

PIZZA

All pizza crusts are hand tossed, not machine rolled!

Create Your Own Pizza

	Small 10"	Med. 12"	Large 16"
Cheese or 1 Topping	13.99	18.99	23.99
Extra Toppings (each)	1.50	2.00	3.00

Homemade Sausage • Mushrooms • Salami • Bell Peppers • Onions • Cheese
Black Olives • Canadian Bacon • Fresh Garlic • Fresh Tomatoes • Pineapple
Meatballs • Pepperoni • Jalapeño • Marinated Artichoke Hearts • Anchovies.

Extra toppings (each) 2.00 2.50 3.50

Sun Dried Tomatoes • Roasted Bell Peppers • Fresh Goat Cheese Grilled
Zucchini • Grilled Chicken • Grilled Eggplant • Pesto Sauce

Build Your Own Any 5 Toppings

	Small 10"	Med. 12"	Large 16"
	16.99	21.99	28.99

Our Combinations

Please, no substitutions.

	Small 10"	Med. 12"	Large 16"
	16.99	21.99	28.99

Luigi's pride

Sauce, cheese, pepperoni, salami, sausage, mushrooms, olives, onions, bell peppers, fresh garlic.

Combination Pizza

Sauce, cheese, pepperoni, sausage, mushroom, olives, onion, bell peppers.

Godfather

Sauce, meatballs, cheese, pepperoni, salami, Canadian bacon, sausage, fresh garlic.

BBQ Chicken

Honey-chipotle BBQ sauce, grilled chicken, red onion, red bell pepper, bacon, and fresh cilantro.

Spicy Thai Shrimp

Garlic cream spread, Thai spices, shrimp, red bell pepper, red onion, jalapeño and fresh cilantro.

Vegetarian

Angelina's Dream

Sauce, cheese, mushrooms, olives, onions, bell peppers, fresh tomatoes.

Pizza Rustica

Olive oil, fresh tomato, cheese, fresh garlic, fresh basil

The Nonna's Special

Grilled eggplant & zucchini, roasted red bell peppers, marinated artichoke hearts, mushrooms, fresh tomatoes and mozzarella cheese.

Chicken Primavera

Grilled chicken, sun dried tomatoes, olive oil, bruschetta topping, basil, garlic, cheese, goat cheese, grilled zucchini, Italian seasoning.

New Orleans

White cream sauce, blackened chicken, spicy sausage, marinated artichoke hearts, Cajun seasoning, fresh tomato.

Gilroy Special

Garlic sauce, chicken, cheese, Canadian bacon, mushrooms, fresh garlic, fresh green onions.

The Hawaiian

Sauce, cheese, Canadian Bacon, Pineapple.

Pizza Margherita

Tomatoes, extra virgin olive oil, fresh mozzarella and fresh basil.

The Mediterranean

Fresh tomatoes, extra virgin olive oil, with fresh goat cheese, sun dried tomatoes, marinated artichoke hearts and mozzarella cheese.

Sardinian Village

Olive oil, roasted red peppers, kalamata olives, baby spinach, goat cheese, marinated artichokes & light mozzarella cheese.

Calzone

House-made dough stuffed with your choice of toppings (up to 4 only) mozzarella cheese and alfredo or marinara sauce. ~ **16.99**

Gino's Famous Stromboli

Canadian bacon, Italian sausage, salami, yellow mustard, mozzarella wrapped in pizza dough and topped with Italian herbs and our famous marinara sauce. ~ **16.99**

Gluten Free available in small only

Make any Medium or large pizza a pan pizza for free

Add a side of our Famous Ranch Dressing for 75 cents

Soft Drinks

All Soft Drinks ~ 2.99 (Free Refills)

Coffees

Fresh brewed Northwest Blend ~ 2.99

Hot Tea ~ 3.75

Espresso ~ 2.99

Hot Chocolate ~ 3.99

Cappuccino ~ 3.99

Mocha ~ 3.99

Cafe Latte ~ 3.99

Alternative Beverages

Fresh Brewed Iced Tea ~ 3.25

Fresh Brewed Raspberry Tea ~ 3.25

Lemonade ~ 2.99 Free Refills

San Pellegrino Aranciata ~ 3.99

Italian Orange soda

Martinelli's Apple Juice ~ 3.99

Orange Juice ~ 3.99

2% Milk ~ 2.99

Triple Juice ~ 3.99

Still Water

San Benedetto 500ml ~ 4.99 1000ml ~ 7.99

Sparkling Water

San Pellegrino 500ml ~ 4.99 1000ml ~ 7.99

Draft Beers

Ask server for beer on draft selection.

Imported Bottled Beer

Ask server

Domestic Bottled Beer

Ask server

Craft Bottled Beer

Ask server

No personal checks please.

Credit cards accepted.

No separate checks.

Catering Available.Private.

Banquet Rooms Available.

5.00 charge for split order.

18% Gratuity added to parties of 6 or more.

