



Appetizers



Calamari
Fried or Grilled \$13

Sausage and Peppers
Sausage and Peppers sautéed in garlic and olive oil \$13

Jumbo Shrimp Cocktail

Jumbo shrimp served iced with our tangy cocktail sauce \$14

Flaming Asiago

Asiago cheese flamed tableside with a touch of brandy and lemon \$9

Goat Cheese

Warm goat cheese served with vodka marinara sauce, triangles of toasted olive panini bread and a garnish of fresh basil \$9

Portobello Rockefeller

Grilled Portobello mushroom filled with fresh spinach and topped with melted provolone and served in a light cream sauce \$10

Shrimp DeJonghe

Savory jumbo shrimp baked with seasoned breadcrumbs, garlic, butter and wine \$14

Bruschetta

Toasted Italian bread topped with garlic, olive oil, basil, fresh tomatoes and red onions \$8

Mozzarella Caprese

Fresh Ovolini mozzarella, tomatoes, red onions and drizzled with balsamic vinaigrette \$11

Stuffed Mushrooms

Mushrooms filled with breadcrumbs and topped with provolone cheese \$7

Pasta Fritta

Hand rolled pasta stuffed with prosciutto, provolone and spinach served with an arrabiatta sauce \$8

Appetizer Tray

A combination of fried calamari, baked clams, stuffed mushrooms, pizza bread and garlic bread \$9 per person

Salads

Add Chicken \$4 – Salmon \$6 – Shrimp \$7

Strawberry Feta

Bed of romaine lettuce, sliced avocado, fresh strawberries, red onions, crumbled Feta cheese, and candied walnuts, served with a blush vinaigrette dressing \$10

Gilardi's Own

Romaine, head, and leaf lettuce chopped with pepperoncini, capicola, genoa salami, imported olives, artichoke hearts, and homemade garlic croutons, served with our house dressing \$10



Wedge Salad

Wedge of iceberg lettuce served with chopped tomatoes, red onions, bleu cheese crumbles and bleu cheese dressing \$6

Spinach Salad

Leaf spinach, hard boiled eggs, mushrooms, cucumbers, red onions and crispy bacon, served with a hot bacon dressing \$10

Classic Caesar

Romaine lettuce, grated parmigiana cheese, croutons and homemade caesar dressing \$7

Alla Carte Sides

Your choice \$5 each

Steamed Broccoli
Steamed Asparagus

Sautéed Spinach
Mushroom and Prosciutto Medley





Pasta

Add Meatballs \$4 - Sausage \$4 - Chicken \$4 - Salmon \$6 - Shrimp \$7

Spaghetti or Mostaccioli

Imported pasta served with meat or marinara sauce \$12



Sausage Rotini

Roasted yellow and red peppers, mushrooms, sausage and homemade meat sauce served over rotini pasta \$17



Bow Tie Asiago

Bow tie pasta sautéed in an asiago cream sauce with imported prosciutto, peas and red onions \$16

8 Finger Cavatelli

Homemade and served with a special marinara sauce and a blend of four imported cheeses \$18

Angel Hair Tomato Basil

Tomatoes and fresh basil sautéed in a light wine sauce and served over angel hair pasta \$16

Fettuccine Alfredo

Egg noodles tossed with imported parmigiana and romano cheese in a butter and cream sauce \$16

Meat Ravioli

Meat ravioli served in our homemade meat sauce \$16

Stuffed Rolled Eggplant

Breaded eggplant rolled and filled with ricotta cheese and ground meat, topped with meat sauce and parmigiana cheese, oven baked \$18

Eggplant Parmigiana

Breaded eggplant covered with marinara sauce and a blend of imported cheeses and oven baked \$17

Gnocchi with Broccoli



Broccoli sautéed in onion, garlic, and olive oil served over gnocchi \$18

3 Cheese Ravioli

Ravioli filled with asiago, marscapone, and ricotta and served in our vodka marinara cream sauce \$16

Linguine with Clam Sauce

Whole and chopped clams sautéed in a white or red clam sauce and served over linguini \$18

