



## ANTIPASTO

- BURNT CARROTS
- BURNT BROCCOLI
- BROCCOLI RABE
- STRING BEANS
- ZUCCHINI PARM
- EGGPLANT PARM
- ESCAROLE & BEANS
- MIXED PEPPERS

9

- MASHED POTATO
- OVEN BAKED POTATO
- WHITE RICE
- SIDE SALAD

7

- UOVO E SALSA (3 EGGS IN MARINARA)
- CHICKEN (2 CRISPY OR GRILLED)
- SHRIMP (5 GRILLED OR CRISPY)
- MEATBALLS (3 PC)
- SAUSAGE & PEPPERS (RED OR WHITE)

10

GRILLED NOVA SCOTIA SALMON

14

## TWO PICK

TILL 4PM DAILY

15

## HALF SANDWICH

- VEGETARIANO PANINI
- CAMPAGNOLA PANINI
- CAPRESE PANINI
- MILANESE PANINI
- CHICKEN PARM
- MEATBALL PARM
- EGGPLANT PARM

## FLATBREAD

- SPINACH, MUSHROOMS, FONTINA
- BROKEN SAUSAGE, CHERRY PEPPER, FONTINA
- POMODORO (NO CHEESE)
- CLASSIC MARGHERITA

## SOUP

- CHICKEN NOODLE
- PASTA E FAGIOLE
- MINISTRONE

## SALAD

- TOSSED
- MOZZARELLA
- CAESAR
- GREEK

ANY SALAD CHOPPED  
(2.00 EXTRA)

## APPETIZERS

<b>MARIO'S HOMEMADE MEATBALLS</b>	14.00	<b>BURRATA</b>	16.00
Skillet seared meatballs in homemade pomodoro sauce		Served with arugula and tomatoes in a balsamic glaze	
<b>GFA MOZZARELLA STICKS</b>	12.00	<b>GFA HOT ANTIPASTO</b>	27.00
5 pieces golden fried served with plum tomato sauce		(Serves 2-3)	
<b>FRESHLY DICED BRUSCHETTA</b>	14.00	Baked clams, eggplant rolatine, mozzarella sticks, and calamari sampler	
Diced tomatoes and onions with basil and slices of our homemade bread dressed with a balsamic glaze		<b>EGGPLANT ROLATINE (1)</b>	6.00 each
<b>WINGS (10 pieces)</b>	16.00	Crispy eggplant stuffed with ricotta, mozzarella and ham	
In our mild, medium or hot homemade buffalo sauce. Served with carrots, celery, & bleu cheese.		<b>ARANCINI</b>	12.00
<b>ZUPPA DI COZZE</b>	17.00	Meat and pea filled rice ball. Served in our famous Romano sauce	
Mussels sautéed in marinara or garlic & oil sauce		<b>CALAMARI FRITTI</b>	17.00
<b>BAKED CLAMS OREGANATE</b>	15.00	Golden fried calamari served with our marinara or sweet chili sauce	
6 whole baked clams			

