

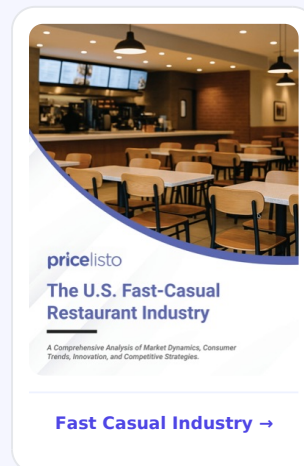


Garozzo's Ristorante

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Menu Prices — August 26, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Most Ordered

ITEM	PRICE
Garlic Cheese Bread 4 pieces of Garozzos bread, toasted with butter garlic and cheese	\$7.00
Capelli D'Angelo Servi sur des cheveux d'ange, ce plat présente des tomates écrasées, agrémentées de gousses d'ail parfumées et de basilic...	\$19.50
Fettuccine Alfredo Fettuccine accompagné d'une sauce Alfredo onctueuse.	\$21.00
Chicken Vincenzo Lightly breaded, crispy and topped with fontina cheese with sauteed mushrooms, garlic and onions and finished in a spicy...	\$27.00
Toasted Ravioli Choice of meat, cheese or a combination served with Maggie's Sugo	\$11.00
Tiramisu Lady fingers soaked in espresso, layered with mascarpone, topped with cocoa powder	\$8.50
Garozzo Faux-filet de poulet mariné, enrobé de chapelure italienne, piqué sur brochette et grillé. Accompagné d'amogio, un mélan...	\$26.50
Samantha Marinated Chicken breast rolled in Italian bread crumbs skewered and broiled. Served over fettuccine with artichoke hea...	\$26.50
Baked Lasagna Une généreuse portion de lasagne cuite au four, avec des étages d'emmental italien et de bœuf savoureux, enveloppés de r...	\$23.00
Sicilian Garlic Dip Un mélange savoureux d'huile d'olive, aillé à souhait, rehaussé de basilic frais, herbes aromatiques et épices, le tout...	\$6.50
Meatballs With Provolone 2 Homemade Sicilian Meatballs served in Maggie's Sugo with melted provolone cheese	\$9.00
Chocolate Mousse Cake Chocolate cookie crumb crust layered with fudge, chocolate and white chocolate mousses	\$9.50

Family Style Dinner For 2

ITEM	PRICE
Chicken Spiedini For 2 (Ready to Eat) Faux filet de poulet mariné, enrobé de chapelure italienne, ensuite grillé à la perfection. Accompagné d'une salade mais...	\$39.00
Chicken Parmigiano for 2 (Ready to Eat) Breaded Chicken Breast, fried, topped with Maggie's Sugo and Fontina Cheese. Served with Pasta in Maggie's Sugo. Serve...	\$39.00
Cavatelli Shrimp Alfredo for 2 (Ready to Eat) Shell pasta tossed with sauteed shrimp and Alfredo sauce. Served with House salad and sliced Italian bread & butter	\$39.00
3 Way Pasta for 2 (Ready to Eat) Spaghetti, Mostaccioli, and Meat Ravioli topped with Maggie's Sugo and Provel cheese, with choice of Meatballs or Italia...	\$39.00
Vodka Rigatoni for 2 (Ready to Eat) Pasta in served in vodka sauce with homemade Meatballs or Italian Sausage. Served with House Salad and sliced Italian b...	\$39.00
Cavatelli Catania for 2 (Ready to Eat) Sauteed mushrooms, red onion, red pepper, tomatos and garlic in Maggie's Sugo, with Romano cheese and choice of Meatball...	\$39.00

Gluten Free Appetizer

ITEM	PRICE
Gluten Free Meatballs Meatballs sans gluten garnies de fromage Provolone fondu, baignées dans la sauce végétarienne maison de Maggie.	\$6.00

Family Style Dinner For 4

ITEM	PRICE
Chicken Spiedini Meal for 4 (Ready to Eat) Our Signature Dish: Marinated chicken breast rolled in Italian bread crumbs skewered and broiled. Served with house s...	\$78.00
3 Way Pasta for 4 (Ready to Eat) Un trio de pâtes prêt à savourer chez soi : spaghetti, mostaccioli et raviolis à la viande, nappés du délicieux Sugo de...	\$78.00
Chicken Parmigiano for 4 (Ready to Eat) Poitrine de poulet panée et frite, nappée de Sugo de Maggie et de fromage Fontina fondant. Accompagnée de pâtes servies...	\$78.00
Cavatelli Shrimp Alfredo for 4 (Ready to Eat) Cavatelli et crevettes savamment mélangés à une sauce Alfredo crémeuse. Accompagné d'une salade maison fraîche et de tra...	\$78.00
Vodka Rigatoni for 4 (Ready to Eat) Rigatoni nappé d'une sauce à la vodka, accompagné de boulettes de viande maison ou de saucisse italienne. À côté, une sa...	\$78.00
Cavatelli Catania for 4 (Ready to Eat) Sauteed mushrooms, red onion, red pepper, tomatos and garlic in Maggie's Sugo, with Romano cheese and choice of Meatball...	\$78.00

