



ANTIPASTO

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

10

MASHED POTATO
 OVEN BAKED POTATO
 WHITE RICE
 SIDE SALAD

10

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

17.50

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

MARIO'S HOMEMADE MEATBALLS Skillet seared meatballs in homemade pomodoro sauce	16.00	BURRATA Served with arugula and tomatoes in a balsamic glaze	16.00
GFA MOZZARELLA STICKS 5 pieces golden fried served with plum tomato sauce	12.00	GFA HOT ANTIPASTO (Serves 2-3) Baked clams, eggplant rolatine, mozzarella sticks, and calamari sampler	27.00
FRESHLY DICED BRUSCHETTA Diced tomatoes and onions with basil and slices of our homemade bread dressed with a balsamic glaze	14.00	EGGPLANT ROLATINE (1) Crispy eggplant stuffed with ricotta, mozzarella and ham	7.00 each
WINGS (8 pieces) In our mild, medium or hot homemade buffalo sauce. Served with carrots, celery, & bleu cheese.	16.00	ARANCINI Meat and pea filled rice ball. Served in our famous Romano sauce	12.00
ZUPPA DI COZZE Mussels sautéed in marinara or garlic & oil sauce	17.00	CALAMARI FRITTI Golden fried calamari served with our marinara or sweet chili sauce	17.00
BAKED CLAMS OREGANATE 6 whole baked clams	16.00		

INSALATA

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

SOUPS

MINISTRONE 9.00

PASTA E FAGIOLE 9.00

CHICKEN NOODLE 9.00

PIZZERIA

16 INCH SICILIAN	24.50	REGULAR CHEESE SLICE	3.63
18 INCH NY	21.00	12 INCH WHOLE WHEAT PIZZA	15.00
PERSONAL PIZZETTE (\$1.00 ½ topping \$2.00 full topping)	13.00	GFA 10 INCH GLUTEN FREE	15.00
TRADITIONAL MARGHERITA 18" 25.50 <i>pizzette</i> 16.75 Fresh mozzarella, tomato, basil			

	18"	<i>pizzette</i>		18"	<i>pizzette</i>
GRILLED CHICKEN CAESAR SALAD Fresh Caesar Salad on a crispy crust and balsamic grilled chicken strips	30.50	17.50	GFA EGGPLANT & RICOTTA Eggplant, ricotta, mozzarella, romano, & tomato sauce	29.50	17.50
CHICKEN A LA VODKA Crispy chicken on thin crust with fresh mozzarella and vodka sauce	30.50	17.50	GFA BIANCA Ricotta, mozzarella, romano	28.00	17.50
GFA TACO PIZZA Lettuce, tomato, onions, spicy meat sauce, American cheese	30.50	17.50	GFA TOMATO & GARLIC Sliced tomatoes, mozzarella, fresh garlic and oregano...no sauce!	29.50	17.50
BUFFALO CHICKEN Spicy buffalo chicken with mozzarella and an optional side of bleu cheese	30.50	17.50	GFA CHICKEN & BROCCOLI Sliced chicken cutlets, broccoli, sauce, and mozzarella cheese	30.50	17.50
MARIOS SPECIAL Pepperoni, sausage, meatball, peppers, onions, mushrooms, extra cheese (anchovies optional)	30.50	17.50	BBQ CHICKEN Smoky sweet bbq sauce with mozzarella	30.50	17.50
GFA BAKED ZITI Ziti, ricotta, mozzarella, romano cheese, tomato sauce	29.50	17.50	CHICKEN MARSALA Sautéed chicken marsala, fresh onions and mushrooms, mozzarella cheese	30.50	17.50
GFA VEGETABLE Broccoli, mushrooms, spinach, roasted peppers, caramelized onions, mozzarella and tomato sauce	29.50	17.50	CHICKEN STUFFED Double layered pizza with breaded chicken cutlet, mozzarella, and tomato sauce	36.00	20.00
GRANDMA SQUARE Thin-crust Sicilian with fresh mozzarella, fresh basil leaves and crushed tomatoes	24.50	17.50	GFA DRUNKEN SICILIAN Thin crust Grandma Pizza with vodka sauce	25.50	17.50
GFA BRUSCHETTA SQUARE Thin-crust Sicilian with light fresh mozzarella cheese, chopped tomatoes, diced onions, fresh basil in a balsamic vinaigrette	30.50	17.50	CHICKEN FIORENTINA Chicken, spinach, fresh mozzarella and pink sauce	30.50	17.50

