

<<PIZZA>>

*HOUSE-MADE FERMENTED
NEAPOLITAN-STYLE*
GLUTEN FREE CAULIFLOWER CRUST +2

ITALIAN G.O.A.T. - \$17

Mozzarella, Basil Pesto, Roasted
Tomatoes, Garlic Confit, Goat Cheese,
Olive-Oil Base

SPINACI - \$17

Garlicky Spinach, Basket Ricotta,
Lemon Zest, Olive-Oil Base

MARGHERITA - \$16

Fresh Mozzarella, Cherry
Tomato, Torn Basil, Red Base

FUNGI - \$17

Garlic, Truffled Mushroom & Onion,
Gruyere, Olive-Oil Base

SWEET & SPICY - 17

Pepperoni, Jalapeno, Honey,
Red Base

BIANCO - \$16

Garlic, Whole Milk & Fresh Mozzarella,
Parmesan, Calabrian Chili Oil

P.A. - \$17

San Daniele Prosciutto, Arugula,
Shaved Parmesan, Olive-Oil Base

LITTLE PIG - \$17

Ground Italian Sausage, Pepperoni,
Whole Milk Mozzarella, Red Base

PEPPERONI - \$17

Ground Italian Sausage, Pepperoni,
Whole Milk Mozzarella, Red Base

PISTACHIO FOGGIO- \$18

'Folder' Pizza - eats like a sandwich!
Mortadella, Burrata, Arugula,
Pistachio 'Butter'

SALMONE AFFUMICATO - \$19

Smoked Salmon, Creme Fraiche, Red
Onion, Capers, Everything Seasoning

*Truly
Grateful
for you.*

AMERICAN GONZALO'S BISTRO

Desserts

CROISSANT BREAD PUDDING -9

Buttered Rum Sauce(Made In House!)

TIRAMISU - 8

Lady Fingers, Espresso, Mascarpone,
Rum & Cocoa Powder

GLUTEN-FREE CHOCOLATE CAKE - 10

Seductively Rich, Layered with Ganache

PISTACHIO € RICOTTA - 10

Pistachio & Ricotta Creams, Sponge Cake,
Crushed Pistachios, Powdered Sugar

CRÈME BRÛLÉE- 10

Vanilla Bean Custard, Burnt
Sugar Top, Fresh Berries

<<BEVIES>>

GAB'S BERRY LEMONADE - \$3.5

MADE FRESH DAILY(NO REFILLS)

HIBISCUS ICED TEA - \$3.5

*No caffeine/No sugar
Dried Raspberry, Strawberry,
Apple, Rosehips

PELLIGRINO - \$3.5

Limonata(Lemon) or Aranciata(Orange)

BOTTLED SODA - \$3.5

Mexican Coke,
Tamarind Jarrito ,Topo Chico

CANNED SODA - \$2.5

Diet Coke, Coke Zero
Sprite, Dr. Pepper

<<PASTA>>

MADE FRESH IN HOUSE(ALLOW TIME)
GLUTEN FREE +2

CARESE POMODORINI - 16

Short Pasta, Blistered Cherry
Tomato, Garlic, Torn Basil,
Extra Virgin Olive Oil

PESTO ALFREDO WITH CHICKEN - 19

Short Pasta, Chicken Breast
Alfredo Sauce, Basil Pinenut
Pesto, Sundried Tomato

CACIO € PEPE - 16

Thick Spaghetti, Parmesan,
Black Pepper, Wilted Arugula
*Add Market
Mushroom&Onions +\$3

BUCATINI AMATRICIANA - 19

Hollow Spaghetti, House-Cured
Pork, Sweet Onion, San
Marzano Tomato, Torn Basil

SPAGHETTONI FRA DIABLO -21

Thick Spaghetti, Sauteed Shrimp,
Garlic Chili Oil, Simmered
Marinara, Torn Basil *Spicy

PAPPARDELLE BOLOGNESE - 17

Flat Ribbon Noodle,
Ground Beef, Italian Plum
Tomato, Parmesan Cheese

PASTA LIMONE - \$20

Thick Spaghetti, Smoked Salmon,
Dill, Cream, Lemon Zest

MIO FIGLIO - \$18

Short Pasta, Sausage, Tomato,
Arugula, Spicy White Wine Butter

<<BEER>>

Modelo - 4.5

Shiner Bock - 4.5

Yeungling Flight - 4.5

Arrogant Bastard IPA - 6

Peroni - 6

Galveston Island Brewing:

Causeway Kolsch Blonde - 4.5
Excelsior IPA - 6
Tiki Wheat - 5

This menu is subject to change

20% Gratuity Added to Parties of 6 or more / WE ARE NOT AN ALLERGEN-FREE KITCHEN.
Consuming Raw/Undercooked Meat, Poultry, Eggs, Shellfish or Seafood May Increase Risk of Foodborne Illness.