Gluten Free Salad

ITEM	PRICE
Wedge Salad A wedge of iceberg lettuce with diced tomatoes, Gorgonzola cheese, prosciutto, and hardboiled egg, served in a creamy pa...	\$12.00
Wedge Salad (Gluten Free Salad) Une tranche de laitue iceberg garnie de tomates en dés, de fromage Gorgonzola, de tranches de prosciutto et d'œuf dur, l...	\$13.00
House Salad (Gluten Free Salad) Un mélange de laitue iceberg et romaine agrémenté de piments doux, cœurs d'artichauts écrasés et rondelles d'oignon roug...	\$8.50
Lombardo Salad Sicilian style tomatoes with red onion, basil, oregano, olive oil and a touch of red wine vinegar	\$8.50
Santa Teresa Romaine lettuce, red onions, and goat cheese, tossed with a Dijon vinaigrette and topped with roasted red peppers	\$8.50
House Salad Un mélange croquant de laitue iceberg et romaine est accompagné de poivrons pimentos et de cœurs d'artichaut écrasés. De...	\$7.50
Caesar Salad no Croutons Romaine lettuce with homemade Caesar dressing and Romano	\$7.50

Gluten Free Chicken

ITEM	PRICE
GF Chicken Spiedini Garozzo Marinated chicken breast lightly rolled in gluten free coating, skewered and charbroiled. Served in Amogio sauce: a blen...	\$29.50
GF Chicken Carbonara Grilled with parmesan cheese, prosciutto ham, spinach and artichoke hearts topped with carbonara sauce	\$24.00
GF Chicken Spiedini Samantha Marinated chicken breast lightly rolled in gluten free coating, skewered and charbroiled. Served with artichoke hearts,...	\$29.50
GF Chicken Spiedini Georgio Faux	\$28.00
GF Mike's Diet Chicken Poulet grillé agrémenté de crevettes, tomates concassées, épinards frais, une touche d'ail et une pincée de basilic arom...	\$25.00
GF Atkins Chicken Spiedini Poitrine de poulet marinée, enroulée avec une chapelure sans gluten, puis grillée sur brochette sur le barbecue. Accompa...	\$29.50

Appetizers

ITEM	PRICE
Sicilian Stuffed Artichoke A fresh artichoke stuffed with shrimp, prosciutto, Italian bread crumbs, garlic butter and melted provolone cheese	\$19.00
Stuffed Artichoke Fresh artichoke stuffed with Italian bread crumbs and garlic butter	\$14.00
Mozzarella Fritti Faux	\$11.00
Baked Cannelloni Faux de pâtes généreusement fourrées d'un mélange savoureux de bœuf, poulet, veau et épinards, le tout nappé d'une sauce...	\$9.00

Salads

ITEM	PRICE
Caesar Salad Romaine lettuce with homemade Caesar dressing parmigiano and croutons	\$10.00
Santa Teresa Salad Romaine lettuce, red onions, and goat cheese, tossed with a dijon vinaigrette and topped with roasted red peppers	\$11.00

Specialita Della Casa

ITEM	PRICE
Gnocchi Homemade Italian potato dumpling pasta served with choice of vodka sauce or pesto cream sauce	\$22.50
Frankie's Chicken Lightly breaded, grilled & topped with provolone cheese, sauteed shrimp and a white wine dijon cream sauce with onions a...	\$27.00
Eggplant Parmigiano Tranches d'aubergine délicatement panées et croustillantes, nappées de fromage Fontina fondant, puis enveloppées dans le...	\$22.50
Chicken Carbonara Poulet grillé accompagné de fromage parmigiano, jambon prosciutto, épinards et cœurs d'artichaut, le tout nappé d'une sa...	\$26.50
Mike's Diet Chicken Poulet grillé nappé de crevettes, agrémenté de tomates écrasées, d'épinards, d'ail et de basilic.	\$26.00

Chicken Spiedini

ITEM	PRICE
Georgio Marinated Chicken breast rolled in Italian bread crumbs skewered and broiled. Served with crushed tomatoes, basil, garl...	\$26.50
Gabriella Marinated Chicken breast rolled in Italian bread crumbs skewered and broiled. Served over fettuccine in a spicy diablo...	\$26.50

Pesce

ITEM	PRICE
Linguine Frutti Di Mare Clams, shrimp, scallops, tomatoes and mushrooms in a light bechamel sauce	\$27.00
Shrimp Spiedini Maggie Lightly breaded, skewered, grilled and topped with garlic lemon butter sauce, served with linguine in olive oil and garl...	\$35.50

