



# GUIDOS

"A Taste of Spain in the middle of Italy"

AUTHENTIC SPANISH & ITALIAN CUISINE

## ANTIPASTI

**Combo Platter** A combination of toasted ravioli, chicken wings, chicken strips & breaded artichokes. Served with meat sauce 11.29

**Breaded Artichokes** Hand breaded artichokes served with marinara sauce 8.99

**Cheese Garlic Bread** French bread dipped in garlic butter & topped with Provel cheese 5.99

**Toasted Ravioli served with Meat Sauce** A Hill tradition 8.29

**Bruschetta** Toasted crostini with pesto, fresh mozzarella and cherry tomatoes 7.29

**Antipasto** Sicilian olives, Fontinella cheese, prosciutto, capocollo, mortadella & salami 11.99

**Chicken Strips** Breaded chicken strips served with choice of dressing 8.99

**Eggplant Parmesan** Hand breaded eggplant baked with marinara sauce & mozzarella cheese 8.29

**Chicken Wings** Hot & Spicy, BBQ or honey mustard with choice of dressing 9.99

## INSALATA & ZUPPA

**Caprese Salad** Slices of tomato topped with fresh mozzarella, basil & sweet red onion, drizzled with olive oil 8.29

**Caesar Salad** Romaine lettuce topped with shaved Parmesan & croûtons  
Small 6.49 Large 8.49 Try with chicken 2.99

**Dinner Salad** Iceberg and spring mix topped with Provel cheese & tomato 4.49

**Guido's Signature Salad** Iceberg & spring mix topped with Parmesan cheese, tomato, red onion, black olives, artichokes & pimentos tossed in house dressing  
Small 6.29 Large 8.49

**Ensalada Mixta** Iceberg & spring mix, carrots, red onions, Kalamata olives, tomatoes, tuna, eggs & white asparagus 8.59

**Deluxe Salad** Iceberg & spring mix topped with Provel & Parmesan cheese, ham, salami, pepperoni, tomatoes, black olives, red onions & pepperoncinis Small 6.29 Large 8.49

**Tomato, Onion & Anchovy Salad** Served with olive oil 6.49

**Fresh Spinach Salad** Fresh baby spinach with almonds, red onion, raisins & Gorgonzola cheese tossed with a sweet balsamic vinaigrette 8.99

**Homemade Soup** Cup 2.99 Bowl 4.99

*Dressings: House Italian, Ranch, Bleu Cheese, Sweet Balsamic Vinaigrette, Caesar & Honey Mustard  
Add bacon, anchovies, Gorgonzola cheese, charbroiled chicken, salmon (cold cured) or blackened shrimp to any salad for an additional charge.*

## ITALIAN ENTREES

*\*All Italian Entrées served with side of pasta and Guido's Signature Salad \*Excludes D'Angelo Special*

**Chicken or Veal Parmesan** Baked in marinara sauce, topped with mozzarella cheese Chicken 17.29 Veal 18.29

**Chicken or Veal Marsala** Sautéed with green peppers & mushrooms in a sweet Marsala wine sauce Chicken 17.29 Veal 18.29

**D'Angelo Special** Two grilled chicken breasts served with steamed broccoli. Choose side of BBQ or wing sauce 11.99 Total Calories 498

**Chicken or Veal Picatta** Served in a white wine, lemon & butter sauce with fresh mushrooms Chicken 17.29 Veal 18.29

**Filet Modega** 8 oz. filet mignon rolled in bread crumbs and topped with Provel cheese & mushroom in a picatta sauce 25.99

**Chicken Siciliano** Sautéed prosciutto and fresh mushrooms in a white wine cream sauce 17.29

## PRIMI PIATTI ITALIAN

*Note: All pastas are made to order. Gluten free or whole wheat pasta available upon request.*