TOPPINGS

HALF TOP: \$3.00 FULL TOP: \$6.00
 2 TOPS: \$7.00 3 OR MORE: \$9.00

BROCCOLI . PEPPERONI . SUN-DRIED TOMATO . MUSHROOMS
 CARAMELIZED 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

MEATBALL PARMIGIANA	14.00
EGG & POTATO	12.00
SAUSAGE PARMIGIANA	14.00
SAUSAGE W/ PEPPERS & ONIONS	14.00
EGGPLANT PARMIGIANA	13.50
CHICKEN FRANCAISE	16.00
CHICKEN PARMIGIANA	15.00
CHICKEN CUTLET with lettuce, tomato & mayo	15.00
ITALIAN COLD CUT HERO Imported Genoa salami, aged provolone, soppressata, prosciutto, pepperoni, lettuce, & tomato with an Italian dressing	16.00
VEAL PARMIGIANA	17.00
GRILLED CHICKEN Fresh mozzarella, roasted peppers with balsamic vinaigrette dressing	16.00
SHRIMP PARMIGIANA	16.50

CALZONES

CHEESE CALZONE Ricotta, mozzarella, parmesan	10.00
CHICKEN ROLL Crispy chicken strips, mozzarella, and tomato sauce	11.00
BUFFALO CHICKEN ROLL Buffalo style chicken with mozzarella, bleu cheese optional	11.00
SPINACH ROLL Spinach, mozzarella, feta, parmesan	11.00
SAUSAGE, PEPPERS, & ONIONS ROLL Sausage, roasted peppers, caramelized onions, pepperoni, mozzarella cheese, and tomato sauce	11.00
STROMBOLI Ham, salami, provolone, pepperoni, mozzarella	11.00
PINWHEEL pepperoni or spinach	7.00



BURGER

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

17

PANINIS & WRAPS

CHICKEN FAJITA WRAP Sautéed chicken with onions, peppers, tomato, avocado and rice. Served with salad or vegetables	17.00
CHICKEN CAESAR WRAP Grilled balsamic chicken, romaine lettuce, romano cheese, in our creamy caesar dressing, served with veggies or french fries	16.00
GREEK WRAP WITH CHICKEN Grilled balsamic chicken, romaine lettuce, olives, tomato, red onions feta cheese in our house Italian dressing, served with veggies or french fries	16.00
PANINI MILANESE Breaded chicken cutlet, arugula, tomato, served with mixed salad or french fries	16.00
PANINI VEGETARINO Baked eggplant, zucchini, tomato and fresh mozzarella, served with mixed salad or french fries	16.00
PANINI CAPRESE Prosciutto, fresh mozzarella, roasted peppers, arugula, and tomatoes, served with a mixed salad or french fries	16.00
PANINI CAMPAGNOLA Sausage, roasted peppers, spinach and mozzarella, served with salad or french fries	16.00
POLLO MELANZANE Grilled chicken, crispy eggplant, sundried tomatoes and mozzarella, served with salad or french fries	16.00