ITEM	PRICE
Seafood Ravioli Mario Filled with shrimp, scallops and lobster in a sherry wine sauce with roasted tomatoes, peas and fresh herbs with romano...	\$25.50
Salmon Alla Spinaci Con Pesto Filet de saumon de 8 oz grillé, accompagné de cavatelli nappé d'une sauce crémeuse à la tomate, rehaussé de palourdes, d...	\$29.50
Tilapia Alla Fresca Un filet de tilapia subtilement pané et grillé se marie à une garniture vibrante de tomates en dés, câpres, quartiers d'...	\$26.50
Vitello	
ITEM	PRICE
Veal Parmigiano Veau croustillant pané, poêlé dans le sugo de Maggie, nappé de fromage fontina fondant.	\$30.50
Veal Saltimbocca Une escalope de veau tendre, dorée à la poêle puis passée au four, est délicatement agrémentée de fines tranches de pros...	\$31.50
Veal Garozzo Sauteed with mushrooms, capers and black olives in a lemon butter sauce	\$30.50
Veal Spiedini Sophia Marie Rolled in bread crumbs, salami, fontina cheese, pine nuts, tomatoes and red onions then grilled and topped with amogio o...	\$30.50
Carne	
ITEM	PRICE
Bistecca Modiga Two 4oz. beef tenderloin medallions lightly breaded, grilled, topped with provolone cheese, sauteed mushrooms and a whit...	\$39.50
Beef Spiedini Pereira Beef tenderloin spiedini served in our signature Amogio sauce	\$35.50
Bistecca Salerno 8 oz. filet mignon with sauteed mushrooms, garlic and onions, topped with goat cheese and finished in a spicy cognac cre...	\$40.00
Bistecca Canzoneri Two 4oz. beef tenderloin medallions grilled and topped with provolone, two jumbo shrimp, mushrooms, red peppers and basi...	\$41.50
Beef Spiedini Georgio Faux-filet Spiedini, grillé à la perfection, accompagné de tomates concassées, basilic frais, ail parfumé, épinards et f...	\$36.00
Pasta	
ITEM	PRICE
Tortelloni Gina Stuffed with chicken and prosciutto served with mushrooms and peas in alfredo sauce	\$24.00
Hill Special Your choice of pasta with Maggie's sugo and meatballs or Italian sausage	\$19.50
Penne Victoria Sautéed with red onions, prosciutto, capers and fresh basil in tomato cream sauce finished with romano cheese	\$23.00
Cavatelli Catania Sauteed mushrooms red onions, red pepper and garlic in a crushed tomato sauce topped with romano cheese	\$20.50
Pasta Con Broccoli Alla Balano Steamed broccoli and sauteed mushrooms in tomato cream sauce tossed with parmigiano cheese	\$22.00
Manicotti Tubular pasta filled with ricotta cheese, served in tomato cream sauce	\$19.00

ITEM	PRICE
Ravioli Une sélection de raviolis garnis de viande, fromage ou un mélange, servis avec le sugo maison de Maggie.	\$19.50
Cannelloni Fausse.	\$20.00
Linguine Alla Frutti Di Mare Un plat de linguine garni de palourdes, crevettes, et pétoncles, accompagné de tomates et de champignons, le tout nappé...	\$26.50
Rigatoni Canzoneri Rigatoni agrémenté de prosciutto sauté, petits pois frais et champignons, nappé d'une sauce tomate crémeuse.	\$23.00
Seafood Ravioli Mario (Pasta) Filled with shrimp, scallops and lobster in a sherry wine sauce with roasted tomatoes, peas and fresh herbs with romano...	\$25.00
Rigatoni Angela Beef tenderloin tips sauteed with green peppers, mushrooms, tomatoes, garlic and touch of marsala wine sauce topped with...	\$26.00

Dessert

ITEM	PRICE
Turtle Cheesecake Graham cracker crust layered with fudge, New York style cheese cake, caramel and pecans	\$9.50
Torte Di Ricotta Con Frogole Italian ricotta cheesecake topped with baby wild strawberries	\$9.50
Cannoli Coquille douce farcie de ricotta sucrée, agrémentée d'amandes croquantes, de pépites de chocolat et de cerises hachées.	\$8.50

Gluten Free Beef

ITEM	PRICE
GF Beef Spiedini Pereira Tranche de filet de bœuf enroulée dans une chapelure sans gluten, sublimée d'une sauce Amogio maison. Accompagnée de pâ...	\$36.50

Gluten Free Seafood

ITEM	PRICE
Gluten Free Shrimp Spiedini Maggie Shrimp dusted in gluten free coating and served in a lemon butter sauce with a side of gluten free pasta in olive oil, b...	\$37.50
Gluten Free Tilapia Alla Fresca Lightly dusted with gluten free coating, grilled and topped with tomatoes, capers, oranges, celery, onions lemon & citru...	\$27.50

Gluten Free Pasta

ITEM	PRICE
Gluten Free Pasta Alfio Gluten free pasta, topped with our creamy Alfredo sauce	\$23.00
Gluten Free Cavatelli Catania Gluten free pasta with sauteed mushrooms, red onions, red pepper and garlic in a crushed tomato sauce, topped with Roman...	\$22.00
Gluten Free Hill Special Gluten free pasta topped with Maggie's vegetarian Sugo	\$20.50
Gluten Free Pasta Con Broccoli Alla Balano Gluten free pasta, steamed broccoli, and sauteed mushrooms in a cheesy tomato sauce	\$23.00