Please no separate checks, only two gift cards per table.

Gino's

Fine Italian Food

This restaurant is dedicated to

Luigi and Angelina Bozzo

"Be exalted, O God, above the highest heavens may your glory shine over all the earth"

PSALM 57:5



Alla Vostra Salute (To Your Health)

The Bozzos

1410 SOUTH MAIN STREET, SALINAS, CA.

(831) 422-1814

Before placing your order, please inform your server if you or a person in your party has a food allergy. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Prices & menu items subject to change without notice. We reserve the right to correct any errors.

APPERTIZERS

Zia Gina’s Meatballs ~ 11.99

House - made meatballs braised in a spicy or mild tomato garlic sauce.

Our Famous Calamari Strips ~ 11.99

Lightly breaded tender calamari strips, flash fried and served with homemade dipping sauce.

Add Crispy French Fries ~ 14.99

Add Salad ~ 16.99

Ralphs Sweet and Spicy “Thai Style” Calamari ~ 12.99

Calamari strips coated in panko, fried to perfection with jalapenos and lemon, then tossed in a delicious sweet and spicy Thai sauce and sprinkled with sesame seeds.

Bruschetta ~ 5.99

Toasted French bread topped with tomatoes, garlic, basil and olive oil.

Bruschetta Genovese ~ 6.99

Toasted French bread topped with Pesto, pine nuts and goat cheese.

Gino’s Smashed Avocado Toast ~ 6.99

Toasted French bread topped with smashed avocado and sprinkle of salt and black peppers.

Garlic Bread (6 pieces) ~ 4.99 Add Cheese ~ 5.99

(10 pieces) ~ 6.99 Add Cheese ~ 7.99

Naturally Cured Mediterranean Olives ~ 6.99

Mixed olives with fresh herbs in olive oil.

Insalata Caprese Clasico ~ 11.99 Add Avocado ~ 2.00

Roma tomatoes, fresh basil, sea salt, fresh mozzarella, olive oil, balsamic glaze.

Burrata Caprese Salad ~ 11.99 Add Avocado ~ 2.00

A simple twist to the classic Caprese salad, this cheese is filled with cream and mozzarella; served Roma tomato, fresh basil, sea salts, olive oil, balsamic glaze.

Charcuterie Board ~ 20.99

A curated selection of cured meats and cheese with fruit and honey, great to share.

Calabrese Sampler Plate (Great to Share) ~ 20.99

Roasted eggplant, grilled zucchini, calabrese salami, olives, cheese, bruschetta & prosciutto, great to share.

SOUPS & SALADS

Please ask server for today’s selection of fresh soups made daily.

Soup & Salad ~ 12.99

A bowl of our famous house made soup & green salad with bread & butter.

Fresh Soup Made Daily Cup ~ 4.99 Bowl ~ 7.99

Caesar Salad ~ 12.99 W/Chicken ~ 16.99 W/Salmon ~ 20.99

Fresh Romaine lettuce, homemade croutons, tossed with our Caesar dressing.

Caesar Salad for One ~ 6.99

Romaine Wedge ~ 12.99 W/Chicken ~ 16.99 W/Salmon ~ 20.99

Crisp romaine lettuce, bacon, egg, tomato, blue cheese crumbles & creamy blue cheese dressing.

PASTAS

Spaghetti & Marinara Sauce ~ 18.99

Our Original dish first served in 1974 by Luigi and Angelina Bozzo. This is what started it all and the sauce is still made the same way Grandma made it.

Add meatball, meat sauce, or sausage ~ 22.99

Also can be ordered Aglio e olio ~ 18.99

Pacific Grove Style Shrimp Scampi ~ 24.99

Sautéed shrimp with artichoke hearts, tomatoes, garlic. and herbs.

Tossed with freshly cooked Linguini pasta in a white wine, butter Scampi pan sauce.

Linguini with Clams ~ 25.99

Fresh clams sautéed in virgin olive oil and fresh herbs, with white wine sauce or a fresh tomato basil sauce.

Seafood Lovers Fettuccini ala Monterey ~ 27.99

Sautéed fresh clams, shrimp, calamari, fish, garlic, tomatoes, and basil tossed with freshly cooked fettuccini pasta in a creamy Alfredo sauce. (Can be made with tomato, basil and olive oil).

Gilroy Garlic Shrimp Alfredo ~ 24.99

Tender shrimp sautéed with fresh Gilroy garlic, tomatoes, basil and baby spinach. Tossed with freshly cooked Fettuccini pasta in our creamy Alfredo sauce.

Castroville Chicken Alfredo ~ 24.99

Chicken, bacon, artichoke hearts, tomato, garlic & spinach are tossed w/ freshly cooked Penne pasta then smothered in a luscious creamy garlic & herb Alfredo sauce.

Capellini al Naturale ~ 20.99

Angel hair pasta, fresh tomatoes, basil, garlic & olive oil.