SANDWICHES & BURGERS ARE SERVED WITH YOUR CHOICE OF:

Lay's Potato Chips -OR- House-cut French Fries -OR- Coleslaw -OR- Potato Salad

UPGRADE TO:

- Truffle Parmesan Fries \$2
- Half Caesar -OR- Greek Salad \$6
- Bowl of Soup \$6

GLUTEN-FREE BREAD, BUNS, PASTA, PIZZA AVAILABLE

<<TOASTED SANDOS>>

CLOSE TO PHILLY - 19

Beef RibEye, White American, Horseradish Mayo, Toasted Ciabatta

ITALIAN GRINDER - 17

Salumi, Provolone, Iceberg & Tomato Salad, Pepperoncini, Red Wine Vin, Mayo, Toasted Ciabatta

CHICKEN CLUB - 17

Chicken Breast, Bacon, Avocado, PepperJack, Lettuce, Tomato, Mayo, Toasted Sourdough

SOUTHERN PULLED PORK -16

Slow-Roasted, Sliced Onion, Pickles, Tangy House-made Slaw.
**SKIP THE BREAD & order "Southern Fries"

CLUCK YEA! - 17

Buttermilk-Soaked, Fried Chicken Thigh on Brioche, Coleslaw, Pickles, Spicy Aioli *Takes at least 15 minutes but she's worth it....

SALMON BURGER - 19

Salmon Filet on Brioche, Spicy Aioli, Fresh Spinach, Roasted Tomato, Red Onion

<<TOAST>>

AUO TOAST - 14

Avocado, Cherry Tomato, Everything Seasoning, Microgreens

FANCY TOAST - 18

Goat Cheese, Smoked Salmon, Cherry Tomato, Arugula, Pickled Onion, Garlic Chili Oil

OLIVE TOAST - 15

Goat Cheese, Olive Tapenade, Piquillo Peppers, Microgreens

<<PRESSED PANINI>>

CHICKEN CAPRESE PANINO - 18

Fresh Mozz, Basil Pesto, Oven-Dried Tomato, Chicken Breast Pressed on Ciabatta

TURKEY BACON RANCH - 17

Turkey, Bacon, Swiss, Pressed on Ciabatta. Ranch on side +Add Avocado

CUBANO - 17

In-House Roasted Pork, Ham, Swiss Cheese, Pickles, Mustard. Pressed on Ciabatta

<<BURGERS>>

ALWAYS DOUBLES WITH SECRET SAUCE; SMASHED WITH ONION SUB BEYOND PATTY +2
GLUTEN FREE +2

CLASSIC - 15

American Cheese, Lettuce, Tomato, Pickles

VERDE - 17

Pepperjack, Avocado, Jalapeno

BACON CHEDDAR JALAPENO - 17

MUSHROOM SWISS - 17

BLUE CHEESE & BACON - 18

<<SALAD & SOUP >>

Add: (4oz) Chicken \$4 / (5) Shrimp \$10
(5oz) Salmon \$10 / Half Avocado \$2

ITALIAN CHOP - 15

Iceberg, Tomato, Red Onion, Salumi, Provolone, Pepperoncini, Red Wine Vin

FRANCESCA - 12

Mixed Greens, Pear, Gorgonzola, Candied Nuts, Balsamic Vinaigrette

FRAGOLA - 12

Fresh Spinach, Strawberries, Feta, Almonds, Balsamic Vinaigrette

QUICHE LORRAINE - 12

Eggs, Cream, Bacon, Caramelized Onion, Gruyère. Served with Side Salad.

GREEK - 12

Romaine, Tomato, Red Onion, Kalamatas, Pepperoncini, Cucumber, Feta, Red Wine Vin

CEASARE - 12

Romaine, Parmesan, Garlic Ciabatta Croutons, House-made Caesar Dressing

CAPRESE SALAD - 12

Sliced Tomato, Fresh Mozz, Basil, Balsamic, Extra Virgin Olive Oil, Arugula

GAB'S CHICKEN SALAD - 12

Grapes, Almonds, Mayo, Onion, Celery, Lettuce, Tomato on Croissant or Half Avocado

TOMATO BASIL SOUP - 8