



Welcome to Gironda's.... a dream many years in the making.

Thank you for joining us at Gironda's. Many of our recipes that have been passed down for generations came from Italy with our family in 1929 when they came to our country.

Some of the specials our guests have enjoyed have been added to the menu. We will strive to keep our menu fresh and interesting over the months and years to come.

Our goal is to provide you with great food, service and atmosphere. If we don't, let us know... if we do let us know!

With your support we plan to grow and continue to improve over time.

"Relax and enjoy the Gironda difference," thank you!

The Gironda Family
mangiare, mangiare (eat! eat!)

...Enjoy and come often!

Chicago Style Italian - the many regions of Italy as well as the numerous regions of the USA have their own style of cuisine. "Chicago Style Italian" is a combination of the regional cooking from Calabria, Italy and Chicago, Illinois USA.

Chicago Style Italian

Appetizers

Steamer Clams

Lots of clams and lots of garlic in a white wine sauce.
Full order 19.99 Half order 13.99

Fried Olives

Chopped black olives, a blend of herbs and asiago cheese formed into bite-sized pieces. Served with marinara 6.99

Fried Ravioli

Jumbo pasta rounds filled with your choice of **meat** or **cheese**, breaded and deep fried.
Served with marinara or red sauce 7.99

Salad Caprese

Garden fresh tomatoes, fresh mozzarella sprinkled with fresh basil and drizzled with a bit of imported olive oil, balsamic vinegar, honey and a grind of fresh peppercorn 9.99

Calamari

Calamari rings and tentacles dredged in our seasoned mix, deep fried to a golden brown and served with your choice of tartar or marinara 8.99

Gironda's Garlic Bread And Hot Artichoke Dip

Gironda's bread seasoned with our garlic spread, toasted and served with a hot spinach and artichoke dip 6.99

Antipasto Plate

Slices of provolone, salami, mild and spicy capocollo, pepperoni, sicilian cracked olives, marinated artichoke hearts and roasted red peppers 9.99

Polenta

Polenta rounds sautéed, baked and topped with marinara and gorgonzola 6.99

Crab Cakes

Rock crab, diced fresh vegetables, mozzarella and a blend of special spices, handmade and deep fried to a golden brown. Served with marinara 10.99

Tomato Bruschetta

Toasted Gironda's Italian bread, brushed with garlic olive oil and topped with a mix of fresh diced tomatoes, fresh basil, scallions, roasted garlic and imported olive oil 7.99

Fried Artichoke Hearts

Tender artichoke hearts dipped in beer batter and deep fried to a golden brown and served with gorgonzola dipping sauce 7.99



Salads

Served with Gironda's fresh baked Italian bread and our herb dipping oil

Chicken and Cranberry Walnut Salad

Crisp romaine lettuce, dried cranberries, golden raisins, sugared walnuts and crumbled gorgonzola tossed with Gironda's sweet creamy vinaigrette and topped with grilled marinated chicken 15.99

Entrée Caesar Salad

Crisp romaine, seasoned croutons and imported parmesan tossed with caesar dressing 11.99
Add grilled marinated chicken or bay shrimp 14.99

Smoked Salmon Salad

A blend of salad greens, asparagus, scallions, cucumbers, sundried tomatoes and sunflower seeds. Tossed with citrus vinaigrette and topped with feta and a smoked salmon filet 16.99

Crab Cake and Asparagus Salad

Crisp romaine, fresh asparagus, mandarin oranges, cashews and scallions all tossed with a citrus vinaigrette. Topped with our crab cakes and fresh asparagus spears 16.99

Chicago Style Italian

Dinner Entrées

All entrées include our herb dipping oil and Gironda's fresh baked Italian or focaccia breads and cup of soup or tossed mixed greens with house vinaigrette and feta cheese

Seafood

Daily seafood special

Seafood Risotto

Mussels, clams, prawns, scallops and fresh fish simmered in a creamy lobster risotto tossed with fresh asparagus 22.99

Calamari Steak Piccata

Calamari steak pan seared and topped with a lemon butter, caper sauce served with capellini and fresh vegetable 19.99

Steamer Clam Entrée

Fresh manila clams and lots of garlic sautéed in a white wine sauce 22.99
Served over a bed of linguini add 3.99

Cioppino

Fresh fish, mussels, scallops, prawns and clams simmered in Gironda's herbed marinara sauce 19.99
Served over a bed of linguini add 3.99

Shrimp Alfredo Victoria

Fresh cream and butter blended with aged parmesan and tossed with shrimp and fettuccini 19.99

Clams and Linguini

Fresh manila clams and chopped surf clams, sautéed with garlic in a creamy white wine sauce then tossed with linguini 18.99

