



Dinner

@ GONZALO'S



Starters

BREAD & GOOD OLIVE OIL | \$5

Kraftsmen Baking Ciabatta Loaf, Extra Virgin Olive Oil

PANE RUSTICO | \$12

Garlic Ciabatta Bread, Seasoned Ricotta, Chili Oil Drizzle



POLPO E PATATA | \$15

Mediterranean-Spiced Octopus 'a la plancha', Warm Potato Salad, Chive Vinaigrette



ROMAN ARTICHOKE | \$12

Flash-Fried, Extra Virgin Olive Oil, Fresh Lemon, Garden Mint

BURRATA CAPRESE | \$12

Oven-Roasted Cherry Tomatoes, Basil Pinenut Pesto, Fresh Burrata (*small shareable)

Salad / Soup

CAESAR - \$8

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



HOUSE - \$6

Mixed Greens, Tomato, Cucumbers, Red Wine Vinaigrette or Ranch



TOMATO BASIL SOUP - \$8

San Marzano Tomatoes, Butter, Basil

BUTTERNUT SQUASH SOUP - \$8

Coconut Milk, Brown Butter Drizzle, Maple Croutons

Main



SNAPPER VERACRUZ | \$25

Crispy Skin Snapper Filet, Jasmine Rice, Artichoke, Tomato, Onion, Jalapeno, White Wine



PERFECT MARRIAGE | \$23

Blackened Shrimp, Cream, Corn, Asparagus, Zucchini, Cherry Tomato Succotash.

VEGETABLE LASAGNA | \$20

Roasted Garlic, Spinach, Zucchini, Béchamel & Marinara a la minute.

CHICKEN PICATTA | \$21

Chicken Breast Milanese, Lemon Caper White Wine Butter Sauce. Served with Pasta

BEEF SHORT RIB | \$25

Slow-braised, Garlic Whipped Potatoes, Red Wine Reduction. #noknifeneeded

BISTRO BURGER | \$20

1/2 lb Burger, Smashed with Onion, Caramelized Onions, Brie, Arugula. Served with Truffle Fries



STEAK FRITES | \$29

Two 3-ounce Beef Filet Medallions, Cowboy Butter, Truffle Parmesan Fries (Add Shrimp +\$)

Gonzalo's American Bistro - 415 9th Street - Dinner is Served Thursday-Saturday 5pm-8pm

<<PASTA>>

MADE FRESH IN HOUSE
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 E 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

RIGATONI ALLA UODKA - \$18

House-made Hollow Tube Pasta, San
Marzano Tomato, Vodka, Cream, Fresh
Herbs

BOSCAIOLA | \$20

Pappardelle Noodle, Chicken Confit, Truffled
Mushroom & Onion, Butter & Parmesan.

<<PIZZA>>

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

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

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

SPINACI - \$17

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

SALMONE AFFUMICATO - \$19

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

MARGHERITA - \$15

Fresh Mozzarella, Cherry Tomato,
Torn Basil, Red Base

FUNGHI - \$17

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

SWEET & SPICY- \$17

Pepperoni, Jalapeno, Honey,
Red Base

BIANCO - \$15

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

P.A. - \$17

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

LITTLE PIG - \$17

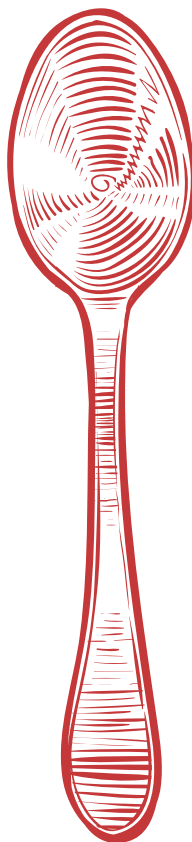
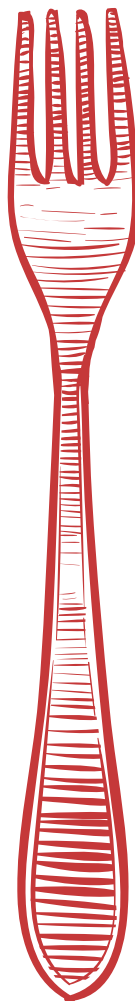
Ground Italian Sausage, Pepperoni,
Whole Milk Mozzarella, Red Base

PEPPERONI - \$16

Pepperoni, Whole Milk Mozzarella, Red
Base

MORTADELLA FOGLIO - \$17

Burrata, Mortadella, Pistachio Crunch,
Arugula



Gluten Free Pasta & Pizza Dough Available

Parties of 6+ people=20% gratuity/NO SPLIT CHECKS