## INSALATA

<b>GFA TOSSED GARDEN</b>	8.00/10.00	<b>GFA MEDITERRANEO</b>	19.00
Assorted lettuce, red cabbage, tomatoes, kalamata olives, cucumbers, radishes and shredded carrots with a house Italian dressing		Blackened spicy chicken breast with fresh mozzarella, bruschetta, fresh avocado slices and cilantro rice dressed with lime & olive oil	
<b>CAESAR</b>	9.00/11.00	<b>GFA ARUGULA</b>	11.00
Fresh-cut crispy romaine lettuce with croutons, pecorino romano and our creamy caesar dressing		Baby arugula, grana padano cheese, hearts of palm & tomatoes dressed in homemade honey mustard	
<b>GFA TRI-COLOR</b>	11.00/13.00	<b>DRESSINGS</b>	
Mesclun greens with cucumbers, mixed tomatoes, sweet roasted peppers, sliced red onions, croutons and warm goat cheese in our balsamic vinaigrette		ITALIAN, CAESAR, RASPBERRY VINAIGRETTE, BALSAMIC VINAIGRETTE, BLEU CHEESE & RANCH	
<b>GFA GREEK</b>	12.00/14.00	<b>SALAD ADD-ONS</b>	
Crispy lettuce with feta cheese, stuffed grape leaves, kalamata olives, tomatoes and onions with house italian dressing		CHOP	3.00
<b>GFA GORGONZOLA</b>	11.00/13.00	MOZZARELLA	3.00
Assorted greens mixed with roasted peppers, diced tomatoes, and crumbled gorgonzola cheese in our homemade raspberry vinaigrette		GORGONZOLA	3.00
<b>GFA ANTIPASTO</b>	13.00/16.00	GOAT CHEESE	3.00
Ham, salami, pepperoni, soppressata, provolone, tomato, cucumber, black olives, radishes, lettuce, cabbage		CHICKEN (crispy or grilled)	5.00/10.00
<b>MOZZARELLA WEDGE</b>	15.00	BUFFALO CHICKEN	5.00/10.00
Romaine wedge, bacon, chopped tomato, mozzarella, chili peppers, house dressing		SHRIMP (crispy or grilled)	2.00 each
		GRILLED SALMON	14.00

## SOUPS

MINISTRONE 8.50

PASTA E FAGIOLE 8.50

CHICKEN NOODLE 8.50

## PIZZERIA

<b>16 INCH SICILIAN</b>	23.00	<b>REGULAR CHEESE SLICE</b>	3.25
<b>18 INCH NY</b>	21.00	<b>12 INCH WHOLE WHEAT PIZZA</b>	14.00
<b>PERSONAL PIZZETTE</b>	12.00	<b>GFA 10 INCH GLUTEN FREE</b>	14.00
(\$1.00 ½ topping \$2.00 full topping)			
<b>TRADITIONAL MARGHERITA</b>	18" 24.50	<i>pizzette</i> 14.50	
Fresh mozzarella, tomato, basil			

		18"	<i>pizzette</i>		18"	<i>pizzette</i>
<b>GRILLED CHICKEN CAESAR SALAD</b>	29.50	16.50		<b>GFA EGGPLANT &amp; RICOTTA</b>	28.50	14.50
Fresh Caesar Salad on a crispy crust and balsamic grilled chicken strips				Eggplant, ricotta, mozzarella, romano, & tomato sauce		
<b>CHICKEN A LA VODKA</b>	29.50	16.50		<b>GFA BIANCA</b>	28.00	14.50
Crispy chicken on thin crust with fresh mozzarella and vodka sauce				Ricotta, mozzarella, romano		
<b>GFA TACO PIZZA</b>	29.50	16.50		<b>GFA TOMATO &amp; GARLIC</b>	28.50	14.50
Lettuce, tomato, onions, spicy meat sauce, American cheese				Sliced tomatoes, mozzarella, fresh garlic and oregano...no sauce!		
<b>BUFFALO CHICKEN</b>	29.50	16.50		<b>GFA CHICKEN &amp; BROCCOLI</b>	29.50	14.50
Spicy buffalo chicken with mozzarella and an optional side of bleu cheese				Sliced chicken cutlets, broccoli, sauce, and mozzarella cheese		
<b>MARIOS SPECIAL</b>	29.50	16.50		<b>BBQ CHICKEN</b>	29.50	14.50
Pepperoni, sausage, meatball, peppers, onions, mushrooms, extra cheese (anchovies optional)				Smokey sweet bbq sauce with mozzarella		
<b>GFA BAKED ZITI</b>	28.50	16.50		<b>CHICKEN MARSALA</b>	29.50	14.50
Ziti, ricotta, mozzarella, romano cheese, tomato sauce				Sautéed chicken marsala, fresh onions and mushrooms, mozzarella cheese		
<b>GFA VEGETABLE</b>	28.50	16.50		<b>CHICKEN STUFFED</b>	35.00	20.00
Broccoli, mushrooms, spinach, roasted peppers, caramelized onions, mozzarella and tomato sauce				Double layered pizza with breaded chicken cutlet, mozzarella, and tomato sauce		
<b>GRANDMA SQUARE</b>	24.50	16.50		<b>GFA DRUNKEN SICILIAN</b>	24.50	14.50
Thin-crust Sicilian with fresh mozzarella, fresh basil leaves and crushed tomatoes				Thin crust Grandma Pizza with vodka sauce		
<b>GFA BRUSCHETTA SQUARE</b>	29.50	16.50		<b>CHICKEN FIORENTINA</b>	29.50	14.50
Thin-crust Sicilian with light fresh mozzarella cheese, chopped tomatoes, diced onions, fresh basil in a balsamic vinaigrette				Chicken, spinach, fresh mozzarella and pink sauce		