Chicken

Chicken Cacciatore

Boneless breast of chicken or chicken on the bone sautéed with olive oil, tomatoes, onions, garlic, mushrooms, and white wine \$19



Chicken Saltimbocca

Boneless breast of chicken baked with imported prosciutto, sage, and provolone cheese and served in a demi glaze wine sauce \$20

Chicken Parmigiana

Boneless breast of chicken lightly breaded, sautéed and topped with our marinara sauce and parmigiana cheese, served over spaghetti \$19

Chicken Francese



Boneless breast of chicken dipped in a light egg wash, sautéed with a lemon, butter and white wine sauce \$18

Chicken Gilardi

Boneless breast of chicken or chicken on the bone sautéed in olive oil, white wine, garlic, and Italian seasonings served with roasted peppers, mushrooms, peas and vesuvio potatoes \$22

Veal

Veal Parmigiana

Breaded veal cutlet baked in our homemade meat sauce with parmigiana cheese \$24



Veal Scallopine

Medallions of veal sautéed with red and yellow peppers, mushrooms, white wine and a touch of our homemade meat sauce \$24

Veal Vesuvio

Medallions of veal sautéed with garlic, olive oil, and white wine, served with vesuvio potatoes \$24

Veal Francese

Egg washed veal medallions sautéed with lemon, butter and white wine \$23

Veal Aragosta



Breaded veal cutlets topped with fresh asparagus and savory lobster, served with a creamy hollandaise sauce \$35





Seafood

Shrimp Scampi

Jumbo shrimp sautéed in a delicate blend of butter, lemon, garlic and white wine, served over a bed of linguine \$26

Baccala Siciliano

New England codfish, baked in a tomato sauce and sprinkled with capers and onions \$18



Shrimp Amalfi

Jumbo shrimp lightly breaded with Panko breadcrumbs, pan-fried, tossed in a creamy chili garlic sauce, and served over spaghetti sautéed with imported olive oil and roasted garlic \$26

Parmigiana Crusted Salmon

Atlantic salmon filet baked with butter, breadcrumbs, basil and parmigiana cheese, served over a bed of spinach fettuccine sautéed in a light butter and garlic sauce \$25

Pasta Calamari

Calamari sautéed in garlic, olive oil, onion, white wine, tossed with marinara sauce and served over linguine \$19



Seafood Diavola

Lobster, shrimp, calamari, clams, and mussels sautéed in our homemade marinara sauce and accented with spicy seasonings and served over linguine \$34

Steaks & Chops

Filet Mignon

8 oz center cut beef tenderloin, lightly seasoned, broiled to your liking and topped with our roasted garlic butter \$31



Veal Chop

Veal chop grilled and served with a Cabernet Sauvignon wine reduction \$35



Skirt Steak

Your choice of 8 oz or 16 oz skirt steak marinated with Philly's special marinade and char grilled \$24/\$28



Pork Chop Gilardi

16 oz bone sautéed breaded butterflied pork chop, finished in the oven, topped with sautéed roma tomatoes, roasted garlic, , fresh basil and vesuvio potatoes \$22

New York Strip Steak

16 oz cut lightly seasoned, broiled to your liking and topped with our roasted garlic butter \$30

Steak Siciliano

16 oz New York strip steak sautéed in garlic, olive oil, roasted peppers and vesuvio potatoes \$32

Skirt Steak Sandwich

Marinated skirt steak topped with fried onions, blue cheese and horseradish mayonnaise \$15

Classic Burger

1/3 pound burger topped with American cheese, lettuce, tomato and onion \$11

Complimentary Side Choices

Add Alfredo, Olio, Vodka Marinara or Vodka Marinara Cream sauce to pasta \$3

Vegetable of the Day

Vesuvio Potatoes

Baked Potato

Potato Pancakes

Side of Pasta with Meat or Marinara Sauce

All dinners except sandwiches served with soup or house salad and your choice of a complimentary side unless already served with pasta, potato, or rice

Any special requests please ask your Executive Chef, Fabrizio Patano

Split Charge \$5



Philly's Personal Favorites

