

# Gargiulo's Restaurant

2911 W 15th St 11224-2698 · +17182664891 · Updated: Jan 14, 2026

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## ANTIPASTI 10

<b>Prosciutto, Mozzarella &amp; Roasted Peppers</b>	<b>\$17.50</b>
<b>Hot Antipasto</b>	<b>\$17.50</b>
with stuffed zucchini, eggplant, pepper, mushroom & spinach pie	
<b>Eggplant Rollatini</b>	<b>\$16.50</b>
stuffed with ricotta & mozzarella	
<b>Pan-Seared Mozzarella</b>	<b>\$18.50</b>
with portobello & sundried tomatoes	
<b>Mozzarella in Carrozza</b>	<b>\$17.50</b>
<b>Baked Clams</b>	<b>\$17.50</b>
<b>Fish Salad</b>	<b>\$17.50</b>
with octopus, scungilli, shrimp & calamari	
<b>Shrimp Cocktail</b>	<b>\$17.50</b>
<b>Zuppa di Cozze</b>	<b>\$16.50</b>
mussels in marinara or posillipo	
<b>Grilled Portobello &amp; Asparagus</b>	<b>\$17.50</b>

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## ZUPPE 5

<b>Chicken Soup</b>	<b>\$10.00</b>
<b>Minestrone</b>	<b>\$10.00</b>
<b>Pasta e Fagioli</b>	<b>\$13.00</b>
<b>Escarole &amp; Beans</b>	<b>\$13.00</b>
<b>Stracciatella</b>	<b>\$13.00</b>
with eggs, parmigiano & spinach	

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## INSALATE 4

<b>Combination Salad</b>	<b>\$12.00</b>
with lettuce, tomato, carrots, string beans, cucumbers & olives	

<b>Tre Colore</b>	<b>\$13.00</b>
with arugula, endive & radicchio	
<b>Arugula</b>	<b>\$13.00</b>
with tomato, red onion & shaved parmigiano	
<b>Caesar Salad</b>	<b>\$13.00</b>

## PRIMI PIATTI 14

<b>Spaghettoni Tomato Sauce</b>	<b>AVAILABLE OPTIONS</b>
	Half: \$15.00
	Full: \$18.00
<b>Spaghettoni Garlic &amp; Oil</b>	<b>AVAILABLE OPTIONS</b>
	Half: \$15.00
	Full: \$18.00
<b>Spaghettoni Sorrentina</b>	<b>AVAILABLE OPTIONS</b>
with filet mignon, chicken breast, prosciutto in a wine sauce	Half: \$18.50
	Full: \$21.50
<b>Penne Pasqualina</b>	<b>AVAILABLE OPTIONS</b>
with zucchini, onions, prosciutto, fresh tomatoes in a cream sauce	Half: \$16.50
	Full: \$19.50
<b>Fettuccine Verdi alla Gargiulo</b>	<b>AVAILABLE OPTIONS</b>
spinach fettuccine with chicken breast, prosciutto, onions, mushrooms in a tomato cream sauce	Half: \$16.50
	Full: \$19.50
<b>Linguine White Clam Sauce</b>	<b>AVAILABLE OPTIONS</b>
	Half: \$18.50
	Full: \$22.50
<b>Ravioli</b>	<b>\$20.00</b>
with tomato sauce, bolognese or butter & parmigiano	
<b>Penne Marinara</b>	<b>AVAILABLE OPTIONS</b>
	Half: \$15.00
	Full: \$18.00
<b>Rigatoni Bolognese</b>	<b>AVAILABLE OPTIONS</b>
	Half: \$16.50
	Full: \$19.50
<b>Fusilli al Filetto</b>	<b>AVAILABLE OPTIONS</b>
with onions, prosciutto & tomatoes	Half: \$16.50
	Full: \$19.50
<b>Fusilli Carciofi</b>	<b>AVAILABLE OPTIONS</b>
with artichokes, pancetta, red wine & butter, parsley & garlic	Half: \$16.50
	Full: \$19.50