## TOPPINGS

HALF TOP: \$2.75 FULL TOP: \$4.00  
2 TOPS: \$6.50 3 OR MORE: \$9.00

BROCCOLI . PEPPERONI . SUN-DRIED TOMATO . MUSHROOMS  
CAMELIZED ONIONS . ANCHOVIES . ROASTED PEPPERS  
SAUSAGE . RICOTTA . PROSCIUTTO . GARLIC . KALAMATA  
OLIVES . SPINACH . MEATBALLS

**GFA** Signifies items that can be made gluten free for an additional charge

## HEROES

<b>MEATBALL PARMIGIANA</b>	13.00
<b>EGG &amp; POTATO</b>	11.00
<b>SAUSAGE PARMIGIANA</b>	13.00
<b>SAUSAGE W/ PEPPERS &amp; ONIONS</b>	13.00
<b>EGGPLANT PARMIGIANA</b>	13.00
<b>CHICKEN FRANCAISE</b>	15.00
<b>CHICKEN PARMIGIANA</b>	13.50
<b>CHICKEN CUTLET</b> with lettuce, tomato & mayo	13.50
<b>ITALIAN COLD CUT HERO</b> Imported Genoa salami, aged provolone, soppressata, prosciutto, pepperoni, lettuce, & tomato with an Italian dressing	14.00
<b>VEAL PARMIGIANA</b>	17.00
<b>GRILLED CHICKEN</b> Fresh mozzarella, roasted peppers with balsamic vinaigrette dressing	14.00
<b>SHRIMP PARMIGIANA</b>	16.50

## CALZONES

<b>CHEESE CALZONE</b> Ricotta, mozzarella, parmesan	8.75
<b>CHICKEN ROLL</b> Crispy chicken strips, mozzarella, and tomato sauce	8.75
<b>BUFFALO CHICKEN ROLL</b> Buffalo style chicken with mozzarella, bleu cheese optional	8.75
<b>SPINACH ROLL</b> Spinach, mozzarella, feta, parmesan	8.75
<b>SAUSAGE, PEPPERS, &amp; ONIONS ROLL</b> Sausage, roasted peppers, caramelized onions, pepperoni, mozzarella cheese, and tomato sauce	8.75
<b>STROMBOLI</b> Ham, salami, provolone, pepperoni, mozzarella	8.75
<b>PINWHEEL</b> pepperoni or spinach	6.75



### BURGER

Double italian patty with american cheese, cherry pepper and caper mayo dressing. Served with fries or salad

