

# STARTERS

## COLD

### GUS & GUIDO'S ANTIPASTO

A SELECTION OF GREEK/ITALIAN DELICACIES

SERVED COLD FOR SHARING- 14

### BOCCONCINI

LIGHT ITALIAN BALLS OF CHEESE- 8

### GREEK FETA AND CALAMATA OLIVES - 8

### SELECTION OF DIPS AND SPREADS

TARAMOSALATA, TZATZIKI, SKORDALIA & FEISTY

FETA- 12 EACH- 4

### DOLMADES YALDZI

MARINATED GREEK VINE LEAVES STUFFED WITH

RICE, HERBS AND LEMON- 8

### GREEK ROASTED RED PEPPERS- 7

## HOT

### CALAMARI

SERVED IN BATTER WITH LEMON AND TZATZIKI

SAUCE FOR DIPPING- 10



### MELANZANE FRITTI ALLA PARMIGIANA

PAN FRIED EGGPLANT TOPPED WITH POMODORO

SAUCE AND THREE CHEESE BLEND- 8

### SAGANAKI OPA!!!

GREEK FRIED RAVIERA CHEESE FLAMBEED AT YOUR

TABLE SIDE- 10



### KEFTEDAKIA

GREEK STYLE MEATBALLS SERVED  
SIZZLING SPRINKLED WITH LEMON AND

MOUNTAIN OREGANO- 11

### SPANAKOPITES

BABY SPINACH AND FETA CHEESE BAKED IN FILO  
PASTRY AND SERVED WITH FEISTY FETA SAUCE

FOR DIPPING- 9

### STEAMED GREEK STYLE MUSSELS

STEAMED IN WHITE WINE FRESH GARLIC

AND BUTTER- 12

### SOUZOUKAKIA

GREEK STYLE SAUSAGE SAUTEED IN FRIED

ONIONS AND SERVED SIZZLING- 10

### GRILLED QUAIL RIGANATO

A BRACE OF QUAIL CHARBROILED AND BASTED WITH  
FRESH LEMON WHITE WINE AND OREGANO SERVED

SIZZLING- 13

### GREEK STYLE ESCARGOTS

A DOZEN EXTRA LARGE ESCARGOTS  
SAUTEED IN GARLIC, MUSHROOMS AND  
PEPPERS FINISHED WITH A SPRINKLE OF

WHITE WINE, SERVED HOT OR MILD- 10

### GARLIC BREAD- 4

GARLIC BREAD WITH THREE CHEESES- 6

ITALIAN BRUSCHETTA- 7

GREEK BRUSCHETTA- 7

# SOUPS AND SALADS

## AVGOLEMONO SOUP

A TRADITIONAL CHICKEN, RICE AND LEMON SOUP - 5

## SOUP OF THE DAY

ASK YOUR SERVER FOR TODAY'S SOUP - 5



## GUS'S GREEK SALAD

FRESH RIPE TOMATOES, CUCUMBERS, ONIONS, PARSLEY, KALAMATA OLIVES, GREEN AND RED PEPPERS, MARINATED ARTICHOKE HEARTS AND FETA CHEESE FOLDED IN OUR GREEK HOUSE

DRESSING SM - 8 LGE - 10

## HOUSE GREEK SALAD

FRESH LETTUCE, CUCUMBERS, KALAMATA OLIVES, RED ONIONS, TOMATOES, AND FETA CHEESE TOSSED IN OUR GREEK HOUSE DRESSING

SM - 6 LGE - 8

## JULIUS CAESAR SALAD

CRISP ROMAINE LETTUCE FOLDED INTO OUR OWN CAESAR DRESSING CROUTONS & DOUBLE SMOKED BACON

SM - 6 LGE - 8

# MEZES

**MEZES** - A GREEK WORD MEANING APPETIZER. SOMETIMES ENJOYED AS A MAIN COURSE AMONG CLOSE FRIENDS. ALWAYS ENJOYED WITH A COLD GLASS OF RETSINA WINE OR A TRADITIONAL OUZO ON THE ROCKS.

