LUNCH

APPETIZERS

FRIED CALAMARI | Tender calamari with tequila cocktail sauce | 13

COLOSSAL SHRIMP COCKTAIL | Chilled colossal shrimp with tequila horseradish cocktail sauce | 15

STUFFED JUMBO MUSHROOMS | Baked with a spinach and mascarpone parmesan cheese blend | 10

OYSTER ROCKEFELLER | Traditional spinach and mascarpone topped with crisped bacon Half dozen | 17 Full dozen | 29

GINO'S PLATTER | Oyster rockefeller, fried jumbo shrimp, stuffed mushrooms, BBQ ribs, and GINO's medallions | 34 *Two of each, no substitutions Each additional person | 17

GINO'S MIX GRILL | Grilled octopus, sautéed calamari, and shrimp in lemon vinaigrette | 24

GINO'S BELL PEPPERS | Complementary signature marinated peppers More at the table | 8 A jar to take home | 12

GINO'S CRAB CAKE | Pan fried crab cake with julienne vegetables and honey chipotle aioli | 14

GINO'S MEATBALLS | House-made prime meatballs | 12

TOMATO BREAD | Toasted baguette with beefsteak tomatoes and a blend of cheeses | 11

SHRIMP DELONGHE | Colossal shrimp sautéed in garlic, parsley, and white wine | 16

EGGPLANT STACK | Lightly fried eggplant layered with arugula, tomatoes, and fresh mozzarella, and drizzled with balsamic reduction | 14

SALADS

BLT | 12

Iceberg wedge with bleu cheese crumbles, smoked applewood bacon, red onions, tossed with bleu cheese or ranch dressing

CAPRESE | 12

Fresh mozzarella, tomatoes, and basil drizzled with EVOO and balsamic reduction

GINO'S STEAK SALAD | 24

Three seared tenderloin medallions over baby greens, cherry tomatoes, caramelized red onions, and bleu cheese

BLACKENED SALMON SALAD | 17

Baby greens and arugula tossed with citrus oregano vinaigrette

TRADITIONAL CAESAR | 12

Romaine lettuce tossed with romano cheese, garlic croutons, and caesar lemon dressing

SEARED AHI | 17

Mixed greens, tomatoes, avocado, pickled ginger mandarin oranges, crispy noodles, and Asian dijon vinaigrette

THE CHOPPED CHICKEN | 13

Grilled chicken breast, tomatoes, bacon, crumbled bleu cheese, artichoke, chopped mix greens, Italian dressing

SANDWICHES

Choice of fries or cup of soup

KING OF NEW YORK | 23 10 oz prime NY strip, caramelized onions and mushrooms, and mozzarella cheese on garlic baguette

PESTO CHICKEN SANDWICH | 15 Garlic and rosemary marinated chicken breast grilled with pesto aioli and tomatoes

PRIME RIB PORTABELLA | 19 Slow roasted sliced prime rib with grilled portabella mushrooms, bleu cheese, and au jus

CRAB CAKE SANDWICH | 17 Lump pan-fried crab cake with baby greens and honey chipotle aioli

THE VENCHENZO | 14 Char-grilled Italian sausage with roasted bell peppers and provolone cheese

GINO'S PRIME BURGER | 12

Classic 1/2lb house-made prime burger Add American, mozzarella, cheddar, or bleu cheese | 7 Add bacon | 2

BOHEMIAN WRAP | 12

Grilled vegetables, hummus, mixed greens, and a balsamic reduction

PASTA

RIGATONI VODKA | 17

Italian sausage, green peas, and a tomato cream vodka sauce

CLASSIC MARINARA | 12

Angel hair or spaghetti with our house-made marinara Add meatballs or Italian sausage | 5

FETTUCCINE ALFREDO | 13

Roasted garlic alfredo sauce with pecarina romano cheese Add chicken | 5 Add shrimp | 12

RAVIOLI | 16

Cheese filled ravioli with marinara or four cheese sauce

GINO'S FAVORITES

All entrees come with your choice of soup or salad and all entrees, excluding pasta, come with your choice of fresh homemade french fries, baked, double baked, garlic mashed potatoes, or vegetable of the day

BEEF TENDERLOIN MEDALLIONS ITALIANO | 29

Pan-seared medallions with sweet bell peppers, roasted potatoes, and balsamic demi-glaze

ATHENIAN GRILLED RIBEYE | 26

12 oz Ribeye marinated in oregano, garlic, and fresh parsley

NY Strip | 28

10 oz charred grilled NY strip

SAUSAGE GIAMBOTA | 15

Italian sausage with bell peppers, potatoes, and garlic parsley white wine sauce

VEAL SCALLOPPINI | 28

Thin sliced veal medallions, limone, marsala or piccata over julienne vegetables

GRILLED ATLANTIC SALMON | 22

Grilled or blackened served with spinach and lemon butter

TILAPIA PICCATA OR LIMONE | 17

Sautéed tilapia fillet with lemon white wine or caper butter sauce over garlic spinach

CHICKEN PARMIGIANA | 18

Lightly breaded chicken breast with marinara and provolone cheese baked over pasta

CHICKEN FRANCESE | 18

Lightly breaded chicken breast with parmesan cheese and champagne cream sauce over garlic spinach

CHICKEN CLASSICS | 18

Lightly breaded and sautéed chicken breast. Marsala, vesuvio, piccata, or limone style