16

## PANINIS & WRAPS

<b>CHICKEN FAJITA WRAP</b> Sautéed chicken with onions, peppers, tomato, avocado and rice. Served with salad or vegetables	16.00
<b>CHICKEN CAESAR WRAP</b> Grilled balsamic chicken, romaine lettuce, romano cheese, in our creamy caesar dressing, served with veggies or french fries	13.50
<b>GREEK WRAP WITH CHICKEN</b> Grilled balsamic chicken, romaine lettuce, olives, tomato, red onions feta cheese in our house Italian dressing, served with veggies or french fries	13.50
<b>PANINI MILANESE</b> Breaded chicken cutlet, arugula, tomato, served with mixed salad or french fries	14.50
<b>PANINI VEGETARINO</b> Baked eggplant, zucchini, tomato and fresh mozzarella, served with mixed salad or french fries	14.50
<b>PANINI CAPRESE</b> Prosciutto, fresh mozzarella, roasted peppers, arugula, and tomatoes, served with a mixed salad or french fries	14.50
<b>PANINI CAMPAGNOLA</b> Sausage, roasted peppers, spinach and mozzarella, served with salad or french fries	14.50
<b>POLLO MELANZANE</b> Grilled chicken, crispy eggplant, sundried tomatoes and mozzarella,	14.50

## PASTA

<b>SPAGHETTI CON POLPETTE</b> Mario's famous meatballs with spaghetti	20.00	<b>GFA RIGATONI CAMPAGNOLA</b> Sweet Italian sausage with spinach, roasted peppers and broccoli florets in a garlic & oil sauce	24.00
<b>GFA FETTUCINI ALFREDO</b> Fettucini pasta with a creamy alfredo cheese sauce	20.00	<b>GFA CHICKEN SCARPARELLO</b> Sausage, potatoes, zucchini, onions, red pepper and chicken sautéed with garlic, wine and lemon	24.00
<b>GFA PENNE AL LA VODKA</b> Penne pasta, sautéed mushrooms and onions in a creamy vodka sauce	20.00	<b>GFA WHOLE WHEAT PENNE PESTO</b> Whole wheat pasta with grilled balsamic chicken in a fresh basil pesto sauce	24.00
<b>GFA SPAGHETTI CARBONARA</b> Bacon, egg, parmesan,	21.00	<b>GFA RIGATONI FLORENTINA</b> Sautéed chicken pieces with spinach and shredded fresh mozzarella cheese in a blush sauce or a zesty garlic and oil sauce	24.00
<b>GFA SPAGHETTI WITH SAUSAGE &amp; PEPPERS</b> Spaghetti pasta with sweet Italian sausage sautéed with sweet sherry wine, roasted peppers, caramelized onions & a touch of pomodoro sauce	23.00	<b>LINGUINE AL VONGOLE</b> Fresh manila clams sautéed in garlic white wine and virgin olive oil or our homemade marinara sauce	24.00
<b>GFA PENNE AL LA CASSEROLE</b> Crushed tomato, garlic, mozzarella and eggplant in a light filetto sauce	21.00	<b>SHRIMP &amp; BROCCOLI A LA MARIO</b> Pan seared shrimp, broccoli, mushrooms in pink sauce with pasta	26.95
<b>GFA PENNE BOLOGNESE</b> Penne pasta in a creamy meat sauce	21.00	<b>LINGUINE OREGANATA</b> Baked shrimp with white wine, fresh garlic, herbs and sprinkled breadcrumbs with pecorino romano. Served with al dente linguine	26.25
<b>GFA WHOLE WHEAT PENNE PRIMAVERA</b> add chicken for . \$5.00 extra Whole wheat penne pasta served with fresh vegetables in your choice of sauce (marinara or garlic & oil)	21.00	<b>SHRIMP SCAMPI</b> Jumbo shrimp, lemon, garlic, and paprika in a scampi sauce served with pasta or salad	27.25
<b>GFA FUSILLI AL PAILLARD</b> Tender grilled balsamic chicken sautéed with fresh broccoli rabe, and red peppers in zesty garlic & oil	24.00	<b>FRUTTI DI MARE</b> Shrimp, mussels and clams with your choice of marinara or a zesty garlic and oil sauce	29.50
<b>GFA FUSILLI A LA PUTANESCA</b> Spiral pasta with ground anchovies, capers and kalamata olives in a light spicy pomodoro sauce	21.00		