**PIKILIA** - A GREEK WORD MEANING SELECTION OF DIFFERENT DELICACIES.

## GUS'S MIXED GRILL PIKILIA PLATTER

FRESH GRILLED LAMB CHOPS, CHICKEN SOUVLAKI, PORK TENDERLOIN SOUVLAKI, BEEF TENDERLOIN SOUVLAKI, GREEK STYLE SAUSAGES SAUTEED IN FRIED ONIONS, A BRAISE OF GRILLED MARINATED QUAIL KEFTEDAKIA (MEATBALLS) - 45

## GREEK ISLAND SEAFOOD PIKILIA PLATTER

FRESH SHRIMPS AND SCALLOPS SAUTEED IN DRAWN BUTTER AND WHITE WINE. SERVED ON A BED OF GREEK PILAF RICE. STEAMED FRESH MUSSELS IN SHAVED GARLIC AND WHITE WINE, OUR FAMOUS CALAMARI AND FRESH ATLANTIC SALMON - 49

## VEGETARIAN PLATTER

FRESH VEGETABLE SOUVLAKIS SERVED ON A BED OF PILAF RICE SPANAKOPITES (SPINACH AND FETA CHEESE ENCASED IN FILO PASTRY) ...DOLMADES YIALTZI (STUFFED VINE LEAVES WITH RICE AND LEMON) LIGHTLY BRAISED ZUCCHINI EGGPLANT AND ROASTED RED PEPPERS - 35

## SELECTION OF DIPS AND SPREADS

TARAMOSALATA - red caviar spread

SKORDALIA - potato and garlic spread

TZATZIKI - fresh yoghurt, crushed garlic and fresh cucumber dip

FEISTY FETA - feta cheese, crushed kalamata olives, fresh herbs and spices, and pita bread for dipping - 12

# GUS & GUIDO'S SPECIALTY DISHES

ALL DISHES INCLUDE CHOICE OF TWO OF THE FOLLOWING;  
GREEK ROASTED POTATOES, FRENCH FRIES, GARLIC MASHED WITH BUTTER, FRESH SAUTEED VEGETABLES

## MOUSSAKA

A TRADITIONAL GREEK CASSEROLE MADE WITH EGGPLANT, ZUCCHINI, POTATO, GROUND BEEF, HERBS AND SPICES, TOPPED WITH BECHAMEL SAUCE AND BAKED TILL GOLDEN - 16

## SOUVLAKI PLATTERS

SOUVLAKIS ARE GRILLED SKEWERS OF MEAT OR VEGETABLES ALWAYS SERVED WITH GREEK SALAD PILAF RICE AND ROASTED POTATOES

PORK - 17

CHICKEN - 17

BEEF TENDERLOIN - 19 VEGETABLES - 15

## VEAL SCALLOPINI

LIGHTLY BREADED PROVIMI VEAL TOPPED WITH MELANZANE FRITTI, POMODORO SAUCE, AND THREE CHEESES - 19

## POLLO PARMIGIANA

10 OZ CHICKEN BREAST LIGHTLY BREADED AND TOPPED WITH MAMA'S OWN POMODORO SAUCE, AND MELTED MOZZARELLA AND PARMESAN CHEESES - 20

## PORCHETTA RIPIENA

THE FINEST LOCAL PORK TENDERLOIN, STUFFED WITH FRESH MUSHROOMS HERBS AND VEGETABLES. SERVED ON A BED OF RICE - 22

## GREEK PEPPER PORK

TENDER PORK TENDERLOIN BRAISED IN GREEN PEPPER CORNS AND A LIGHT CREAMY RED WINE GLAZE - 23

## CHICKEN CACCIATORE

10 OZ CHICKEN BREAST GRILLED SLICED AND FOLDED INTO A TOMATO MUSHROOM AND WINE SAUCE, SERVED ON A BED OF RICE - 22

## KOTA YEMISTI

10 OZ FRESH BREAST OF CHICKEN GRILLED AND STUFFED WITH SPICY SPINACH AND GREEK GOAT CHEESE TOPPED WITH THREE CHEESES - 20

