Chef/Proprietor: Ralph Bozzo 1/18/2019

Chef di Cuisine: Cesar Gomez

We are a family business with three Generations of us reporting for work every day! We very much appreciate your patronage!!!!

GINO'S

""Breaking bread since 1975""

God ~ Family ~ Passion ~ Traditions ~ Memories

*** GLUTEN FREE PASTA & PIZZA AVAILABLE ***

Proverbs 18:10 The name of the Lord is a strong tower; the righteous run into it and are safe. ***Nehemiah 8:10*** Do not grieve, for the joy of the Lord is your strength. ***Isaiah 41:10*** So do not fear, for I am with you; do not be dismayed, for I am your God

~TODAY'S SMALL PLATES & FRESH SALADS~

COCONUT PRAWNS (5) ……13.99
Panko, Coconut crusted and flash fried.
Served with a sweet and spicy Thai Chili dipping sauce

CHARCUTERIE BOARD ……15.99
A curated selection of cured meats and cheese with fruit and honey

FRESH AVOCADO TOAST ……..4.99
Toasted Francesi bread topped with Fresh Avocado, Sea salt, Avocado Oil and Cracked Black pepper

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FRESH CA. AVOCADO AND TOMATO CAPRESE
Ripe Tomatoes, sliced Avocado, Sweet Basil, Whole Milk mozzarella, Virgin olive oil drizzle

HOUSE-ROASTED GOLDEN & RUBY RED BEETS SALAD
Spinach, Bacon, Sunflower seeds, Orange segments, Goat cheese, Raspberry Vinaigrette

TOMATO INSALATA CAPRESE
Fresh sliced Tomatoes, Fresh Basil, Sea Salt, Fresh Mozzarella, Virgin olive oil

GINO'S SALAD: ***{Add Grilled Chicken OR Grilled Salmon Filet)***
Baby Spinach, Arugula, Crunchy Prosciutto Chips, Manchego cheese, Pears, Candied Walnuts, Dry Cranberries. Black Mission Fig/ Aged Balsamic of Modena Vinaigrette

~ Frutti Di Mare/Seafood/Mariscos Specials ~

SERVED WITH YOUR CHOICE OF HOUSE-MADE SOUP OR GREEN SALAD

CHOOSE YOUR SIDES:
Whipped Potatoes <> Penne Pasta Florentine<>Steamed Jasmine Rice

KING SALMON FILET…..24.99
" Creative" Americas only naturally raised indigenous King Salmon *
Cedar wood roasted Salmon Filet, Orange Chipotle Aioli.
Served with Sautéed Fresh Green Beans
Wine Suggestion: Librandi Vineyards "Critone" Southern Italian White

FRESH PACIFIC MAHI MAHI (Wild) ……23.99
Pan roasted, Soy Beurre Noir pan sauce with sautéed leeks and Mushrooms.
Wine Suggestion: Librandi Vineyards "Critone" Southern Italian White

SOUTH PACIFIC WHITE SEABASS (Wild) ….25.99
Pan Seared, finished with a Caper, White wine, Lemon and herb pan sauce.
Served with Sautéed Fresh Green Beans
Wine Suggestion: Scheid 2014 Estate Grown Chardonnay, M.C.

~~ Chef's Prime Beef Selections ~~

SERVED WITH YOUR CHOICE OF HOUSE-MADE SOUP OR GREEN SALAD

CHOOSE YOUR SIDE:
Whipped Potatoes <> Penne Pasta Florentine<>Steamed Jasmine Rice

USDA PRIME SIRLOIN STEAK & COCONUT PRAWNS ……34.99
(***Well done not possible***)
Hand-Cut Thick 1Ooz top sirloin, Tender Lean and flavorful Seasoned and grilled.
4 of our house breaded Coconut Prawns w/ a sweet and spicy Thai Chili dipping sauce
Wine Suggestion: Tormaresca Primotivo, Southern Italy

14oz. PRIME ANGUS NEW YORK STEAK …..32.99
Seasonal Hand-Cut Prime New York seasoned and grilled to perfection, topped
With Gilroy Garlic cloves, oven-roasted in extra virgin olive oil & butter
Served with sautéed fresh Vegetables
Wine Suggestion: Morgan Vineyards Pinot Noir, SLH

USDA PRIME SIRLOIN STEAK……28.99
(***Well done not possible***)
Hand-Cut Thick 14oz top sirloin, Tender Lean and flavorful.
Topped with our house herb compound butter. Served with sautéed fresh Vegetables
Wine Suggestion: Daou Vineyards Cabernet Sauvignon, Paso Robles

~~~ Piatti di Casa ~~~

SERVED WITH YOUR CHOICE OF HOUSE-MADE SOUP OR GREEN SALAD (A $5 Value!

RIGATONI CARBONARA WITH PANCETTA …..18.99
HEAVENLY, Sautéed Pancetta and smoked bacon, tossed with Imported Rigatoni Pasta, fresh eggs and hint of cream topped with a seriously good cheese.
It will change your life.
Wine Suggestion: Paraiso Vineyards Riesling, SLH

MOM'S OVEN BAKED CLASSIC LASAGNA …..18.99
Mom's recipe. Layered pasta with meat, 3 cheeses and Mom's sauce.
Baked in our oven and topped with melted Mozzarella and meat sauce
Wine Suggestion: Tormaresca Primotivo, Southern Italy