Shrimp Piccata

Prawns sautéed with capers, white wine, butter and a hint of fresh lemon. Served with capellini and fresh vegetables 22.99

Veal

Veal Parmesan

Breaded veal parmesan served with fresh vegetables and linguini topped with marinara and sprinkled with imported parmesan 18.99

Veal Marsala

Medallions of veal sautéed with marsala wine and fresh mushrooms. Served over capellini and fresh vegetables 22.99

Veal Piccata

Tender medallions of veal pan sautéed with capers, white wine, butter and a hint of fresh lemons. Served with capellini and fresh vegetables 22.99

Chicken

Chicken Parmesan

Breaded chicken parmesan served with fresh vegetables and linguini topped with marinara and sprinkled with imported parmesan 17.99

Chicken Marsala

Medallions of chicken sautéed with marsala wine and fresh mushrooms. Served over capellini with fresh vegetables 19.99

Stuffed Chicken Breast

Grilled marinated chicken breast stuffed with fresh spinach and crumbled feta cheese, served with capellini, topped with alfredo sauce and fresh vegetables 19.99

Chicken Piccata

Tender medallions of chicken sautéed with capers, white wine, butter and a hint of fresh lemons. Served with capellini and fresh vegetables 18.99

Vegetarian

Polenta

Sliced and sautéed polenta rounds served on a bed of creamy sautéed spinach and topped with marinara 16.99

Eggplant Parmesan

Eggplant sliced and dredged in our seasoned bread crumbs, lightly fried and topped with marinara. Served with your choice of pasta and fresh vegetables 16.99

See Pasta Pomodoro under pastas

Beef

Italian Breaded Steak

Rib eye steak pounded thin and dredged in our seasoned bread crumb mix. Flash fried and served with fresh vegetables. Your choice of pasta topped with Gironda's red sauce. 21.99

Gironda's Signature Tuscan Steak

Slow roasted prime rib, seasoned with Jim's secret seasoning, then grilled to perfection over an open flame. Served with herb butter, roasted garlic mashed potatoes and fresh vegetables. 25.99
Sautéed mushrooms 3.99

Gironda's Prime Rib

Our special seasoning on a slow roasted prime rib. Served with roasted garlic mashed potatoes and fresh vegetables.
Regular cut 12-14 oz 22.99
Gironda's cut 16-18 oz 26.99

Ravioli

All pasta include Gironda's fresh baked Italian or focaccia breads, herb dipping oil and cup of soup or tossed mixed greens with house vinaigrette and feta cheese

Cheese Ravioli

Pasta pillows filled with ricotta, romano and parmesan cheeses 14.99
Suggested sauce - marinara

Pesto Ravioli

Jumbo pasta pillows filled with basil pesto and a blend of ricotta and parmesan cheeses 16.99
Suggested sauce - creamy basil pesto

Sausage Ravioli

Sweet red pepper pasta filled with spicy sausage, sweet red pepper and mozzarella 16.99
Suggested sauce - Gironda's red sauce

Mushroom Ravioli

Tender pasta rounds filled with shiitake, portabella and porcine mushrooms 15.99
Suggested sauce - alfredo

Meat Ravioli

Jumbo pasta pillows filled with a blend of meat, romano & parmesan cheese 15.99
Suggested sauce - Gironda's red sauce

Jumbo Florentine Ravioli

Tender pasta rounds filled with a blend of spinach, ricotta, parmesan and mozzarella cheeses 16.99
Suggested sauce - creamy basil pesto

Sundried Tomato Ravioli

Tomato and egg striped pasta squares filled with sun dried tomatoes and ricotta cheese 16.49
Suggested sauce - creamy sundried tomato

Have our suggested sauce or choose one of our other sauces: Gironda's red sauce, marinara, creamy basil pesto, creamy sundried tomato, basil pesto or alfredo sauce. Add a second side sauce 2.99



Pasta

Gironda's Signature Sauce & Spaghetti Combo

- Spaghetti or penne rigate topped with Gironda's red sauce, plus one house-made meatball & our house-made Italian sausage link 15.99
- With two meatballs or one Italian sausage link 14.99
 - With red sauce only 12.99

Gironda's house made meatballs and sausage simmered for 10 hours in our signature sauce

Rigatoni Bolognese

Veal, beef and pork simmered in a rich, creamy tomato vegetable ragu. Tossed with rigatoni 16.99

Lasagna

Traditional lasagna with layers of ricotta, mozzarella and romano cheeses. Topped with Gironda's red sauce and served with fresh vegetables 15.99
For vegetarian lasagna top with our marinara
Top with bolognese 18.99