<b>Risotto ai Funghi</b>	<b>\$22.00</b>
with a mushroom medley	
<b>Risotto Pescatore</b>	<b>\$32.00</b>
with clams, mussels, calamari, scallops & shrimp	
<b>Risotto Cacciatore</b>	<b>\$25.00</b>
with filet mignon, chicken breast & prosciutto in a wine sauce	

## SECONDI PIATTI 9

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<b>Chicken Parmigiana</b>	<b>\$25.00</b>
<b>Chicken Francese</b>	<b>\$25.00</b>
<b>Chicken Tomasso</b>	<b>\$28.00</b>
sautéed with artichokes, sun dried tomatoes, onions, mushrooms & prosciutto in a white wine sauce	
<b>Chicken Scarpariello</b>	<b>\$28.00</b>
on the bone or boneless	
<b>Veal Parmigiana</b>	<b>\$26.00</b>
<b>Veal Marsala &amp; Mushrooms</b>	<b>\$26.00</b>
<b>Veal Braciolettine</b>	<b>\$28.50</b>
stuffed with mozzarella, butter, parsley & garlic, baked, topped with a mushroom sauce	
<b>Beef Braciola</b>	<b>\$28.50</b>
<b>Eggplant Parmigiana</b>	<b>\$23.00</b>

## PESCE 8

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<b>Filet of Sole</b>	<b>\$26.00</b>
broiled, racanati, marechiara or livornese	
<b>Salmon</b>	<b>\$30.00</b>
broiled, grilled or white wine sauce	
<b>Shrimp</b>	<b>\$28.00</b>
broiled, racanati, francese, marechiara	
<b>Stuffed Shrimp</b>	<b>\$40.00</b>
jumbo shrimp stuffed with lump crab meat & baked racanati style	
<b>Zuppa di Pesce</b>	<b>\$45.00</b>
with lobster tail, salmon, whiting, flounder, mussels, clams, shrimp, scallops & served with pasta	
<b>Calamari</b>	<b>\$25.00</b>
fried or racanati	

**Lobster Tails****\$70.00**

broiled, racanati, fra diavolo or white wine sauce

**Fresh Whole Lobster**

broiled, racanati, fra diavolo or white wine sauce

**ALLA GRIGLIA** 6**Broiled Chicken****\$22.00****Rib Steak****\$54.00****Filet Mignon****\$56.00**

served with Napolitano butter

**Premium Pork Chop****\$34.00**

broiled or grilled

**Veal Chop****\$40.00**

broiled or grilled

**Lamb Chops****\$55.00**

served over mesclun salad

**CONTORNI** 8**Broccoli Rabe****\$15.50**

sautéed with garlic &amp; olive oil

**Broccoli****\$11.00**

sautéed with garlic &amp; olive oil

**Spinach****\$11.00**

sautéed with garlic &amp; olive oil

**Escarole****\$11.00**

sautéed with garlic &amp; olive oil

**Fried Zucchini****\$12.50****Rice & Spinach Balls****\$15.00****Stuffed Artichoke****\$15.50**

garlic, oil &amp; breadcrumb

**Potatoes Sorrentina****\$15.00**

diced potatoes tossed with butter, parsley, garlic &amp; parmigiano

**SPECIALI** 1**Speciali**

Updated Weekly!