### AL FORNO

BAKED RAVIOLI	17.00
STUFFED SHELLS	17.00
BAKED ZITI	17.00
LASAGNA	19.00

### HEALTHY PASTA ALTERNATIVES

WHOLE WHEAT PASTA  
GLUTEN FREE PASTA  
ZUCCHINI PASTA  
(made to order) add \$3.00

## CLASSIC ENTREES

<b>GFA PARMIGIANA</b>	23	<b>FRANCAISE</b>	24
<b>MARSALA</b>	24	<b>PICATA</b>	26

**CHOICE OF: CHICKEN, EGGPLANT, ZUCCHINI, MEATBALL OR SAUSAGE**

**\$4 EXTRA CHOICE OF: VEAL, SHRIMP OR FLOUNDER**

## PRINCIPALE

### CARNE

<b>GFA VEAL MILANESE</b> Pan-seared breaded veal over a bed of mesclun lettuce, summer diced tomatoes, red onions and a drizzle of balsamic glaze	26.95
<b>VEAL SORENTINO</b> Sliced eggplant, prosciutto and fresh melted mozzarella, served with our famous mushroom sauce and your choice of pasta or salad	28.95
<b>VEAL MARTINI</b> Pan fried top round veal palliard with garlic, fresh lemon juice, hot cherry peppers and baked with grated parmesan cheese. Served with spaghetti pasta	27.95

### POLLO

<b>VERDE</b> Battered breast of chicken topped with fresh broccoli and melted mozzarella in a white wine and light marinara sauce. Served with your choice of pasta	28.00
<b>GFA PORTOFINO</b> Grilled chicken breast topped with sautéed broccoli rabe, roasted peppers and fresh melted mozzarella cheese. Served with spaghetti pasta in a tomato sauce	26.00
<b>ROMANO</b> Panko crusted chicken breast pan fried in a plum tomato & lemon sauce with a hint of cream & locatelli cheese. Served with spaghetti pasta	26.00
<b>GFA CHICKEN PRIMAVERA</b> Grilled balsamic chicken with sautéed vegetables	26.00
<b>GFA CHICKEN FAJITA ENTREE</b> Sautéed chicken with onions, peppers, tomato and rice	26.00

### VEGETALI

<b>GFA EGGPLANT ROLATINE</b> Crispy eggplant stuffed with ricotta & with or without ham, baked with tomato sauce and mozzarella. Served with salad or pasta	22.00
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### PESCE

<b>FLOUNDER FILET</b> Broiled flounder in a lemon, wine butter sauce, served with feta cheese risotto and a vegetable medley	29.00
<b>GFA SALMON SEMI FREDO</b> Grilled salmon served with a romano sauce, asparagus, spinach with vegetable rice	29.00
<b>SHRIMP MONACCHINA</b> Sautéed shrimp with mushrooms and onions served in our marsala wine sauce with melted mozzarella. Served with choice of pasta	30.00
<b>ALMOND CRUSTED FILET OF SOLE</b> Pan-seared flounder with string beans, asparagus and sun-dried tomatoes in a lemon beurre blanc sauce	32.00
<b>GFA BRANZINO</b> Pan-seared branzino fillet with sautéed spinach and cannellini beans	29.00
<b>GFA CALAMARI FRA DIABLO</b> Sautéed calamari in a lightly spicy marinara sauce. Served with rice	28.00

**GLUTEN-FREE**  
Scan Here For Full Gluten - Free Menu



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Management advises that food prepared here may contain or have come in contact with peanuts, tree nuts, soybeans, milk, eggs or gluten. Our customer's safety is of our utmost importance. Although we take necessary precautions, management cannot guarantee any cross contamination of these ingredients with your dish.

All prices subject to change without notice.  
Tax where applicable.