

Guido's

Established 1979 Los Angeles, California

ANTIPASTI

Calamaretti Fritti fried baby calamari, marinara sauce	12	Vongole in Umido clams, parsley, white wine broth	10
Antipasto Misto prosciutto, mortadella, salami, fresh mozzarella & provolone cheese	15	Mozzarella Marinara fresh mozzarella, marinara sauce	10
Scampi Porto Fino prawns, garlic, herbs, white wine, tomato	15	Prosciutto e Melone prosciutto, cantelope	12
Cozze fresh mussels, tomato broth	12	Carpaccio di Manzo filet mignon, arugula, lemon, capers, shaved parmesan	15
Mozzarella Caprese mozzarella, sliced tomato, basil	10	Smoked Salmon salmon, capers, onions, toast	16
Pepperoni Arrosto roasted bell peppers, anchovies	10		



ZUPPE

Minestrone
assorted vegetables
7

Pasta e Fagioli
tube pasta, cannellini beans
8

Stracciatella Romana
spinach, egg, parmesan
8



INSALATE

Guido's
lettuce, bologna salami, mozzarella, garbanzo beans, italian house dressing 8 |

Frutti di Mare
lettuce, shrimp, scallops, calamari, house dressing 13 |

Tre Colore
radicchio, endive, arugula, parmesan, balsamic dressing 8 |

Caesar
romaine lettuce, croutons 10 |

VEGETARIANO

Eggplant Parmigiana
eggplant, marinara, melted mozzarella & parmesan cheese 15 |

Ravioli di Magro
spinach, swiss chard, & cheese ravioli, marinara sauce 15 |

Penne Pesto
Penne pasta in our fresh pesto sauce
With broccoli 14 |

Penne Arrabiata
penne, spicy marinara sauce 14 |

Capellini alla Primavera
assorted vegetables, heirloom tomatoes, garlic & olive oil 16 |

PASTE

Ravioli di Aragosta lobster ravioli, vodka pink sauce	18	Spaghetti Bolognese spaghetti, meat sauce	16
Linguini alla Vongole linguini, clams, white wine sauce	19	Spaghetti "Casa" shrimp, capers, vodka pink sauce	20
Fettuccine Alfredo chicken, cream sauce	18	Rigatoni Vesubio chicken, sun dried tomatoes, mushrooms, light cream sauce	20
Lasagna alla Bolognese meat lasagna, mozzarella, marinara	16	Cannelloni pasta "crepe" stuffed with veal and spinach in a pink sauce	15
Linguini Scampi five jumbo shrimp in spicy marinara	21		
Linguini Pescatore shrimp, scallops, clams, calamari, lobster, mussels, fish, red tomato broth	22		

PESCE

Salmon Dijon atlantic salmon, light dijon sauce	21
Cioppino shrimp, scallops, calamari, clams, mussels, lobster, tomato and white wine broth	24
Scampi alla Pizzaiola prawns, white wine tomato sauce, garlic, olive oil	22
Scampi Aglio e Olio prawns, garlic, olive oil	22

POLLI

Pollo Piccata chicken breast, white wine, lemon , caper sauce	20
Pollo Marsala chicken breast, marsala wine mushroom sauce	20
Pollo Melanzana chicken breast, eggplant, mozzarella cheese, light tomato sauce	20
Pollo Toscana chicken breast, porcini mushrooms, fresh tomatoes	20

CARNE

Vitello Piccata veal, white wine, lemon, caper sauce	22	Vitello Parmigiana veal, melted mozzarella cheese, marinara sauce, side of spaghetti marinara	24
Vitello alla Milanese breaded veal cutlet, side of spaghetti marinara	25	Veal Chop Grilled, served in madeira wine mushroom sauce	32
Vitello Saltimbocca alla Romana veal, prosciutto, spinach, madiera wine	23	Filetto di Manzo filet mignon, green peppercorn & cognac sauce	34
Vitello Marsala veal, marsala mushroom sauce	23	New York Steak new york steak, roasted garlic, fresh herbs	31

SIDES

Sautéed Spinach	6
Side Pasta	5
Garlic Bread	4

Please notify us of any food allergies – 18% gratuity added to parties of 8 or more

Corkage \$20

Thank you for dining with us.