle mayo.	\$15.00
Calamari Fritti Flash fried & tossed with fresh pepper relish.	\$12.00
Caprese Salad	\$12.00
Garlic Cheese Bread	\$5.00
Sampler Louie's wings, toasted mozzarella, toasted ravioli and crab cake.	\$15.00
Chicken Strips Served with French fries.	\$11.00
Bruschetta Buffalo mozzarella, fresh tomatoes & basil toasted on Italian bread.	\$14.00
Louie's Spicy Wings	\$10.00

Soup	
ITEM	PRICE
Baked Potato	\$5.00
French Onion	\$5.00

Salad	
ITEM	PRICE
Charlie Gitto's Salad	\$7.00
Classic Caesar	\$7.00
Johnny's Special	\$8.00
Spinach Salad	\$12.00

Sandwiches	
ITEM	PRICE
Roast Beef Au Jus Your choice of half with our house salad or whole with French fries.	\$16.00
Filet of Cod Broiled or fried.	\$13.75
Chicken Broiled or fried.	\$10.00

ITEM	PRICE
Italian Meatball Home-made meatballs topped with meat sauce.	\$10.00
Italian Sausage Salsiccia sausage topped with grilled peppers & onions, smothered with meat sauce.	\$11.00
Charlie Gitto's Italian Special Copa, geona salami & mortadella layered on Italian bread & topped with our Charlie Gitto's house salad and tomatoes.	\$13.00
Hamburger All beef patty.	\$10.00

Pizza

ITEM	PRICE
Scotts Buffalo Chicken Pizza	\$11.00
Genes Alfredo Chicken Pizza	\$13.00
Build Your Own Pizza	\$14.00

Red & White Pasta

ITEM	PRICE
Spaghetti Bolognese Spaghetti with our house specialty meat sauce.	\$14.00
Rigatoni Prosciutto Rigatoni noodles with prosciutto ham, peas & mushrooms in a blend of meat and cream sauce.	\$16.00
Baked Penne Penne noodles with meat and cream sauce baked with provel cheese & topped with parmesan.	\$14.00
Cavatelli with Broccoli Cavatelli noodles in a blend of cream & marinara sauce with mushrooms & broccoli.	\$14.00
Rigatoni Carbonara Rigatoni noodles tossed in cream sauce with bacon and parmesan cheese.	\$16.00
Fettuccine Alfredo Fettuccine noodles in alfredo sauce.	\$15.00

Stuffed Pasta

ITEM	PRICE
Seafood Ravioli Ravioli filled with shrimp & crab meat topped with a delicate pink sauce.	\$13.00
Ravioli Beef ravioli topped with meat sauce & parmesan cheese.	\$13.00
Cannelloni Noodles filled with a beef, chicken and veal blend, baked with a touch of meat & cream sauce.	\$15.00
Manicotti Noodles filled with ricotta cheese, baked with marinara & a touch of cream sauce.	\$15.00
Tortellini Donut shaped pasta filled with beef and tossed in cream sauce, peas, mushrooms & prosciutto ham.	\$15.00

Specialty Pasta

ITEM	PRICE
Penne Prima Vera Mixed vegetables sauteed in an olive oil & garlic sauce.	\$14.00
Penne Bellini Sun-dried tomatoes & portabella mushrooms sauteed and tossed with olive oil & garlic.	\$17.00
Baked Lasagna Charlies Gitto's house specialty.	\$15.00
Linguini Calamari Capers, red onion, kalamata olives & button mushrooms sauteed and tossed with marinara sauce.	\$17.00
Gnocchi Potato pasta prepared in a blend of cream & meat sauce.	\$16.00
Pasta Messina Shrimp, chicken, red onions, peppers and portabella mushrooms sauteed with garlic and tossed with a blend of light broth...	\$18.00
Linguini Monte Mare Linguini noodles in a delicate cream sauce tossed with shrimp, clams, mussels, scallops, mushrooms & tomatoes.	\$25.00
Linguini with Chopped Clams In a red or white sauce.	\$19.00
Spaghetti & Meatballs	\$19.00
Linguine Messina Mare	\$25.00
Linguine Clams	\$19.00

Risotto

ITEM	PRICE
Seafood Shrimp, scallops, mussels & clams.	\$25.00
Tuscan Cicken Parmesan encrusted chicken, sun-dried tomatoes and artichokes.	\$19.00
Vegetable Broccoli, cauliflower, zucchini, carrots, peas & grape tomatoes.	\$17.00

Entrees

ITEM	PRICE
Parmigiana Lightly breaded and baked with meat sauce & cheese.	\$22.00
Francesca Prosciutto ham, mushrooms, provel cheese topped with a white wine sauce.	\$22.00
Nunzio White wine, lemon butter sauce with mushrooms topped with crab meat & provel cheese.	\$25.00
Marsala Mushrooms in a demi glace.	\$19.00
New York Strip 14 oz strip char-broiled & topped with matre'd butter.	\$27.00
Tilapia Pan seared and topped with a puttanesca sauce.	\$19.00

ITEM	PRICE
Salmon Broiled and drizzled with a dilli sauce served on a bed of asparagus.	\$22.00
Shrimp Scampi Jumbo shrimp, lightly breaded & pan-seared in olive oil, butter & garlic.	\$25.00
Chopsteak 10 oz chopsteak topped with matre'd butter.	\$14.00
Broiled Chicken 8 oz broiled chicken breast with grilled tomatoes, zucchini & balsamic glaze topped with a light capone sauce.	\$18.00
Broiled Cod Cod filet with grilled tomatoes, zucchini & balsamic glaze topped with a light capone sauce.	\$13.00