**DESSERTS** 9**Home-Made Cannoli****AVAILABLE OPTIONS**

Small: \$5.00

Large: \$7.00

**Home-Made Italian Cheese Cake****\$9.00****Chocolate Mousse Cake****\$9.00****Home-Made Tiramisù****\$9.00****Sorbet****\$12.00**

Orange, Pineapple, Peach, Coconut or Lemon

**Tortoni****\$6.00****Spumone****\$6.50****Tartufo****\$9.00****Mixed Fresh Fruit****\$9.00****BEVERAGES** 8**Assorted Teas****\$4.00****American Coffee / Decaf****\$4.00****Espresso****\$5.00****Double Espresso****\$7.00****Cappuccino****\$6.50****Iced Cappuccino****\$7.00****Louie Cappuccino****\$9.50****Irish Coffee****\$13.50****AFTER DINNER DRINKS** 16**Averna****\$13.00****Amaro Lucano****\$13.00****Cynar****\$13.00****Ramazotti****\$13.00****Fernet Branca, Mentha****\$13.00****Montenegro****\$13.00**

<b>Sambuca Romana</b>	<b>\$12.00</b>
<b>Sambuca Romana Black</b>	<b>\$12.00</b>
<b>Limoncello</b>	<b>\$10.00</b>
<b>Grappa</b>	<b>\$12.00</b>
<b>Amaro Nonino</b>	<b>\$15.00</b>
<b>Frangelico</b>	<b>\$13.00</b>
<b>B &amp; B</b>	<b>\$13.00</b>
<b>Hennessey</b>	<b>\$15.00</b>
<b>Remy Martin</b>	<b>\$18.00</b>
<b>Remy Martin XO</b>	<b>\$55.00</b>

## CHAMPAGNE & SPARKLING WINES <sup>6</sup>

<b>Asti Spumante, Martini &amp; Rossi, Piemonte</b>	<b>\$42.00</b>
<b>Prosecco, Ruffino, Tuscany</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$13.00
	Bottle: \$48.00
<b>Rosa Regale Brachetto, Banfi, Piemonte</b>	<b>\$52.00</b>
<b>Moët Chandon Brut Imperial, Champagne</b>	<b>\$155.00</b>
<b>Veuve Clicquot Yellow Label, Champagne</b>	<b>\$170.00</b>
<b>Dom Perignon, Champagne</b>	<b>\$450.00</b>

## ROSÉ & BLUSH <sup>4</sup>

<b>Rosé Maison No. 9 Vin de France</b>	<b>AVAILABLE OPTIONS</b>
Crisp, refreshing, and smooth, round on the palate	Glass: \$12.00
	Bottle: \$44.00
<b>Rosé, M de Minuty, Côtes de Provence</b>	<b>\$60.00</b>
Smooth, crisp & round on the palate with notes of peach & orange	
<b>Rosé, Santa Margherita, Alto Adige</b>	<b>\$66.00</b>
Elegant perfumes of strawberries & citrus with a longer finish	
<b>White Zinfandel, Beringer, Napa</b>	<b>\$45.00</b>
Salmon colored lighter style with a clean refreshing finish	

## IMPORTED WHITES <sup>4</sup>

### Pinot Grigio, L. Rustocrastico, Camontini, Trentino

Medium-bodied with a well-balanced crisp finish

#### AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$45.00

### Pinot Grigio, Santa Margherita, Alto Adige

Medium-bodied with flavors of apple and pear followed by a crisp finish

#### AVAILABLE OPTIONS

Glass: \$17.00

Bottle: \$80.00

### Principessa Gavia Gavi, Banfi, Piemonte

Well balanced with gentle acidity and a delicate dry finish

**\$48.00**

### Gavi dei Gavi, Lascolca, Piemonte

Medium bodied with apple & citrus notes

**\$120.00**

## AMERICAN WHITES <sup>4</sup>

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### Chardonnay, Robert Mondavi, Napa

Full-bodied with overtones of citrus; followed by a buttery finish

#### AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$45.00

### Sauvignon Blanc, Sterling, Napa

Hints of Apples and Pears with an aromatic bouquet & a delightful finish

#### AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$45.00

### Sauvignon Blanc, Groth, Napa

Fruity with hints of melon & citrus with a long finish

**\$62.00**

### Chateau Ste. Michelle Riesling, Columbia Valley

Offers crisp apple aromas and flavors with subtle mineral notes

#### AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$45.00

## WINES BY THE GLASS <sup>7</sup>

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### Chardonnay

### Pinot Grigio

### Rosé

### White Zinfandel

### Cabernet Sauvignon

### Chianti

### Merlot

## IMPORTED REDS <sup>12</sup>

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### Chianti, Frescobaldi Castiglioni, Tuscany

