

Appetizers

- **Garlice Shrimp** 15.95
A favorite of Spain
- **Spanish Chorizo** 14.95
Sauteed with olive oil, garlic & white wine
- **Crab Cakes** 16.95
Lump crab meat mixed with roasted red peppers, sweet onions, roasted garlic served with a cajun remoulade sauce
- **Italian Long Hot Peppers** 9.95
Sauteed with fresh garlic, salt, pepper & olive oil
- **Eggplant Rollatine** 14.95
Lightly breaded medallions sauteed to a golden brown and filled with fresh ricotta, roasted garlic and basil. Topped with mozzarella
- **Chorizo, Italian Long Hot Peppers & Potatoes** 15.95
- **Steamed Mussels** 16.95
In garlic, basil pomodora sauce

Soups

- **Garlic Chowder** 8.95
Creamy and Garlicky! With potatoes, celery and onions

Pastas

- **Fresh Homemade Cavatelli ala Momma** 25.95
Cavatelli tossed with sausage fresh broccoli and sundried tomatoes in garlic and olive oil
- **Fresh Homemade Cavatappi Vodka Bolognese** 25.95
Fresh ground chuck, short rib & brisket in a fresh garlic vodka sauce with sweet onions and mushrooms.
- **Penne Carbonara** 19.95
Delicious apple smoked bacon & sweet peas in a fresh garlic basil parmesan cream sauce

- **Penne Putanesca** 19.95
An aromatic sauce of fresh garlic, anchoives, olive oil, sweet onions, red peppers, plum tomatoes, capers, kalamata olives, white wine, basil and oregano
- **Fresh Homemade Rigatoni Vodka** 20.95
Tossed in a vodka pink sauce with fresh basil, peas and oregano.

Entrees

- **Cranberry Cream Cheese French Cut Chicken** 26.95
Very flavorful skin on breast of chicken with a small wing bone. Broiled with fresh garlic & a cranberry cream cheese stuffing, with onions & fresh rosemary. Served with our famous Gilroy potatoes.
- **Boneless Braised Short Rib** 32.95
12 oz braised with our garlic pan sauce, served over fresh home made fettuccini.
- **Veal Roma** 26.95
Tender breaded veal cutler sauteed In a garlic, mushroom, Marsala cream sauce, served with sauteed broccoli.
- **Frenched 4 Rib Rack Of Lamb** 32.95
10 oz. New Zealand free ranged, broiled with a garlic demi glaze. Served with our famous Gilroy potatoes.
- **Chilean Sea Bass** 38.95
Broiled with a mango glaze served over sauteed spinach, mushrooms and our famous Gilroy potatoes.
- **40 Clove French Cut Chicken** 26.95
Very flavorful skin on breast of chicken with a small wing bone. Broiled with fresh garlic & a brandy cream sauce. Served with our famous Gilroy potatoes.
- **Premium Reserve Pork Chop** 32.95
12 oz. tender cut topped with a garlic bourbon glaze. Served with our famous Gilroy potatoes
- **Filet Mignon Medallions** 32.95
8 oz. pan seared & topped with onions, garlic, bell peppers, wild mushrooms, in a white truffle oil balsamic glaze. Served with our famous Gilroy potatoes
- **Shrimp Garlic Angel** 24.95

Tender shrimp sauteed with fresh garlic, kalamata olives and tomatoes in an olive oil white wine basil and oregano sauce. Served over angel hair pasta

- **Garlic Rose Crab Cakes** 34.95
Jumbo Lump crab meat mixed with garlic, red peppers, sweet onions and old bay seasoning. Baked to a golden brown with our lite cajun remoulade sauce. Served with our famous Gilroy potatoes
- **Chicken Francaise** 25.95
Boneless breast dipped in egg & sauteed in a white wine lemon caper sauce. Served with our famous Gilroy potatoes

Sides

- **Roasted Garlic Bulb** 3.50
Roasted with olive oil, fresh thyme & oregano
- **Gilroy Potatoes** 6.95
Our famous scalloped potatoes
- **Sauteed Vegetables** 6.95
Seasonal veggies sauteed with garlic & olive oil

Kids Menu

- **Chicken Tenders & Seasoned Wedge Fries** 10.95
- **Chicken Parm** 13.95
Served with angel hair
- **Pasta** 8.95
Choice of butter or red sauce
- **Mini Meatballs** 6.95
Served in a red sauce

Desserts

- **Cannolis** 8.25

Items and pricing subject to change without notice.