



GUIDO'S

"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 10.59

Breaded Artichokes Hand breaded artichokes served with marinara sauce 8.59

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

Toasted Ravioli served with Meat Sauce A Hill tradition 7.59

Antipasto Sicilian olives, Fontinella cheese, prosciutto, capocola, mortadella & salami 10.99

Chicken Strips Breaded chicken strips served with choice of dressing 8.59

Eggplant Parmesan Hand breaded eggplant baked with marinara sauce & mozzarella cheese 7.99

Chicken Wings Hot & Spicy, BBQ or honey mustard with choice of dressing 8.99

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 & croutons

Small 6.29 Large 8.29

Dinner Salad Iceberg and spring mix topped with Provel cheese & tomato 4.29

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

Small 5.99 Large 7.99

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 5.99 Large 7.99

Tomato, Onion & Anchovy Salad Served with olive oil 6.29

Fresh Spinach Salad Fresh baby spinach with almonds, red onion, raisins & Gorgonzola cheese tossed with a sweet balsamic vinaigrette 8.59

Homemade Soup Cup 2.99 Bowl 4.99

*Dressings: House Italian, Ranch, Bleu Cheese, Sweet Balsamic Vinaigrette, Caesar & Honey Mustard
Add bacon, anchovies, crumbled bleu cheese, Gorgonzola cheese, charbroiled chicken, salmon 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 16.99 Veal 17.99

Chicken or Veal Marsala Sautéed with green peppers & mushrooms in a sweet Marsala wine sauce Chicken 16.99 Veal 17.99

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 16.99 Veal 17.99

Filet Modega 8 oz. filet mignon rolled in bread crumbs and topped with Provel cheese & mushroom in a picatta sauce 24.99

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 12.59

Linguine Carbonara Cream sauce with pancetta, egg & peas 12.29

Fettucine Alfredo Prepared in a garlic cream sauce 11.99

Manicotti Cheese filled noodles baked in a bed of marinara sauce topped with Béchamel 10.99

Cannelloni Beef & pork filled noodles baked in a bed of meat sauce & topped with Béchamel 10.99

Spaghetti or Mostaccioli Meat or Marinara sauce 9.29

Baked with Provel cheese 10.29

Tutto Mare Linguine with fresh seafood prepared with garlic, olive oil, butter & white wine 14.99

Tortellini Beef & pork filled pasta in a cream sauce with peas & prosciutto 13.59

Penne Primavera Whole wheat pasta with seasonal vegetables, olive oil, garlic, butter & white wine 12.29

Homemade Lasagna Baked in a bed of meat sauce with ricotta, Provel & mozzarella cheese topped with Béchamel 12.59

Cavatelli Con Broccoli Prepared in a cream sauce with fresh mushrooms & broccoli 11.99

Seafood Ravioli Filled with shrimp, scallops & lobster prepared in a balsamic vinaigrette with tomatoes, spinach & Feta cheese \$13.59

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 11.59

Also available on cheese garlic bread

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 8.59

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

Roast Beef Seasoned roast beef with Provel cheese & au jus 8.59

Also available on cheese garlic bread

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 7.99

Charbroiled Chicken Charbroiled chicken breast with your choice of cheese 8.59

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, capocola, mortadella & provolone cheese topped with an Italian olive relish 9.29

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

GUIDOSSSTL.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 23.99

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 17.99

Veal Genoveva Pan seared veal scallopini topped with crab meat & a sherry béarnaise sauce served with side of vegetables 17.99

Cordero con Patatas Charbroiled lamb lollipops topped with rosemary, garlic & white wine. Served with sautéed Spanish potatoes 21.99

Trucha Meuniere Pan seared boneless rainbow trout topped with lemon, butter & capers. Served with side of vegetables 17.99

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 6.29

Pan Tumaca Crostini bread topped with tomato, olive oil, garlic & jamón serrano 6.29

Aceitunas Aliñadas Imported marinated Spanish olives 4.59

Patatas Alioli Steamed potatoes in an alioli sauce 4.29

Tabla Ibérica Antipasto style dish with a combination of chorizo, jamón serrano, lomo, Manchego cheese & acetunas aliñadas 10.99

Salmón Cold cured salmón served on crostini bread with dill sour cream, capers & onions 7.29

Plato de Quesos Variados Daily selection of Spanish cheese with fruit 7.29

Chorizo Español Authentic smoked sausage imported from Spain 6.59

Boquerones en Vinagre Smelts marinated in vinegar with olive oil & fresh garlic 6.59

Ensaladilla Rusa Homemade Russian style potato salad 5.79

Gazpacho Madrileño Chilled vegetable soup made with tomatoes, green peppers, cucumbers & garlic 4.29

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 7.29

Croquetas Caseras Croquettes made with chicken served with tomato alioli 6.99

Calamares a la Romana Fried squid with lemon 8.59

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 5.99

Homemade Empanadillas Puff pastries filled with your choice of chicken or tuna 6.29

Plato de Embutidos Assortment of imported & homemade sausages 7.29

Tortilla Española Spanish omelet with onions & potatoes 4.99

Cordero Lollipops Charbroiled lamb lollipops served with Cabrales mashed potatoes 9.99

Pincho de Solomillo Skewered beef tenderloin served with a horseradish sour cream sauce 7.99

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 Vizcaíña Broiled codfish topped with tomatoes, onions & sweet red peppers 7.29

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 6.59

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

Patatas Bravas Fried potatoes in a spicy picante sauce 4.59 (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

7.99 1.59

Medium 12inch

9.99 1.99

Large 14 inch

11.99 2.59

Family 16 inch

13.99 2.99

PIZZE SPECIALI

Small 9 inch 12.29	Medium 12 inch 15.29	Large 14 inch 19.29	Family 16 inch 23.29
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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

SPECIALITY

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

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