

## Pastas

<b>Lasagna</b> House specialty, seven layers of egg pasta with parmesan & mozzarella cheese, bolognese & bechamel sauce	\$240
<b>Frutti di Mare</b> , black linguini, shrimp, octopus, scallops & fresh tomato sauce, cream and a touch of Cognac	\$325
<b>Spaghetti Gambaroni</b> , garlic & olive oil with sautéed gulf shrimp	\$305
<b>Spaghetti Bolognese</b> , slow cooked beef and tomatoes sauce	\$230
<b>Spaghetti Carbonara</b> , white wine, bacon, parmesan & egg yolk	\$240
<b>Fettuccini Alfredo</b> , bechamel sauce, ham & mushrooms	\$230
<b>Spaghetti Napoli</b> , fresh tomato sauce with Italian herbs	\$210
<b>Ravioli</b> stuffed with sweet potato & ricotta, smoked almonds, beurre noisette & truffle oil	\$240

## Pizzas

<b>Marinera</b> , mozzarella cheese, tomato sauce, shrimp & marjoram	\$275
<b>Margherita</b> , mozzarella cheese, tomato sauce & slices, fresh basil	\$205
<b>Yvonne</b> , mozzarella cheese, arugula, bacon & sundried tomato & sauce	\$230
<b>Galen</b> , mozzarella cheese, tomato sauce, pepperoni & oregano	\$220
<b>Cozumel</b> , mozzarella cheese, tomato sauce, ham & onions	\$220
<b>Amelia</b> , mozzarella cheese, artichoke, prosciutto & arugula	\$260
<b>Vegetarian</b> white pizza, fennel scented farmers cheese & seasonal grilled vegetables	\$230
<b>Four Seasons</b> , traditional presentation in four sections, asparagus, olives, ham & mushroom	\$230
<b>Guido's Traditional Calzone</b> : mozzarella cheese, tomato sauce, ham & mushroom	\$230

## Salads

<b>Very Green salad</b> , mixed leaves, avocado & caramelized pepitas	\$115
<b>Capresse salad</b> , Oaxaca cheese slices, tomato & basil pesto	\$120
<b>Yvonne's salad</b> , barley, pistachio, arugula, mint, basil, tomato & lime	\$125
<b>Roasted Beet salad</b> , smoked paprika yoghurt, lemon/ lime olive oil	\$125
<b>Goats &amp; Greens</b> , greens with pecan crusted goat cheese & cranberry	\$135

## Appetizers

<b>Guidos famous Garlic bread</b> , Danish butter, rosemary & garlic	\$45
<b>Sautéed Shrimp</b> Italian herbs, Guidos garlic butter, banana pepper	\$195
<b>French onion soup</b> , beef stock, onion, rye bread & Swiss cheese	\$130
<b>Local catch Carpaccio</b> , thinly sliced with our special vinaigrette	\$160
<b>Beef Carpaccio</b> , Angus filet with basil pesto, spinach	\$160
<b>Homemade Gnocchi</b> with three cheese mixture & cream sauce	\$135

## Main Course

<b>Fresh fish Calabrese</b> , browned butter, black olives, capers & lime	\$345
<b>Osso Buco</b> : slow cooked braised pork shank, saffron risotto	\$315
<b>Gulf Octopus</b> , cooked tender, roasted potato & garlic, Spanish smoked paprika & chorizo	\$320
<b>Fresh Lobster Tail</b> a la Putanesca with capers, olives, dried tomatoes and extra virgin olive oil (only in season)	\$525
<b>Sea Scallops</b> , prosciutto wrapped, Milanese risotto, citrus beurre blanc	\$345
<b>The light</b> , thin slices of catch of the day with avocado & fresh herbs	\$320
<b>Chicken breast</b> , stuffed with sautéed spinach & cheese in a potato crust with rosemary sauce	\$315
<b>Filet Mignon choice</b> , pan seared, demi-glace sauce, herb butter	\$495