## STUFFED CHICKEN ALLA GRECO

10 OZ BREAST OF CHICKEN, GRILLED AND STUFFED WITH ZUCCHINI, GOAT CHEESE, AND ROASTED RED PEPPERS - 22

## CALAMARI

TENDER CALAMARI RINGS DIPPED IN OUR OWN BATTER AND SERVED WITH GREEK SALAD - 18

## BBQ QUAIL RIGANATO

MARINATED AND GRILLED, SERVED ON A BED OF PILAF RICE - 22

## GYRO PITA PLATTER

SERVED WITH GREEK SALAD AND TZATZIKI SAUCE - 15

## FRESH ATLANTIC SALMON RIGANATO

GRILLED SALMON STEAK BASTED IN LEMON AND MOUNTAIN OREGANO SERVED ON A BED OF PILAF RICE - MARKET PRICE

# STEAKS CHOPS & RIBS

ALL OUR GRILL SELECTIONS COME WITH TWO OF THE FOLLOWING;  
OVEN ROASTED POTATOES, PILAF RICE, GARLIC MASHED POTATOES OR FRESH  
SAUTEED VEGETABLES IN SEASON.

**NEWYORK STEAK ATHENA**  
AAA BLACK ANGUS GRILLED TO  
YOUR LIKING AND TOPPED WITH FRESH  
BUTTER - FRIED MUSHROOMS - 22

**BISTECCA DA SOLO**  
10 OZ NEWYORKER GRILLED TO  
YOUR PREFERENCE - 20

**GREEK ISLAND SIRLOIN**  
PRIME CUT SIRLOIN STEAK MARINATED  
IN FRESH HERBS AND INFUSED OLIVE  
OIL, GRILLED THE WAY YOU LIKE AND  
TOPPED WITH FIVE BUTTER FRIED  
FANTAIL SHRIMP - 26

**NEWYORK STEAK ACHILLES**  
PERFECTLY AGED AAA BLACK ANGUS  
STEAK, GRILLED THE WAY YOU LIKE IT  
TOPPED WITH SPICY SPINACH, GOAT  
CHEESE AND MELTED MOZZARELLA - 26

**BISTECCA ALLA PIZZAIOLA**  
10 OZ SIRLOIN STEAK COOKED TO  
PREFERENCE AND TOPPED WITH  
ITALIAN POMODORO SAUCE AND  
PARMESAN CHEESE - 22



**GUS'S  
BRIZZOLA**  
ONE POUND OF  
AAA BLACK AN-  
GUS PRIME RIB  
STEAK COOKED  
TO YOUR LIKING  
AND BRUSHED IN  
LEMON BUTTER  
AND FRESH  
HERBS - 28

**PEPPERCORN STEAK VERDE**  
ONE OF THE CHEF'S FAVORITES  
10 OZ NEWYORK STEAK STRIPLOIN  
BRAISED IN DRAWN BUTTER AND GREEN  
PEPPER CORNS FINISHED IN A CREAMY  
DEMI GLACE SAUCE - 24

**GREEK STYLE LAMB  
CHOPS RIGANATO**  
CHEF SELECTED THICK CUT LAMB  
CHOPS, LIGHTLY MARINATED IN GREEK  
HERBS AND LEMON RIND, CHARBROILED TO  
PERFECTION - 25



**GUS'S FAMOUS  
CHAR-GRILLED RIBS**  
MARINATED BABY BACK RIBS FINISHED ON  
THE BBQ AND BASTED WITH MOUNTAIN  
OREGANO, OLIVE OIL AND LEMON - 20

**GUIDO'S ITALIAN-STYLE  
BABY BACK RIBS**  
FALL OFF THE BONE AND BASTED  
WITH GUIDO'S OWN SPICY SWEET  
BBQ SAUCE - 22

# LOTSAPASTA!

ALL GUS & GUIDO'S PASTA DISHES ARE SERVED WITH CHOICE OF JULIUS CAESAR SALAD OUR HOUSE GREEK SALAD AND GARLIC TOAST

## SPAGHETTI ALLA POMODORO

A HEALTHY SERVING OF SPAGHETTI TOPPED WITH MAMA'S OWN POMODORO SAUCE AND 3 CHEESES-12

## SPAGHETTI BOLOGNESE

MAMA WOULD BE VERY PROUD! A HUGE HELPING OF SPAGHETTI SERVED WITH LOTSA MEAT SAUCE AND LOTSA CHEESE-14

## RAVIOLI BOLOGNESE

STUFFED WITH MEAT AND TOPPED WITH BOLOGNESE SAUCE AND 3 CHEESES-16

## LASAGNA

JUSTA-LIKA-MAMA-YOUSA-MAKE, LAYERS OF PLUMP NOODLE, S BOLOGNESE SAUCE, RICOTTA, PARMESAN AND MOZZARELLA BAKED UNTIL PERFECT -14