**Linguine with Clams** Clam sauce with olive oil, white wine, garlic & butter 12.79

**Linguine Carbonara** Cream sauce with pancetta, egg & peas 12.79

**Fettucine Alfredo** Prepared in a garlic cream sauce 12.49

*Try with chicken 2.99 or shrimp 4.99*

**Manicotti** Cheese filled noodles baked in a bed of marinara sauce topped with Béchamel 11.79

**Cannelloni** Beef & pork filled noodles baked in a bed of meat sauce & topped with Béchamel 11.79

**Spaghetti or Mostaccioli** Meat or Marinara sauce 9.59

Baked with Provel cheese 10.59 *Try with Meatballs or Salsiccia for 2.50*

**Tutto Mare** Linguine with fresh seafood prepared with garlic, olive oil, butter & white wine 15.59

**Tortellini** Beef & pork filled pasta in a cream sauce with peas & prosciutto 14.59

**Penne Primavera** Whole wheat pasta with seasonal vegetables, olive oil, garlic, butter & white wine 12.59

**Homemade Lasagna** Baked in a bed of meat sauce with ricotta, Provel & mozzarella cheese topped with Béchamel 12.79

**Cavatelli Con Broccoli** Prepared in a cream sauce with fresh mushrooms & broccoli 12.79

**Seafood Ravioli** Filled with shrimp, scallops & lobster prepared in a balsamic vinaigrette with tomatoes, spinach & Feta cheese 13.99

*Add charbroiled chicken, shrimp, meatballs or salsiccia to any pasta for an additional charge. All split orders \$2 charge*

## PANINI

*All sandwiches served with french fries*

**Steak Sandwich** Charbroiled 8 oz. ribeye served on garlic bread 11.99

*Also available on cheese garlic bread for 1.49*

**Guido's Supreme** Seasoned roast beef with ham & salami topped with our signature dressing & Provel cheese 8.99

**Guido Burger** Charbroiled 10 oz. burger with your choice of cheese 8.99  
*Try with bacon for 1.49*

**Guido's Meatball** Italian meatballs baked with marinara sauce & Provel cheese 8.99

**Roast Beef** Seasoned roast beef with Provel cheese & au jus 8.99

*Also available on cheese garlic bread for 1.49*

**Chicken Parmesan** Breaded chicken breast topped with marinara sauce & mozzarella cheese 9.99

**Italian Salsiccia** Italian salsiccia topped with sautéed onions & green pepper with marinara sauce & Provel cheese 8.99

**Charbroiled Chicken** Charbroiled chicken breast with your choice of cheese 8.79  
Add bacon 1.49

**BBQ Bacon Burger** 10 oz. Guido Burger dipped in homemade BBQ sauce with bacon, soft cheddar & fried onions 9.99

**Muffaletta Sandwich** Volpi salami, prosciutto, capocollo, mortadella & provolone cheese topped with an Italian olive relish 9.49

*Add gorgonzola cheese, sautéed onions or sautéed mushrooms to any sandwich for an additional \$1 charge.  
Substitute side of vegetables or pasta for \$1.29. Substitute Guido's Signature salad for \$2.99*

GUIDOSSTL.COM | 5046 SHAW AVENUE ST. LOUIS, MISSOURI 63110 | 314.771.4900

Executive Chef Genoveva Carretero | Owner/Chef Miguel Angel Carretero | Wine Captain Segundo Carretero

CATERING & BANQUET FACILITIES AVAILABLE.

## PLATOS FUERTES

All Spanish Entrées served with Guido's Signature salad \*Excludes Paella

**Solomillo al Cabrales** Charbroiled 8 oz. filet mignon with Cabrales cheese served with sautéed Spanish potatoes 25.99

**Paella Valenciana** Saffron rice with vegetables, chicken and fresh seafood Please allow additional time for preparation 18.99

**Trucha a la Navarra** Pan seared boneless rainbow trout topped with jamon serrano served with side of vegetables 18.29

**Veal Genoveva** Pan seared veal scallopini topped with crab meat & a sherry béarnaise sauce served with side of vegetables 18.49

**Cordero con Patatas** Charbroiled lamb lollipops topped with rosemary, garlic & white wine. Served with sautéed Spanish potatoes 22.99

**Trucha Meuniere** Pan seared boneless rainbow trout topped with lemon, butter & capers. Served with side of vegetables 18.29

**Paella de la Huerta** Saffron rice with seasonal vegetables Please allow additional time for preparation 14.99

**Albóndigas Caseras con Patatas** Spanish meatballs with onions, garlic & white wine topped with fried potatoes 15.99

## TAPAS FRIAS

**Salpicón** Spanish seafood salad on a bed of avocado 7.29

**Jamón Serrano** Thinly sliced jamón serrano served with Spanish olives 7.59

**Queso Manchego con Membrillo** Imported aged Manchego cheese with fruit conserve 6.49

**Pan Tumaca** Crostini bread topped with tomato, olive oil, garlic & jamón serrano 6.49

**Aceitunas Aliñadas** Imported marinated Spanish olives 4.79

**Patatas Alioli** Steamed potatoes in an alioli sauce 4.49

**Tabla Ibérica** Antipasto style dish with a combination of chorizo, jamón serrano, lomo, Manchego cheese & acetunas aliñadas 11.99

