



*8 East Park Street
Mundelein, IL 60060*

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www.tinags.com

Appetizers

Calamari \$11

Served fried or grilled

Sausage and Peppers \$11

Sausage and Peppers sautéed in garlic and olive oil

Goat Cheese \$9

Warm goat cheese served with vodka marinara sauce, triangles of toasted Panini bread and fresh basil

Asiago Cheese Dip \$8

Cold shredded asiago cheese dip served with flatbread chips

Bruschetta \$8

Toasted Italian bread topped with garlic, olive oil, basil, fresh tomatoes and red onions

Steamed Clams \$14

Fresh steamed clams served in red or white sauce

Smoked Salmon

Bruschetta \$12

Toasted Italian bread topped with goat cheese, smoked salmon and our classic bruschetta topping

Seared Tuna \$12

Seared Ahi Tuna topped with Arcadian mixed greens and laced with balsamic reduction and wasabi mayo

Fried Ravioli \$9

Ravioli filled with asiago, mascarpone and ricotta, fried and served with marinara sauce for dipping

Lox Bites \$28

10-12 ounces of tender, steamed bites of Maine lobster tail, served with limoncello beurre blanc

Parmesan Zucchini \$7

Fresh zucchini hand tossed with Panko breadcrumbs and parmesan cheese, fried and served with our vodka marinara cream sauce

Grilled Shrimp Cocktail \$10

Five grilled shrimp served with cocktail sauce and our homemade remoulade sauce

Limoncello Shrimp \$12

Five succulent shrimp sautéed with imported limoncello, cream with shallots, served over a bed of arcadia lettuce

Salads

Add Chicken \$4 or Shrimp \$6

Classic Caesar \$8

Romaine lettuce, grated parmigiana cheese, croutons and Caesar dressing

Chopped Salad \$9

Mixed greens, diced eggs, cucumbers, tomato, red onions, bleu cheese and fontinella cheese, chopped and tossed with our house dressing

Caprese \$9

Fresh Ovolini mozzarella, tomatoes, and red onions drizzled with balsamic vinaigrette

Strawberry Feta \$10

Bed of romaine lettuce, sliced avocado, fresh strawberries, red onions, crumbled Feta cheese and candied walnuts, served with a blush vinaigrette

Tina's Spinach Salad \$10

Leaf spinach, fresh strawberries, walnuts, mandarin oranges and imported gorgonzola cheese, served with poppyseed dressing

Wedge Salad \$7

Wedge of iceberg lettuce served with chopped tomatoes, red onions, bleu cheese crumbles and bleu cheese dressing

The Lawson \$11

Our classic wedge salad topped with crispy bacon and grilled breast of chicken

Cobb \$11

Iceberg lettuce, diced egg, tomato, bleu cheese, bacon, green onions and grilled chicken breast, with your choice of dressing

Steak & Pork

Served with potato of the day

Steak Cognac \$26

Medallions of filet mignon sautéed in a cognac cream sauce with mushrooms and shallots

Tina's Pork Chops \$20

Boneless pork tenderloin breaded and pan sautéed, topped with an Arcadian lettuce and laced with a Dijon mustard sauce

Pork Chop Gildardi \$20

Breaded and pounded pork tenderloin pan seared, topped with sautéed roma tomatoes, roasted garlic, and fresh basil

Steak alla Tina G's \$34

Medallions of filet mignon topped with lobster meat and roasted shallot hollandaise sauce served over grilled asparagus

Sides

Side Garden Salad - \$4 - Side Caesar Salad - \$5 - Cup of Soup - \$3

Pastas

Add Chicken \$4 or Shrimp \$6

Spaghetti/Penne \$11

Your choice of imported spaghetti or penne pasta, served with meat or marinara sauce

Sausage Penne \$15

Roasted yellow and red peppers, mushrooms, sausage and homemade meat sauce, served over penne pasta

3 Cheese Ravioli \$15

Ravioli filled with asiago, mascarpone and ricotta, served in our vodka marinara cream sauce

Gnocchi with Broccoli \$15

Broccoli sautéed in olive oil with onion and garlic, served over homemade gnocchi

Pasta Calamari \$17

Calamari sautéed in garlic, olive oil, onion, white wine, tossed with marinara sauce, served over linguine

Chicken Gilardi \$18

Boneless breast of chicken and Italian sausage sautéed in olive oil, white wine, garlic, and Italian seasonings served with roasted peppers, mushrooms, peas and roasted potatoes

Chicken alla Tina G's \$17

Sliced chicken breast sautéed in a sun-dried tomato pesto cream sauce with gouda, served over penne pasta

Braised Beef Ravioli \$16

Succulent braised beef ravioli sautéed in a Chianti cream sauce with mushrooms

Fettucine Alfredo \$15

Homemade egg noodles tossed with imported parmigiana and romano cheese in a butter and cream sauce

Bow Tie Asiago \$16

Bow tie pasta sautéed in an asiago cream sauce with imported prosciutto, peas and red onions

Pasta Spruzza \$16

Smoked salmon, sautéed in a goat cheese cream sauce with basil and scallions, served over bow tie pasta

Spaghetti Carbonara \$16

Imported prosciutto and peas sautéed in a light creamy parmesan sauce, served with spaghetti

Seafood Diabolo \$28

Lobster, shrimp, calamari, and clams sautéed in our homemade marinara sauce and accented with spicy seasonings, served over linguine

Gnocchi Caprese \$15

Fresh tomatoes sautéed with olive oil, garlic and basil, served over gnocchi and topped with fresh mozzarella and a touch of marinara

Linguine Clam Sauce \$17

Whole and chopped clam's sautéed in a white or red clam sauce and served over linguine

Lobster & Asparagus \$28

Tender lobster sautéed in a creamy dill sauce with fresh asparagus, served over penne pasta

Chicken

Chicken Scallopine \$17

Medallions of chicken sautéed with red and yellow peppers, mushrooms, garlic, white wine and a touch of our meat sauce, served over fettuccine

Chicken Marsala \$17

Boneless breast of chicken sautéed in a Marsala wine sauce with fresh mushrooms and scallions, served with fresh vegetables

Naked Chicken Parmigiana \$18

Boneless breast of chicken baked with fresh mozzarella, homemade marinara sauce and served over a bed of sautéed spinach

Chicken Parmigiana \$17

Boneless breast of chicken lightly breaded, sautéed and topped with our marinara sauce and parmigiana cheese, served over fettuccine

Chicken Francese \$17

Boneless breast of chicken dipped in a light egg washed, sautéed with a lemon, butter and white wine sauce, served with fresh vegetable

Sandwiches

All sandwiches served with French fries - Substitute Sweet Potato Fries \$1.50

Chicken Asparagus Panini \$10

Grilled chicken topped with asparagus, provolone cheese, sun dried tomato mayo and pesto, served on grilled Panini bread

Veggie Walnut Burger \$10

Mouthwatering walnut burger topped with sliced avocado, crispy onions, provolone cheese and laced with a dijonnaise, served on brioche

Lobster Roll \$16

Succulent lobster meat, blended with mayonnaise, touch of Dijon mustard, lemon, fresh herbs and celery, served on a baguette with bib lettuce

Lobster Grilled Cheese \$17

4 oz. lobster tail tossed with Panko breadcrumbs, pan sautéed and nestled between grilled Texas toast and white American cheese, served with our remoulade sauce

Wagyu Burger \$14

8 oz Wagyu Australian grass feed beef patty grilled to perfection topped with lettuce, tomato and onion, served on brioche - make it Philly's famous patty melt for \$1