## SPAGHETTI AND MEATBALLS

A HEAPING BOWL OF PASTA TOPPED WITH 4 HOMEMADE MEATBALLS, BOLOGNESE MEAT SAUCE AND 3 CHEESES-16

## LINGUINE MARINARA

RECIPE STRAIGHT FROM THE ISLAND OF SARDENIA SHRIMPS, SCALLOPS, CLAMS, MUSSELS AND BUTTON MUSHROOMS SAUTEED IN FRESH GARLIC AND TOSSED IN PLUMP LINGUINI NOODLES AND A CREAMY ROSE SAUCE-17

## CARBONARA

A DELICIOUS, DELICATE DISH MADE WITH PAN-SEARED SPAGHETTI FOLDED INTO PARMESAN CHEESE, WHITE WINE SAUCE, GARLIC AND DOUBLE SMOKED BACON-15

## FETTUCCHINE FREDERICO

PLUMP FETTUCCHINE NOODLES PAN-SEARED IN LIGHT BUTTER AND FOLDED INTO ALFREDO WINE SAUCE AND 3 CHEESES-14

## MAKARONADA ME KREAS

THE GREEK WAY OF EATING SPAGHETTI PAN-SEARED AND TOSSED IN A BEEFY SLIGHTLY SPICY TOMATO REDUCTION WITH TENDER PIECES OF PRIME RIB-17

## GNOCCHI CON SALSA ROSA

A HEALTHY SERVING OF OUR SOON TO BE FAMOUS POTATO PASTA MORSELS TOSSED IN A CREAMY ROSE SAUCE AND SPRINKLED WITH PARMESAN CHEESE-14

## PENNE ARABIATTA

HOT SAUSAGES AND HOT PEPPERS TOSSED IN PENNE NOODLES AND POMODORO SAUCE-16

## PENNE PRIMAVERA

AL DENTE PENNE FOLDED INTO A CREAMY WHITE WINE SAUCE AND FRESH VEGETABLES IN SEASON-13  
ADD CHICKEN-5

# SPECIALTY PIZZAS

## PICANTE

POMODORO SAUCE, HOT PEPPERS, ITALIAN SAUSAGE AND 3 CHEESES-12

## BOLOGNESE

MEAT-LOVERS MEAT SAUCE, BACON, ITALIAN SAUSAGE, MEATBALLS AND THREE CHEESES-17

## ZORBA

POMODORO SAUCE, FETA CHEESE, OREGANO, KALAMATA OLIVES, GREEN OLIVES 3 CHEESE BLEND-15

## BAMBINO

POMODORO SAUCE, PEPPERONI AND 3 CHEESE BLEND-10

## FOUR CHEESE

POMODORO SAUCE, MOZZARELLA, PARMESAN, ROMANO, FETA CHEESES-14

## ATHENA

POMODORO SAUCE, MUSHROOMS, FETA CHEESE, RED ONIONS, BLACK KALAMATA OLIVES, 3 CHEESE BLEND-15

## MEATBALL

OUR HOUSE MADE MEATBALLS, POMODORO SAUCE, RED ONIONS, HOT PEPPERS AND 3 CHEESE BLEND-15

## CACCIATORE

POMODORO SAUCE, GRILLED CHICKEN BREAST, FRESH MUSHROOMS, RED ONIONS, RED PEPPERS AND THREE CHEESE BLEND-6

## BIANCA

ALFREDO SAUCE, 6 OZ CHICKEN, RED ONIONS, MUSHROOMS, DOUBLE SMOKED BACON AND 3 CHEESE BLEND-16

ADD OUR HOUSE MADE BRUSCHETTA MIX TO ENHANCE THE FLAVOUR OF ANY PIZZA-3

# GUS & GUIDOS



A GREEK ITALIAN EXPERIENCE!