Add Sautéed Grilled Chicken ~ 24.99 Add Shrimp ~ 25.99

Manicotti or Cannelloni ~ 21.99

3 Homemade crepe pasta, rolled and filled with a meat & spinach filling, topped with our homemade zesty Marinara sauce or creamy Alfredo sauce.

Add Gino’s favorite Tomato Basil ~ 23.99

Beef Ravioli or Cheese Ravioli with Marinara or Alfredo ~ 19.99

Choice of meatballs, sausage, or meat sauce ~ 23.99

Add Gino’s favorite Tomato Basil ~ 21.99

Fettuccine Alfredo ~ 19.99

Fettuccine noodles served with our very own Alfredo sauce.

Add Grilled Chicken ~ 23.99 Add shrimp ~ 24.99 Add sautéed vegetable ~ 22.99

Blackened Chicken Fettuccine ~ 23.99

Blackened chicken breast, sautéed in butter & garlic, simmered in cream sauce, served over a bed of fettuccine.

Spaghetti & Ravioli Combo Half & Half ~ 19.99

Add meatball, meat sauce, or sausage ~ 23.99

Add Gino’s favorite Tomato Basil ~ 21.99

Spaghetti Carbonara ~ 24.99

Sautéed pancetta and bacon, tossed with spaghetti in an egg and cream sauce.

Spaghetti Ala Rustica ~ 24.99

Sautéed sausage, bacon, meatballs, onions, Roma tomatoes, and garlic with a white wine tomato sauce; tossed with spaghetti pasta.

Spaghetti Arturo ~ 20.99

Spaghetti served with fresh sautéed Gilroy garlic, olive oil & bread crumbs.

Add anchovies ~ 23.99

Mom’s Oven Baked Classic Lasagna ~ 24.99

Mom’s recipe! Layered pasta with meat, three cheeses, and Mom’s sauce. Baked in our oven and topped with melted mozzarella and meat sauce.

Carmelas Pasta Primavera ~ 20.99

Sautéed fresh Vegetable Medley with your choice of our creamy Alfredo or fresh tomato basil.

Add Grilled Chicken ~ 24.99 Add Shrimp ~ 25.99

Shrimp Burrata Pasta ~ 26.99

The Burrata pasta is simplicity at its finest! The majestic creamy ball of fresh mozzarella melts atop spaghetti pasta twirls entwined with shrimp and our rustic tomato basil sauce.

Louisiana Jambalaya ~ 27.99

A classic New Orleans recipe with a twist; sautéed blackened chicken, steak tips, shrimp, and sausage with Louisiana spices; tossed in Penne pasta.

Butternut Squash Ravioli and Prosciutto ~ 22.99

This pasta dish highlights butternut squash, an ingredient that reminds us of the fall harvest. A simple sauce of lightly browned butter and fresh sage provides a savory counterpoint to the sweetness of the squash; topped with prosciutto chip, shaved parmesan cheese, toasted pine nuts, and fresh sage.

ENTREES

New York Steak ~ 33.99

12oz. hand cut New York seasoned and char-broiled to your specification. Served with sautéed fresh vegetables medley and mashed potatoes.

New York Steak & Ravioli ~ 35.99

12oz. hand-cut New York seasoned and char-broiled. Served with sautéed vegetables and our classic beef ravioli topped with our zesty meat sauce.

Steak & Scampi ~ 40.99

Juicy large prawns sautéed scampi style, coupled with a tender 12oz. New York steak. Served with mashed potatoes and seasonal vegetables.

Steak & Half Pound of Calamari ~ 39.99

Gino’s famous tender, golden calamari strips, served with our 12oz. New York steak. Served with mashed potatoes and seasonal vegetables.

Calamari Steak ala Siciliana ~ 25.99

Tender Abalone style Calamari steak pan roasted, served topped with a spicy Sicilian style Tomato sauce with, capers, herbs and chili flakes, melted mozzarellacheese and a sprinkle of parmesan. Served with penne pasta.

Abalone Style Calamari Piccata ~ 25.99

A tender calamari steak lightly breaded, sautéed in a lemon butter, caper sauce. Served over mashed potatoes and seasonal vegetables.

Chicken Scallopini Piccata ~ 24.99

Chicken breast Medallions dusted in flour and pan roasted with a fresh lemon, caper, herb and white wine, natural jus sauce. Served over mashed potatoes and seasonal vegetables.

Chicken Parmesan ~ 24.99

Substitute abalone style calamari steak for ~ 1.99

Breaded breasts of chicken baked in tomato sauce & topped with parmesan & mozzarella cheese. * Eggplant can be substituted.

Pollo Marsala Portobello ~ 25.99

Grilled boneless breast of chicken topped with portabella mushroom marsala wine cream sauce, served on a bed of penne pasta & seasonal vegetables.

Our Famous Calamari ~ 23.99

Hand cut and breaded calamari served with ravioli or spaghetti.

ALL PASTA ARE COOKED FRESH TO ORDER. PLEASE BE PATIENT.

