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Garozzo's Ristorante

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Menu Prices — October 24, 2026

Garozzo's Ristorante menu with prices in United States, updated November 2021: 87 items across 18 categories, prices from $6.00 to $78.00.

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Garozzo's Ristorante Menu with Prices (United States)

Garozzo's Ristorante menu with prices in United States, updated November 2021: 87 items across 18 categories, prices from $6.00 to $78.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/garozzos-ristorante

Menu categories: Most Ordered · Family Style Dinner For 2 · Gluten Free Appetizer · Family Style Dinner For 4 · Gluten Free Salad · Gluten Free Chicken · Appetizers · Salads · Specialita Della Casa · Chicken Spiedini · Pesce · Vitello · Carne · Pasta · Dessert · Gluten Free Beef · Gluten Free Seafood · Gluten Free Pasta

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 basili...	**$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**

ITEM	PRICE
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**

ITEM	PRICE
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 **$26.50**
Marinated Chicken breast rolled in Italian bread crumbs skewered and broiled. Served with crushed tomatoes, basil, garl...

Gabriella **$26.50**
Marinated Chicken breast rolled in Italian bread crumbs skewered and broiled. Served over fettuccine in a spicy diablo...

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**
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**

ITEM	PRICE
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**
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 pât...	**$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**