**Salmón** Cold cured salmón served on crostini bread with dill sour cream, capers & onions 7.49

**Plato de Quesos Variados** Daily selection of Spanish cheese with fruit 7.49

**Chorizo Español** Authentic smoked sausage imported from Spain 6.79

**Boquerones en Vinagre** Smelts marinated in vinegar with olive oil & fresh garlic 6.79

**Ensaladilla Rusa** Homemade Russian style potato salad 5.79

**Gazpacho Madrileño** Chilled vegetable soup made with tomatoes, green peppers, cucumbers & garlic 4.49

## TAPAS CALIENTES

**Solomillo al Cabrales** Charbroiled 4 oz. beef tenderloin with Cabrales cheese 10.99

**Mejillones a la Española** Broiled New Zealand mussels topped with Manchego cheese & butter 7.49

**Croquetas Caseras** Croquettes made with chicken served with tomato alioli 6.99

**Calamares a la Romana** Fried squid with lemon 8.79

**Gambas al Ajillo** Shrimp sautéed in olive oil, garlic & cayenne pepper 7.99

**Queso Borracho con Salsa de Escalona** Breaded fried goat cheese immersed in red wine with shallot dressing 6.29

**Homemade Empanadillas** Puff pastries filled with your choice of chicken or chef's choice 6.29

**Plato de Embutidos** Assortment of imported & homemade sausages 7.49

**Tortilla Española** Spanish omelet with onions & potatoes 4.99

**Cordero Lollipops** Charbroiled lamb lollipops served with roasted garlic mashed potatoes 9.99

**Pincho de Solomillo** Skewered beef tenderloin served with a horseradish sour cream sauce 8.29

**Pimientos Rellenos de Bacalao** Imported Piquillo peppers stuffed with bacalao & Béchamel in a sweet tomato sauce 7.99

**Mejillones en Salsa de Jerez** Steamed mussels in a sherry sauce 7.99

**Bacalao a la Vizcaña** Broiled codfish topped with tomatoes, onions & sweet red peppers 7.49

**Calamares a la Plancha** Charbroiled squid in a paprika, white wine, lemon & garlic sauce 6.99

**Alcachofas con Jamón** Artichokes cooked in white wine & olive oil with garlic, peas & prosciutto 6.59

**Queso de Cabra** Baked goat cheese with tomato, onions & green peppers served with fresh basil & crostini bread 6.99

**Albóndigas Caseras** Spanish meatballs with onions, garlic & white wine topped with fried potatoes 6.99

**Patatas Bravas** Fried potatoes in a spicy picante sauce 4.99 (Also available with Alioli)

**Dátiles con Tocino** Bacon wrapped dates stuffed with Cabrales 6.99

ALL OF OUR PIZZAS ARE MADE WITH ST. LOUIS STYLE CRUST AND BAKED IN OLD FASHIONED STONE DECK OVENS

## PIZZE

**Cheese** **Additional Toppings**

**Small 9inch**  
8.29 1.59

**Medium 12inch**  
10.29 1.99

**Large 14 inch**  
12.29 2.59

**Family 16 inch**  
14.29 2.99

## PIZZE SPECIALI

Small 9 inch	Medium 12 inch	Large 14 inch	Family 16 inch
12.79	15.79	19.79	23.79

**Veggie** Mushrooms, black olives, diced tomatoes, red onions, green peppers & fresh spinach

**Taco (Fiesta)** Salsa, refried beans, seasoned beef, cheddar & topped with lettuce, tomato & jalapeños  
(Sour cream available upon request)

**Guido's Deluxe** Sausage, pepperoni, mushrooms, onions & green peppers

**Margherita** Homemade pizza sauce topped with fresh mozzarella, sliced tomato & basil

**Chicken Alfredo** Alfredo sauce with fresh spinach, charbroiled chicken, bacon & red onions

## INGREDIENTI

### MEATS

Bacon  
Canadian Bacon  
Ground Chuck  
Ham  
Pepperoni  
Salami  
Sausage

### CHEESES

Provel  
Mozzarella  
Cheddar  
Mixed Cheeses

### VEGETABLES

Artichokes  
Basil  
Black Olives  
Broccoli  
Fresh Spinach  
Garlic  
Green Olives  
Green Peppers  
Jalapeños  
Mushrooms  
Pepperoncini  
Red Onions  
Tomatoes

### SPECIALTY

Anchovies  
Chicken  
Salsiccia  
Pineapple  
Chorizo (extra)  
Shrimp (extra)  
Sun Dried Tomatoes

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