



"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 11.99
- Breaded Artichokes** Hand-breaded artichokes served with marinara sauce 9.29
- Cheese Garlic Bread** French bread dipped in garlic butter & topped with Provel cheese 6.49
- Toasted Ravioli served with Meat Sauce** A Hill tradition 9.49
- Bruschetta** Toasted crostini with pesto, fresh mozzarella, and cherry tomatoes 7.99

- Antipasto** Sicilian olives, Fontinella cheese, prosciutto, capocollo, mortadella, & salami 12.29
- Chicken Strips** Breaded chicken strips served with choice of dressing 9.29
- Eggplant Parmesan** Hand-breaded eggplant baked with marinara sauce & mozzarella cheese 9.49
- Chicken Wings** Hot & Spicy, BBQ, or honey mustard with choice of dressing 10.29
- Grande Meatballs** Two homemade meatballs with meat sauce 4.99

INSALATA & ZUPPA

- Caprese Salad** Slices of tomato topped with fresh mozzarella, basil, & sweet red onion, drizzled with olive oil 8.49
- Caesar Salad** Romaine lettuce topped with shaved Parmesan & croûtons
Small 6.99 Large 9.49
- Dinner Salad** Iceberg and spring mix topped with Provel cheese & tomato 5.29
- Guido's Signature Salad** Iceberg & spring mix topped with Parmesan cheese, tomato, red onion, black olives, artichokes, & pimentos tossed in house dressing
Small 6.99 Large 9.29

- Ensalada Mixta** Iceberg & spring mix, carrots, red onions, Kalamata olives, tomatoes, eggs, & white asparagus 8.99 Add a tin of "Bonito del Norte" Tuna for 7.99
- Deluxe Salad** Iceberg & spring mix topped with Provel & Parmesan cheese, ham, salami, pepperoni, tomatoes, black olives, red onions, & pepperoncinis
Small 6.99 Large 9.99
- Tomato, Onion, & Anchovy Salad** Served with olive oil 7.29
- Fresh Spinach Salad** Fresh baby spinach with almonds, red onion, craisins, & Gorgonzola cheese tossed with a sweet balsamic vinaigrette 10.29
- Homemade Soup** Cup 3.99 Bowl 5.99

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 18.49 Veal 19.69
- Chicken or Veal Marsala** Sautéed with green peppers & mushrooms in a sweet Marsala wine sauce Chicken 18.49 Veal 19.69
- D'Angelo Special** Two grilled chicken breasts served with steamed broccoli. Choose side of BBQ or wing sauce 13.99 Total Calories 498

- Chicken or Veal Picatta** Served in a white wine, lemon, & butter sauce with fresh mushrooms Chicken 18.49 Veal 19.69
- Filet Modera** 8 oz. filet mignon rolled in bread crumbs and topped with Provel cheese & mushroom in a picatta sauce 28.49
- Chicken Siciliano** Sautéed prosciutto and fresh mushrooms in a white wine, cream sauce 18.49

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 14.99
- Linguine Carbonara** Cream sauce with pancetta, egg, & peas 14.29
- Fettucine Alfredo** Prepared in a garlic cream sauce 13.79
Try with chicken 4.00 or shrimp 6.00
- Manicotti** Cheese-filled noodles baked in a bed of marinara sauce topped with Béchamel 12.99
- Cannelloni** Beef- & pork-filled noodles baked in a bed of meat sauce & topped with Béchamel 12.99
- Spaghetti or Mostaccioli** Meat or marinara sauce 10.99
Baked with Provel cheese 11.99

- Tutto Mare** Linguine with fresh seafood prepared with garlic, olive oil, butter, & white wine 17.59
- Tortellini** Beef- & pork-filled noodles in a cream sauce with peas & prosciutto 15.49
- Penne Primavera** Whole-wheat pasta with seasonal vegetables, olive oil, garlic, butter, & white wine 13.99
- Homemade Lasagna** Baked in a bed of meat sauce with ricotta, Provel & mozzarella cheese topped with Béchamel 14.99
- Cavatelli con Broccoli** Prepared in a cream sauce with fresh mushrooms & broccoli 14.29
- Seafood Ravioli** Filled with shrimp, scallops, & lobster prepared in a balsamic vinaigrette with tomatoes, spinach, & feta cheese 15.79

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 14.59
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 10.49
- Guido Burger** Charbroiled 10 oz. burger with your choice of cheese 10.49
Add bacon 2.00
- Guido's Meatball** Italian meatballs baked with marinara sauce & Provel cheese 10.99
- Roast Beef** Seasoned roast beef with Provel cheese & au jus 10.49
Also available on cheese garlic bread for 1.49

- Chicken Parmesan** Breaded chicken breast topped with marinara sauce & mozzarella cheese 11.99
- Italian Salsiccia** Italian salsiccia topped with sautéed onions & green pepper with marinara sauce & Provel cheese 10.99
- Charbroiled Chicken** Charbroiled chicken breast with your choice of cheese 10.79
Add bacon 2.00
- Muffaletta Sandwich** Volpi salami, prosciutto, capocollo, mortadella, & provolone cheese topped with an Italian olive relish 11.99

Add sautéed onions or sautéed mushrooms to any sandwich for an additional \$1.50 charge. Add Gorgonzola for \$2.00
Substitute side of vegetables or pasta for \$2.00. Substitute Guido's signature salad for \$2.99.