Pasta Pomodoro

Garden fresh roma tomatoes and basil, sautéed with fresh garlic and imported olive oil then tossed with capellini. 16.99
Tossed with fresh mozzarella 19.99

Alfredo Victoria

Fresh cream and butter blended with aged parmesan and tossed with fettuccini 16.99
With grilled chicken or shrimp 19.99

Capellini Pasta Your Way

Tossed in your choice of basil pesto or garlic and olive oil 16.99

Chicago Style • Italian

Gironda's Gourmet Pizza Pies Small size

**We use 100% grade A whole milk mozzarella,
house-made dough and sauce**

Jimmy G's Favorite Pie

red sauce, mozzarella and Gironda's
house-made Italian sausage
Small 11.49

Princeton Ave. Cheese Pie

red sauce and mozzarella
Small 10.49

Sunrise Pizza Pie

red sauce, mozzarella, pepperoni
and fresh tomatoes
Small 11.99

Market Street Marketing Veggie Pie

red sauce or **garlic alfredo**, artichoke hearts,
roasted red peppers, feta cheese,
kalamata olives and mozzarella
Small 13.99

Vinny Junior's Pepperoni Pie

red sauce, pepperoni and mozzarella
Small 11.49

Pizza Toppings

Specialty Cheeses

Small 2.00
feta, fresh mozzarella

Meats

Small 1.25

pepperoni, fresh Gironda's mild or medium hot sausage,
salami, bay shrimp or anchovies

Vegetables

Small 1.00

green bell peppers, black olives, onions, kalamata olives,
green onions, fresh basil, artichoke hearts, roasted red
peppers, mushrooms, fresh roma tomatoes, fresh sautéed
spinach, chopped garlic, jalapeno peppers, pepperoncini,
extra cheese (mozzarella, parmesan or romano)

Kids Menu

10 years and under

Spaghetti with butter & cheese, red sauce or
marinara 6.99 With any other sauce 9.49

Meatball 1.75

Chicken tenders with ranch or marinara 7.99

Garlic bread 3.99

Cheese ravioli with red sauce,
marinara or alfredo 8.99

Fried cheese or meat ravioli with
marinara or red sauce 7.99

Italian Sodas

Flavored Italian soda 2.75

Creamy Italian soda 3.25

Flavors - cherry, strawberry, orange,
raspberry and vanilla

Milk 1.75

A Little Something Extra

- Two of our house-made meatballs,
or one Italian sausage link 3.50
- Bay shrimp 4oz 3.99
- Grilled marinated chicken 4oz 4.25
- Sautéed mushrooms 3.99
- Six anchovie fillets 1.99
- Vegetables 3.99
- Garlic bread 3.99
- Additional sauces 2.99
- Dipping oil served with six
pieces of Gironda's Italian bread 3.79
- Dipping oil 2.59
- Soups
Minestrone - Cup 2.99, Bowl 5.99
Chef's soup of the day - Cup 3.49, Bowl 6.99

Chicago Style • Italian

Beverages • Cocktails • Wine • Beer

(ask your server to see our wine list)

San Pellegrino Sparkling Waters

San Pellegrino water
(250ml) 2.25 | (500ml) 2.75 | (1 Liter) 3.75

Italian Sodas

Flavored Italian soda 2.75
Creamy Italian soda 3.25
Flavors - cherry, strawberry, orange, raspberry and vanilla,
extra flavor shots .50

Fountain Sodas

Pepsi, Diet Pepsi, Wild Cherry, Sierra Mist, Mt. Dew,
Mug rootbeer, raspberry tea, pink lemonade and iced tea 2.25

Coffee, decaf coffee, iced and hot tea 2.25

Hot chocolate and hot cider 2.75

Espresso Drinks

Hot or iced - espresso 1.50
Cappuccino - regular 2.75, large 3.25
Latte - regular 2.75, large 3.25
Mocha - regular 3.00, large 3.75
Extra espresso shot .50

• **Take it to go** •

Flavors - vanilla, hazelnut, cinnamon, chocolate, caramel
and white chocolate syrup shot .50 extra

Wine corkage fee 10.00

Cash preferred; VISA, Mastercard, American Express, Discover accepted

www.2girondas.com 530.2girondas (530.244.7663)

Minimum \$7 *per person food and beverage fee *(12 years and older) Noon-1:30 pm table service.
Parties of 8 or more: we prefer one check. Parties of 12 or more: we prefer no more than four checks.
Separate checks require three additional minutes per check. Example 12 checks add 36 minutes.
An 18% gratuity is suggested but not included on parties of 8 or more.
Substitutions may be subject to charge.