

Gaetana's

CUCINA ITALIANA

ANTIPASTI

- COLD ANTIPASTO**.....10.95
Prosciutto, homemade mozzarella, fresh tomatoes, fire-roasted red peppers, assorted olives, caponata and asiago cheese.
- STUFFED MUSHROOMS**.....7.95
Filled with toasted bread crumbs, fresh mozzarella, garlic and fresh parsley.
- SHRIMP COCKTAIL**.....9.95
Jumbo shrimp served with cocktail sauce.
- EGGPLANT ROLATINI**.....8.25
Ricotta cheese delicately wrapped in slices of eggplant, topped with fresh mozzarella and marinara sauce.
- MOZZARELLA AND TOMATOES**.....8.95
Fresh mozzarella layered with slices of tomatoes and basil leaves, and drizzled with extra virgin olive oil.
- ZUPPA DI MUSSELS BIANCO (OR ROSSO)**.....9.95
Mussels with white wine with garlic and oil (or with fresh tomato broth).
- STUFFED ARTICHOKE**.....9.95
Stuffed with olives, mushrooms, bread crumbs, garlic and fresh herbs, steamed in olive oil.
- FRIED ZUCCHINI**.....7.25
Fresh zucchini lightly breaded and fried. Served with marinara sauce.
- CAPONATA**.....6.25
A Sicilian specialty with eggplant, onion, celery, olives and capers in a light tomato sauce. Served cold.
- BAKED CLAMS**.....8.95
Fresh whole littlenecks topped with bread crumbs.

INSALATE

- SEAFOOD SALAD**.....10.95
Calamari, baby octopus, shrimp, scungilli, cracked green olives, and celery. Tossed in extra virgin olive oil, lemon, garlic and parsley.
- MESCLAN SALAD**.....7.50
Mixed baby greens dressed in a balsamic vinaigrette and sprinkled with walnuts.
- ARUGULA SALAD**.....7.95
Fresh arugula, tomatoes and olives. Drizzled with an extra virgin olive oil and lemon dressing.
- GRILLED CHICKEN SALAD**.....12.25
Grilled chicken served over a bed of mixed baby greens, tomatoes, mushrooms and olives. Finished with a balsamic vinaigrette.
- SPINACH SALAD**.....8.25
Chef James Mangia's signature salad of fresh spinach, bacon, mushrooms and red onion in a lemon mustard dressing.

ZUPPE

- PASTA FAGIOLI**.....7.25
A tomato-based cannellini bean and vegetable soup.
- LENTIL SOUP**.....6.95
A classic Tuscan vegetarian dish.
- STRACCIATELLA**.....7.95
Chicken broth with freshly beaten egg and spinach.

PIZZA

(FRESHLY BAKED IN OUR BRICK OVEN)

- PERSONAL PIE, 4 SMALL SLICES**.....12.25
- LARGE PIE, 6 SLICES**.....18.25

2.25/ea

caramelized onions, baby spinach, eggplant, broccoli, mushrooms, additional basil, olives, fresh garlic, zucchini, fresh tomatoes

4.00/ea

roasted red peppers, arugula, extra mozzarella, sausage, prosciutto, anchovies, meat balls, ground beef, pepperoni

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PESCI

FRIED CALAMARI	11.25
Baby squid lightly floured and fried, served with marinara sauce.	
SALMON DIJON	15.95
Broiled filet of salmon with a creamy dijon caper sauce. Served with rice pilaf.	
SHRIMP SCAMPI	17.95
Jumbo shrimp sauteed in garlic butter, white wine and fresh parsley. Served with rice pilaf.	
GRILLED CALAMARI	11.95
Grilled baby squid glazed in a lemon, paprika, garlic and white wine sauce.	
YELLOW FIN TUNA	16.95
Seared with a balsamic reduction and served over mixed baby greens and tomatoes.	
ROASTED CHILEAN SEA BASS OREGANATA	18.95
Served with asparagus and rice pilaf.	

POLLO

MARSALA	14.25
Sauteed chicken breast in a marsala mushroom sauce.	
PARMIGIANA	14.95
A classic.	
MILANESE	12.95
Breaded chicken breast over mixed baby greens and tomatoes.	
PICCATA	14.95
Sauteed chicken breast in lemon and butter, served with rice pilaf.	
POMODORO	13.95
Sauteed chicken breast with mushrooms, onions and red wine in a marinara sauce. Served with rice pilaf.	

CARNE

PORK CHOPS WITH HOT CHERRY PEPPERS	18.50
Grilled to perfection.	
PORK MEDALLIONS	15.95
Marinated with mushrooms in garlic sauce.	
NEW YORK SHELL STEAK	24.25
Grilled with mushrooms in garlic sauce. Served with sauteed broccoli.	
HAMBURGER	10.95
On a toasted roll with lettuce, tomato and red onion.	

CONTORNI

oven roasted potatoes.....	2.95
SAUTEED IN GARLIC AND OLIVE OIL	
broccoli, spinach, broccoli rabe, asparagus.....	4.95

All entrees may be served with a side portion of penne marinara for 3.95.
If you have a special request, simply ask. We cook to please.

PIATTI DEL GIORNO

GRILLED ASPARAGUS WRAPPED IN PROSCIUTTO 8.95

PIZZA ALLA LARA 13.95

Gaetana's Granddaughter's creation with vodka sauce and mozzarella.

GRILLED SHRIMP INFUSED WITH LEMON & ROSEMARY 17.95

Served over a bed of arugula and tomatoes.

PUMPKIN RAVIOLI WITH BROWN BUTTER AND SAGE 15.95

GNOCCHI WITH GORGONZOLA CREAM 15.95

LASAGNA 16.50

Homemade pasta layered with ricotta and mozzarella. (With bolognese 18.95)

CHICKEN VALDESTANO 19.95

Chicken cutlet sauteed with lemon and butter, then layered with prosciutto, eggplant, mozzarella and baked in our brick oven.

Served with roasted potatoes and broccoli.

POPPI'S SUNDAY MEAT SAUCE 19.95

Pork chop, meat balls and sausage with San Marzano tomatoes over rigatoni.

PASTA

LINGUINE FRUITTA DI MARE	18.50
Marinara sauce with shrimp, calamari, mussels and clams.	
LINGUINE WHITE CLAM SAUCE	15.25
Baby clams in their shell, sauteed in garlic, extra virgin olive oil and fresh parsley.	
CHEESE RAVIOLI	15.25
In a light cream sauce with baby peas and prosciutto.	
RIGATONI PESTO	11.95
Traditional creamy basic pesto.	
LINGUINE PUTTANESCA	13.95
Marinara sauce with anchovies, capers and olives.	
PENNE A LA VODKA	13.95
Served in a light, creamy tomato sauce with a touch of vodka—a Gaetana's favorite.	
RIGATONI WITH BROCCOLI	12.50
Fresh broccoli sauteed in garlic and extra virgin olive oil. (Add sausage... 15.25)	
FETTUCINI ALFREDO	12.95
A classic creamy pasta.	
PENNE PRIMAVERA	14.95
Broccoli, zucchini and mushrooms tossed in a light marinara sauce.	
RIGATONI ARRABIATA	12.50
Spicy marinara sauce.	
FETTUCINI MARINARA WITH HOMEMADE MEATBALLS	17.95
A Greenwich Village favorite.	

Add shrimp to any pasta dish for 9.95; chicken or sausage for 4.95.