PASTA

SPAGHETTI CON POLPETTE Mario's famous meatballs with spaghetti	21.00	GFA RIGATONI CAMPAGNOLA Sweet Italian sausage with spinach, roasted peppers and broccoli florets in a garlic & oil sauce	25.00
GFA FETTUCINI ALFREDO Fettucini pasta with a creamy alfredo cheese sauce	20.00	GFA CHICKEN SCARPARELLO Sausage, potatoes, zucchini, onions, red pepper and chicken sautéed with garlic, wine and lemon	26.00
GFA PENNE AL LA VODKA Penne pasta, sautéed mushrooms and onions in a creamy vodka sauce	21.00	GFA WHOLE WHEAT PENNE PESTO Whole wheat pasta with grilled balsamic chicken in a fresh basil pesto sauce	25.00
GFA SPAGHETTI CARBONARA Bacon, egg, parmesan,	21.00	GFA RIGATONI FLORENTINA Sautéed chicken pieces with spinach and shredded fresh mozzarella cheese in a blush sauce or a zesty garlic and oil sauce	25.00
GFA SPAGHETTI WITH SAUSAGE & PEPPERS Spaghetti pasta with sweet Italian sausage sautéed with sweet sherry wine, roasted peppers, caramelized onions & a touch of pomodoro sauce	25.00	LINGUINE AL VONGOLE Fresh manila clams sautéed in garlic white wine and virgin olive oil or our homemade marinara sauce	26.00
GFA PENNE AL LA CASSEROLE Crushed tomato, garlic, mozzarella and eggplant in a light filetto sauce	21.00	SHRIMP & BROCCOLI A LA MARIO Pan seared shrimp, broccoli, mushrooms in pink sauce with pasta	28.00
GFA PENNE BOLOGNESE Penne pasta in a creamy meat sauce	21.00	LINGUINE OREGANATA Baked shrimp with white wine, fresh garlic, herbs and sprinkled breadcrumbs with pecorino romano. Served with al dente linguine	28.00
GFA WHOLE WHEAT PENNE PRIMAVERA add chicken for . \$5.00 extra Whole wheat penne pasta served with fresh vegetables in your choice of sauce (marinara or garlic & oil)	22.00	SHRIMP SCAMPI Jumbo shrimp, lemon, garlic, and paprika in a scampi sauce served with pasta or salad	28.00
GFA FUSILLI AL PAILLARD Tender grilled balsamic chicken sautéed with fresh broccoli rabe, and red peppers in zesty garlic & oil	24.00	FRUTTI DI MARE Shrimp, mussels and clams with your choice of marinara or a zesty garlic and oil sauce	30.50
GFA FUSILLI A LA PUTANESCA Spiral pasta with ground anchovies, capers and kalamata olives in a light spicy pomodoro sauce	22.00		

AL FORNO

BAKED RAVIOLI	18.00
STUFFED SHELLS	20.00
BAKED ZITI	17.00
LASAGNA	21.00

HEALTHY PASTA ALTERNATIVES

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

CLASSIC ENTREES

GFA PARMIGIANA	25	FRANCAISE	27
MARSALA	27	PICATA	27

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

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

PRINCIPALE

CARNE

GFA VEAL MILANESE Pan-seared breaded veal over a bed of mesclun lettuce, summer diced tomatoes, red onions and a drizzle of balsamic glaze	29.00
VEAL SORENTINO Sliced eggplant, prosciutto and fresh melted mozzarella, served with our famous mushroom sauce and your choice of pasta or salad	31.00
VEAL MARTINI Pan fried top round veal palliard with garlic, fresh lemon juice, hot cherry peppers and baked with grated parmesan cheese. Served with spaghetti pasta	31.00

POLLO

VERDE 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
GFA PORTOFINO Grilled chicken breast topped with sautéed broccoli rabe, roasted peppers and fresh melted mozzarella cheese. Served with spaghetti pasta in a tomato sauce	28.00
ROMANO 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
GFA CHICKEN PRIMAVERA Grilled balsamic chicken with sautéed vegetables	26.00
GFA CHICKEN FAJITA ENTREE Sautéed chicken with onions, peppers, tomato and rice	27.00
GFA MEDITERRANEO Blackened spicy chicken breast with fresh mozzarella, bruschetta, fresh avocado slices and cilantro rice dressed with lime & olive oil	21.00
VALENCIANA Baked chicken breast a jus with vegetable medley and mashed potatoes.	29.00

VEGETALI

GFA EGGPLANT ROLATINE Crispy eggplant stuffed with ricotta & with or without ham, baked with tomato sauce and mozzarella. Served with salad or pasta	25.00
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PESCE

FLOUNDER FILET Broiled flounder in a lemon, wine butter sauce, served with feta cheese risotto and a vegetable medley	31.00
GFA SALMON SEMI FREDO Grilled salmon served with a romano sauce, asparagus, spinach with vegetable rice	30.00
SHRIMP MONACCHINA Sautéed shrimp with mushrooms and onions served in our marsala wine sauce with melted mozzarella. Served with choice of pasta	30.00
ALMOND CRUSTED FILET OF SOLE and sun-dried tomatoes in a lemon beurre blanc sauce	32.3
GFA BRANZINO Pan-seared branzino fillet with sautéed spinach and cannellini beans	30.00
GFA CALAMARI FRA DIABLO 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.