



Appetizers



Calamari
Fried or Grilled \$13

Stuffed Mushroom Medley
Crab, Traditional, and Blue Cheese \$9

Jumbo Shrimp Cocktail

Jumbo shrimp served iced with our tangy cocktail sauce \$13

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

Portobella Rockefeller

Grilled Portobella mushroom filled with fresh spinach and topped with melted provolone and served in a light cream sauce \$9

Shrimp DeJonghe

Savory shrimp baked with seasoned breadcrumbs, garlic, butter and wine \$9

Brushchetta

Toasted Italian bread topped with garlic, olive oil, basil, fresh tomatoes and red onions \$7

Pasta Fritta

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

Sausage and Peppers

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

Appetizer Tray

A combination of fried calamari, baked clams, traditional stuffed mushrooms, pizza bread and garlic bread \$7 per person

Salads

Add Chicken \$4 - Shrimp \$6 - Salmon \$6

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 \$5

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 caesar dressing \$7

Bocconcini

Bed of romaine lettuce topped with fresh mozzarella cheese, basil, artichoke hearts, and plum tomatoes \$9

Ala Carte Sides

Your choice \$5 each

Steamed Broccoli
Steamed Asparagus

Sautéed Spinach
Mushroom and Prosciutto Medley





Pasta

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

Spaghetti or Mostaccioli

Imported pasta served with meat or marinara sauce \$12

Angel Hair Tomato Basil

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

Spinach Cappellacci

Homemade pasta filled with spinach and seasoned ricotta cheese served in a vodka marinara cream sauce with fresh spinach and prosciutto \$17



Sausage Rotini

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

Pasta Carbonara

Fettuccine pasta sautéed with prosciutto and peas, served in our creamy alfredo sauce \$16

Bow Tie Asiago

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

Fettuccine Alfredo

Egg noodles tossed with imported parmigiana and romano cheese in a butter and cream sauce \$15

Meat Ravioli

Meat ravioli served in our homemade meat sauce \$16

3 Cheese Ravioli

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

Stuffed Rolled Eggplant



Breaded eggplant rolled and filled with ricotta cheese and ground meat, topped with meat sauce and parmigiana cheese and oven baked \$17

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 \$17

Radiator Pasta

Radiator pasta sautéed in a vodka marinara cream sauce with imported prosciutto and peas \$16

8 Finger Cavatelli

Homemade and served with a special marinara sauce and a blend of four imported cheeses \$16

Chicken

Chicken Florentine

Boneless breast of chicken baked with spinach and provolone cheese served in a garlic and white wine sauce served over wild rice \$18

Chicken Cacciatore

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

Chicken Saltimbocca



Boneless breast of chicken baked with imported prosciutto and provolone cheese and served in a tangy marinara sauce \$18

Chicken Parmigiana

Boneless breast of chicken lightly breaded, sautéed and topped with our marinara sauce and parmigiana cheese, served over spaghetti \$18

Chicken Francese

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

Imperial Chicken



Chicken filled with fresh spinach and goat cheese, baked and served over gnocchi sautéed in imported olive oil with roasted garlic \$24





Veal

Veal Parmigiana

Breaded veal cutlet baked in our homemade meat sauce with parmigiana cheese \$22

Veal Francese

Egg washed veal medallions sautéed with lemon, butter and white wine \$22



Veal Scallopine

Medallions of veal sautéed with red and yellow peppers, mushrooms, white wine and a touch of our homemade meat sauce \$22

Veal Sorrentino

Medallions of Provimi veal and tender eggplant, both lightly breaded, sautéed in a tangy marinara sauce with white wine and fresh garlic and topped with provolone cheese \$22

Veal Milanese

Breaded veal cutlets topped with roasted red and yellow peppers \$22

Veal Vesuvio

Medallions of veal sautéed with garlic, olive oil, and white wine, served with vesuvio potatoes \$22

Veal Angelina

Medallions of veal sautéed in a tangy marinara sauce with white wine, garlic, scallions and baked with provolone cheese \$22

Veal Aragosta



Breaded veal cutlets topped with fresh asparagus and savory lobster, served with a creamy hollandaise sauce \$33

Seafood

Fried Shrimp

Jumbo shrimp breaded and pan-fried until golden brown, served with a tangy cocktail sauce \$20

Shrimp Scampi

Jumbo shrimp sautéed in a delicate blend of butter, lemon, garlic and white wine, served over a bed of linguine \$22

Scampi Marinara

Jumbo shrimp simmered in our marinara sauce and served over linguini \$22

Scallops and Asparagus

Delicate sea scallops lightly floured, sautéed in a lemon butter sauce with fresh asparagus \$20

Baccala Siciliano

New England codfish, baked in a tomato sauce and sprinkled with capers and onions \$17



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 \$23

Shrimp and Asparagus



Penne pasta topped with plump, juicy shrimp and tender asparagus served in a creamy dill sauce \$24

Pasta Calamari

Calamari sautéed in garlic, olive oil, onion, white wine, tossed with our marinara sauce and served over linguine \$17

Blackened Shrimp

Jumbo shrimp seasoned with Cajun seasonings, grilled and served over whole wheat pasta in a pesto sauce \$22

Grilled Shrimp

Jumbo shrimp grilled and served over wild rice with a herbed butter \$22

Linguine with Clam Sauce

Whole and chopped clams sautéed in a white or red clam sauce and served over linguini \$17

Seafood Diavola



Lobster, shrimp, calamari, clams, and mussels sautéed in our homemade marinara sauce and accented with spicy seasonings and served over linguine \$30





Steaks & Chops

Filet Mignon

8 oz center cut beef tenderloin, lightly seasoned, broiled to your liking and topped with our roasted garlic butter \$29

Ribeye

14 - 16 oz ribeye lightly seasoned, broiled to your liking and topped with our roasted garlic butter \$29

Marinated Pork Chops

2 - 6 oz pork loin chops marinated with Philly's special marinade and broiled to perfection \$18

Breaded Pork Loins

2 - 6oz breaded pork loin chops pan sautéed with garlic and olive oil \$18



Pork Chop Gilardi

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

Skirt Steak



Your choice of 8 oz or 16 oz skirt steak marinated with Philly's special marinade and char grilled \$20/\$27

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 \$31

Steak Au Poivre

16 oz New York strip steak pressed in black peppercorns and sautéed in a light cognac cream sauce \$31

Steak Milanese

Filet Mignon pounded thin, tossed with seasoned Italian breadcrumbs, pan sautéed and topped with roasted peppers \$25

Sandwiches

All sandwiches served on a garlic parmigiana roll and served with French fries



Skirt Steak Sandwich

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

Veal Parmigiana Sandwich

Breaded veal cutlet baked in our homemade meat sauce with parmigiana cheese \$15

Chicken Portobella Sandwich

Portobella mushroom marinated and grilled served atop a chicken breast with fresh mozzarella and our red pepper mayonnaise \$15

Classic Burger

1/3 pound burger topped with American cheese, lettuce, tomato and onion \$13

Eggplant Parmigiana Sandwich

Breaded eggplant baked with our homemade marinara sauce and mozzarella cheese \$13

Breaded Pork Chop Sandwich

Boneless breaded pork chop pan sautéed and topped with Dijon mustard \$13

Complimentary Side Choices

Add Alfredo, Olio, Vodka Marinara or Vodka Marinara Cream sauce to pasta \$2

Side of Pasta with Meat or Marinara Sauce

Wild Rice

Vegetable of the Day

Vesuvio Potatoes

Baked Potato

Potato Pancakes

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



Philly's Personal Favorites