Soft and vibrant taste with aromas of cherry, blackberry and wild strawberry

**\$45.00**

**Chianti Classico Riserva Ducale, Ruffino, Tuscany**

Big, ripe flavors, well-rounded with smooth finish

**AVAILABLE OPTIONS**

Glass: \$15.00

Bottle: \$72.00

**Chianti Classico Riserva Ducale Gold Label, Ruffino, Tuscany**

Bold, ripe flavors, well-balanced with smooth finish

**\$120.00**

**Rosso Toscano, Villa Antinori, Tuscany**

Medium-bodied Tuscan wine with hints of dark cherry with a delightful finish

**AVAILABLE OPTIONS**

Glass: \$13.00

Bottle: \$62.00

**Marchese Antinori, Antinori, Tuscany**

Classic super-Tuscan with rich flavors and a long finish

**\$115.00**

**Rosso di Montalcino, Il Poggione, Tuscany**

Full-bodied with rich fruit and a long, smooth finish

**AVAILABLE OPTIONS**

Glass: \$15.00

Bottle: \$70.00

**Langhe Nebbiolo, Gianni Gagliardo, Piemonte**

Intense aromas with well-balanced fruit flavors & a long finish

**\$68.00**

**Barolo, Gianni Gagliardo, Piemonte**

Bold, ripe flavors, well-balanced with smooth finish

**\$95.00**

**Barolo, Pio Cesare, Piemonte**

Full-bodied with well-balanced flavors and a long lasting finish

**\$180.00**

**Brunello di Montalcino, Castello Banfi, Tuscany**

Big wine with rich flavors; full-bodied with a long lasting finish

**\$185.00**

**Amarone, Bertani, Veneto**

Classic Amarone, rich, full-bodied wine; big flavors and a long, lingering finish

**\$290.00**

**Malbec, Antigal Uno, Mendoza**

Soft, sweet and rich flavor with a long finish

**\$45.00**

**AMERICAN REDS** 9**Pinot Noir, Josh, Central Coast**

Elegantly balanced with lush flavors of cherries & strawberries

**AVAILABLE OPTIONS**

Glass: \$13.00

Bottle: \$56.00

**Merlot, Robert Mondavi, Napa**

Rich, full flavors of black cherry with a smooth finish

**AVAILABLE OPTIONS**

Glass: \$13.00

Bottle: \$50.00

**Cabernet Sauvignon, Sterling, Napa**

Medium-bodied, rich bold flavors and a long finish

**AVAILABLE OPTIONS**

Glass: \$12.00

Bottle: \$50.00

**Cabernet Sauvignon, Skyside by Newton Vineyards, Napa**

Well-rounded, medium-bodied and balanced coastal fruit flavors

**AVAILABLE OPTIONS**

Glass: \$14.00

Bottle: \$65.00

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**Cabernet Sauvignon, Kendall-Jackson, California Coast**

Well-rounded, medium-bodied and balanced coastal fruit flavors

**\$68.00**

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**Cabernet Sauvignon, Charles Krug, Napa**

Well balanced wine with hints of red fruit flavors

**AVAILABLE OPTIONS**

Glass: \$18.00

Bottle: \$94.00

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**Cabernet Sauvignon, Stags Leap, Napa**

Rich, lush flavors, well-rounded with a long finish

**\$135.00**

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**Cabernet Sauvignon, Stags Leap "Artemis" Napa**

Well-rounded flavor profile followed by a big, long finish

**\$215.00**

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**Cabernet Sauvignon, Caymus, Napa**

Deep color and bold tannins with big flavor & aromas

**\$225.00**