

Sunday
4:30pm-9pm
Monday-Thursday
4:30pm-10pm
Friday & Saturday
4:30pm-11pm



CALL-IN TODAY.
816.460.5096
ONLINE RESERVATIONS
www.mikeandcharlies.com

Eat Real Italian.

APPETIZERS

- Fresh Mozzarella Milanese 6.95**
Breaded fresh Mozzarella flash-fried and served with basil-pesto and fresh tomato sauce
- Toasted Ravioli 8.95**
The original meat-filled ravioli, breaded and fried, served with fresh tomato sauce
- Stuffed Artichoke 7.95**
Filled with Italian bread crumbs and served in a butter sauce. Add Shrimp \$2.00
Alla Siciliano: with prosciutto ham, shrimp, and melted fontina. Add \$3.00
- CG's Signature Shrimp 12.95**
Jumbo shrimp baked to perfection in a garlic butter sauce
- Calamari Fritti 8.95**
Small squid lightly floured, flash-fried, and served with a citrus chipotle mayo sauce
- Sicilian Garlic Dip 2.95**
Olive Oil, garlic, fresh Italian herbs, and Romano cheese
- Italian Antipasto 7.95 per person**
Sliced mortadella, capicola, Genoa salami, mozzarella, provolone, Toasted Ravioli, fried mozzarella and eggplant, pepperoncinis and olive salad
- Grilled Bruschetta and Tomatoes 5.95**
Grilled bread served with fresh diced tomatoes and balsamic dressing
- Heaven and Hell 7.95**
Pesto Ravioli with ricotta cheese in a gorgonzola cream sauce paired with a jumbo shrimp sautéed and served with Diablo sauce
- Eggplant Parmigiano 6.95**
Breaded, sliced and topped with fontina, parmesan and pomodoro sauce

SALADS AND SOUP

- Italian Chef Salad reg. 7.95 lg. 11.95**
Iceberg and romaine lettuce tossed with salami, provolone cheese, hard boiled eggs, onion, celery, olives, tomatoes, pepperoncinis in a red wine vinegar and olive oil
- Charlie Gitto's House Salad reg. 5.95 lg. 8.95**
Combination of romaine lettuce, iceberg lettuce, field greens, provolone cheese and homemade croutons tossed in our sweet and sour Italian dressing
- Garozzo's House Salad reg. 5.95 lg. 8.95**
Iceberg and romaine tossed with artichoke hearts, red onion, parmesan and pimientos in a red wine vinaigrette
- Classic Caesar reg. 5.95 lg. 8.95**
Romaine lettuce, freshly shaved parmesan cheese, and homemade croutons tossed in our classic Caesar dressing
- Wedge Salad 6.95**
Wedge of Iceberg topped with prosciutto, gorgonzola, tomatoes, red onions with a sweet and sour Italian dressing

SIGNATURE CHICKEN SPIEDINI

- Side Gitto or Garozzo salad available for 2.95*
- Garozzo 16.95**
Our signature Amagio sauce
- Gabriella 17.95**
A spicy red Diablo sauce
- Georgio 17.95**
Fresh crushed tomato sauce with sautéed fresh spinach over angel hair topped with Romano cheese
- Samantha 18.95**
Alfredo sauce with artichoke hearts over fettuccine

TRADITIONAL ITALIAN FAVORITES

- Side Gitto or Garozzo salad available for 2.95*
- Chicken Parmigiano 16.95**
Boneless chicken breast breaded, sautéed, then baked with fresh tomato sauce and fontina cheese
- Chicken Marsala 16.95**
Boneless breast of chicken sautéed with a sweet Marsala wine sauce and fresh mushrooms
- Chicken Lemonata 16.95**
Boneless breast of chicken sautéed in a white wine lemon butter sauce and capers
- Chicken Nunzio with Jumbo Lump Crabmeat 21.95**
Boneless breast of chicken, dusted with breadcrumbs pan-sautéed, topped with jumbo lump crabmeat, melted fontina cheese, and lemon-butter sauce
- Veal Parmigiano 24.95**
Thin pounded milk fed veal, breaded, pan-sautéed, topped with tomato sauce and fontina cheese
- Veal Marsala 23.95**
Slices of milk fed veal sautéed in a sweet Marsala wine sauce with fresh mushrooms
- Veal Lemonata 23.95**
Slices of milk fed veal sautéed in a white wine lemon butter sauce and capers
- Veal Nunzio with Jumbo Lump Crabmeat 26.95**
Thin sliced milk fed veal, pan-sautéed, topped with jumbo lump crabmeat, melted fontina cheese, and lemon-butter sauce