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*20% Gratuity added to groups of 8 or more

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 28.49

Paella Valenciana Saffron rice with vegetables, chicken, and fresh seafood Please allow additional time for preparation *Served family style 19.99

Trucha a la Navarra Pan-seared boneless rainbow trout topped with jamón serrano served with side of vegetables 19.99

Cordero con Patatas Charbroiled lamb lollipops topped with rosemary, garlic, & white wine. Served with sautéed Spanish potatoes 24.99

Trucha Meuniere Pan-seared boneless rainbow trout topped with lemon, butter, & capers. Served with side of vegetables 19.99

Paella de la Huerta Saffron rice with seasonal vegetables Please allow additional time for preparation *Served family style 17.29

Albóndigas Caseras con Patatas Spanish meatballs with onions, garlic, & white wine topped with fried potatoes 16.99

TAPAS FRIAS

Salpicón Spanish seafood salad 7.29

Jamón Serrano Cured Spanish ham and Manchego cheese with picos 7.79

Queso Manchego con Membrillo Imported aged Manchego cheese with fruit conserve 6.99

Chorizo Picante y Manchego Authentic smoked sausage & cheese 4.99

Aceitunas Aliñadas Imported marinated Spanish olives 6.59

Patatas Alioli Steamed potatoes in an alioli sauce 4.99

Mussels en Escabeche Tinned Mussels served with alioli sauce and homemade potato chips 9.99

Salmón Cold-cured salmon served on crostini with dill sour cream, capers, & onions 7.99

Plato de Quesos Variados Daily selection of Spanish cheese with fruit 7.99

Boquerones en Vinagre Smelts marinated in vinegar with olive oil & fresh garlic 6.99

Ensaladilla Rusa Homemade Russian-style potato salad 6.99

Gazpacho Madrileño Chilled vegetable soup made with tomatoes, green peppers, cucumbers, & garlic 5.99

TAPAS CALIENTES

Solomillo al Cabrales Charbroiled 4 oz. beef tenderloin with Cabrales cheese 12.29

Mejillones a la Española Broiled New Zealand mussels topped with Manchego cheese & butter 7.59

Croquetas Caseras Croquettes made with chicken served with tomato alioli 6.99

Calamares a la Romana Fried squid with lemon 10.29

Gambas al Ajillo Shrimp sautéed in olive oil, garlic, & cayenne pepper 8.99

Champinones al Ajillo A blend of wild mushrooms sautéed in garlic and olive oil finished with sweet sherry 6.29

Homemade Empanadillas Puff pastries filled with your choice of chicken or chef's choice 6.99

Tortilla Española Spanish omelet with onions & potatoes 6.29

Cordero Lollipops Charbroiled lamb lollipops served with roasted garlic mashed potatoes 10.99

Pincho de Solomillo Skewered beef tenderloin served with a horseradish sour cream sauce 8.59

Mejillones en Salsa de Jerez Steamed mussels in a sherry sauce 9.99

Bacalao a la Vizcaína Broiled codfish topped with tomatoes, onions, & sweet red peppers 7.99

Pan con Tomate Grilled baguettes topped with tomatoes and garlic 4.99

Alcáchofas con Jamón Artichokes cooked in white wine & olive oil with garlic, peas, & prosciutto 6.99

Queso de Cabra Baked goat cheese with tomato, onions, & green peppers served with fresh basil & crostini 7.99

Albóndigas Caseras Spanish meatballs with onions, garlic, & white wine topped with fried potatoes 7.99

Patatas Bravas Fried potatoes in a spicy picante sauce and alioli 6.29

Dátiles con Tocino Bacon-wrapped dates stuffed with Mitica cheese 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 9 inch

9.29 1.59

Medium 12 inch

12.59 2.00

Large 14 inch

14.99 2.50

Family 16 inch

18.99 3.00

PIZZE SPECIALI

Small 9 inch 12.99	Medium 12 inch 17.99	Large 14 inch 21.99	Family 16 inch 24.99
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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

SPECIALTY

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

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

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