SANDWICHES

- Served with pasta or coaglie fries*
Side Gitto or Garozzo salad available for 2.95
- Meatball 7.95**
House-made meatballs with pomodoro sauce and melted provolone
- Italian Sausage 7.95**
Italian Sausage with sautéed onions and green peppers
- Steak Sandwich 7.95**
Breaded Italian steak "parmesan style"
- Fried Cod 7.95**
Served with lettuce and tartar sauce
- Philly Cheese Steak 7.95**
Sliced beef served with sautéed green peppers, onions and melted provolone cheese

PIZZA

- Classic Margherita 11.95**
Fresh mozzarella, tomatoes and basil
- Siciliano 11.95**
Italian sausage, pepperoni, mushrooms and onion
- Pesto Chicken 11.95**
Fontina cheese and mushrooms
- Four Cheese 11.95**
Mozzarella, fontina, parmesan and asiago

DESSERTS AVAILABLE - SEE YOUR SERVER

*Consuming raw or under-cooked meats may increase your risk of food borne illness

PASTA

- Side Gitto or Garozzo salad available for 2.95*
- Old fashioned Baked Spaghetti with Meatballs 15.95**
Spaghetti bolognese, baked with provolone cheese and meatballs
- Homemade Six Layer Lasagna 15.95**
Meat filled lasagna baked with tomato and cream sauce
- Seafood Pasta Suzanne 19.95**
Fettuccine in a spicy three-pepper cream sauce with fresh little neck clams, shrimp, scallops and langostinos
- Rigatoni Anthony 16.95**
Rigatoni with crumbled sweet and hot Italian sausage served in a fresh tomato sauce
- Tortelloni Gina 16.95**
Filled with chicken, cheese and prosciutto, served in a cream sauce with mushrooms and peas
- Cannelloni 15.95**
Tubular pasta filled with veal, beef, and chicken, served in a tomato cream sauce
- Fettuccine Alfredo 15.95**
Fettuccine noodles tossed in our rich parmesan cream sauce
- Manicotti 13.95**
Tubular pasta filled with ricotta cheese and served in a tomato cream sauce
- Ravioli 13.95**
Filled with meat, cheese, or a combination, served with a fresh tomato sauce
- Penne Primavera 15.95**
Low carb Barilla Plus multigrain pasta tossed in an olive oil, butter, and garlic sauce with a medley of fresh seasonal vegetables
- Vodka Rigatoni Angela 16.95**
Served in a vodka cream sauce, crushed tomatoes, herbs and parmesan cheese
- Cavatelli Catania 14.95**
Small, shell shaped pasta served in a fresh tomato sauce with sautéed red onion, garlic and fresh mushrooms, finished with Romano cheese

SEAFOOD

- Side Gitto or Garozzo salad available for 2.95*
- Shrimp alla Griglia 24.95**
Large shrimp charbroiled and basted with lemon butter
- Tilapia alla Fresca 17.95**
Dusted with breadcrumbs, charbroiled and topped with red onion, tomatoes, celery, capers, olive oil and lemon
- Pan-Seared Salmon 18.95**
Pan-seared salmon with caramelized onions and balsamic demi

SPECIALTY ENTREES

- Filet of Beef Tenderloin Siciliano 29.95**
8 oz. center cut tenderloin char-grilled, rolled in seasoned breadcrumbs, topped with provolone cheese, lemon butter, and fresh mushrooms
- KC Strip with Herb Butter or Brandy Peppercorn Sauce 27.95**
14 oz. Kansas City strip char-grilled and finished with your choice of a brandy peppercorn sauce or herb butter
- Filet of Beef with Herb Butter or Brandy Peppercorn Sauce 28.95**
8 oz. center cut tenderloin char-grilled and finished with your choice of a brandy peppercorn sauce or herb butter
- Veal Spiedini alla Sophia Marie 23.95**
Veal Spiedini, lightly breaded and rolled, filled with Genoa salami, fontina cheese, diced tomatoes, red onions, and pine nuts, charbroiled. Chef recommends the amagio, Marsala sauce available.
- Eggplant Napoleon 16.95**
Breaded and fried layers filled with four cheese & herb blend, pesto and roasted sweet peppers. Served with Pomodoro and roasted pepper Asiago cream.

garozzo (ga·rô·zzô) • gitto (jê·tô) • garozzo (ga·rô·zzô) • gitto (jê·tô) • garozzo (ga·rô·zzô) • gitto (jê·tô) • garozzo

The Recipes, historic. The Food, fantastic.