

LA GONDOLA

ITALIAN RESTAURANT



We Cater & Host Gatherings!

Website: LaGondolaMansfield.com

Email: LaGondolaMansfield@gmail.com

ANTIPASTI

Garlic Cheese Bread3.5
Melted mozzarella & baked fresh daily

Bruschetta alla Romano6.75
Grilled bread, diced Roma tomatoes,
basil, garlic & extra virgin olive oil

Fried Mozzarella Cheese6.75
Hand breaded served with our
homemade marinara sauce

Calamari Fritti9
Lightly breaded calamari served
with our homemade marinara sauce

Mozzarella Caprese8.5
Fresh buffalo mozzarella, sliced tomato,
basil, greek olives & extra virgin olive oil

Calamari in Umido9
Sautéed calamari in marinara sauce

Clams or Mussels al Brodetti10
Served in marinara sauce or
white wine garlic sauce

Gamberi alla Gondola8.95
Shrimp sautéed with mushrooms
& shallots in a brandy cream sauce

Gamberi alla Veneta.....8.95
Shrimp sautéed with shallots &
prosciutto in a white wine sauce

*Carpaccio12.75
Thinly sliced filet with spring mix,
shaved parmigiano & extra virgin olive oil

Antipasto Misto9.75
Italian cold cuts, fresh buffalo mozzarella cheese,
greek olives & roasted bell peppers

Antipasto di Mare.....12.5
Steamed clams, mussels, calamari,
& shrimp tossed in garlic lemon
Italian herbs dressing

La Gondola Crab Cake.....11
Lump blue crab cakes over spring mix,
served with tartar sauce

INSALATA
E ZUPPE

Soup of the day3.5

*Caesar Salad4.5

Insalata di Spinaci6.50
Baby Spinach topped with bacon,
roasted walnuts, bleu cheese crumbles,
in a honey mustard vinaigrette dressing

TRADITIONAL

Spaghetti, Capellini, Penne, Fettuccini or Linguini11.75
Choice of marinara or garlic & oil

Spaghetti, Capellini, Penne, Fettuccini, or Linguini 13.75
Choice of meat sauce, meatballs or Italian sausage

Fettuccini Primavera 14.75
Fettuccini with fresh zucchini, carrots & artichokes, mushrooms, broccoli,
tomatoes in a light parmigiana cream sauce

Fettuccini Alfredo..... 12.75
Fettuccini pasta tossed in Alfredo sauce

Manicotti di Ricotta 12.75
Cannelloni pasta stuffed with ricotta cheese topped with tomato sauce & mozzarella cheese

Capellini al Pomodoro e Basilico 12.75
Angel hair pasta in a fresh basil Romano tomato sauce

Lasagna alla Bolognese 13.75
Baked with our homemade besciamella meat sauce topped with mozzarella

Penne Sorrentino 12.75
Penne in fresh romano tomato sauce topped with buffalo mozzarella & grilled eggplant

Fettuccini con Funghi e Prosciutto 12.75
Fettuccini with mushrooms & prosciutto in alfredo sauce

Tortellini alla Panna 12.75
Stuffed with meat served in alfredo sauce

Eggplant Parmigiana..... 12.95
Baked with tomato sauce & mozzarella cheese

Salsiccia alla Contadina..... 14.95
Italian sausage, bell peppers & onions sautéed in a fresh tomato sauce
served over spaghetti



POLLO

Parmigiana 15.50
Breaded chicken breast topped
with mozzarella in marinara sauce

Forestiera 16.00
Sautéed chicken breast with mushrooms
in a white brandy cream sauce

Limone..... 15.00
Sautéed chicken breast in
lemon butter garlic wine sauce

Val d’Aosta..... 17.00
Sautéed chicken topped with prosciutto,
asparagus & fontina cheese in
lemon butter white wine sauce

Carciofo 17.00
Sautéed chicken breast artichoke
hearts in white wine garlic sauce

Griglia..... 16.00
Grilled chicken breast topped
with sautéed mushrooms

Marsala 16.00
Sautéed chicken breast with
mushrooms in marsala wine sauce

Rollatino 19.00
Chicken breast stuffed with ground
sausage & Italian herbs topped with
Mushroom pink brandy cream sauce

ALL ENTREES ARE SERVED WITH A CUP OF SOUP OR HOUSE SALAD
** Consuming raw or undercooked meats, poultry, seafood, or raw eggs may increase your risk of food
illness, especially if you have a certain medical condition**

PESCE

Linguini Vongole 13.75
Clams over linguini in light marinara or white wine garlic sauce

Linguini Shrimp Scampi 16.25
Sauteed shrimp in lemon white wine shallot garlic sauce over linguine

Capellini con Gamberi e Roasted Garlic 16.25
Sautéed shrimp with roasted garlic in fresh basil, romano tomato sauce over angel hair pasta

Capellini alla Pescatora 24.95
Clams, mussels, shrimp & calamari over angel hair pasta in a light marinara sauce or a white wine garlic sauce

Gamberi alla Provenciale 18.5
Shrimp sautéed in butter garlic white wine sauce

Gamberi alla Parmigiana 18.5
Breaded shrimp topped with mozzarella in marinara sauce

Gamberi alla Pizzaiola 18.5
Shrimp sautéed garlic & capers in a white wine marinara sauce

VITELLO

Marsala 21.95
Veal sautéed with mushrooms in marsala wine sauce

Milanese 21.95
Pan fried breaded veal

Parmigiana 21.95
Breaded veal topped with mozzarella in marinara sauce

Limone 21.95
Veal sautéed in white wine lemon butter sauce

Pizzaiola 21.95
Veal sautéed in garlic capers white wine marinara sauce

Saltimbocca 23
Veal with prosciutto, fontina cheese, sage in white wine sauce

STEAK

*Griglia 29
8oz Grilled filet mignon topped with sauteed mushrooms

*Diane..... 30
8oz. Grilled filet mignon sautéed mushrooms with shallots in a worcestershire brandy cream sauce

*Poivre 30
8 oz. Grilled filet mignon peppercorn crusted in cognac cream sauce

*Gaetano..... 30
8 oz. Grilled filet mignon with sautéed mushrooms & proscuitto in demi glaze wine sauce

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DESSERT

Cannoli7

Tiramisu7

Lemoncello Cake7

Cheese Cake7

Crème Brulée7

Chocolate Mousse Cake7

BEVERAGE

Tea/Coffee2.5

Soft Drink2.75

Espresso3.25

Cappuccino4

San Pelligrino5

SIDES

Side Pasta5.95

Meatball or Sausage (each).....2

Add shrimp (3)5

Add Chicken4

Asparagus or Spinach5.95

Sub Asparagus or Spinach.....3.95

Split Charge2.5

Sub Caesar Salad.....2.5

COCKTAILS

Espresso Martini

360 Madagascar Vanilla Vodka, Kahlua & espresso

Chocolate Martini

360 Madagascar Vanilla Vodka, Kahlua,
Godiva Chocolate Liqueur & Frangelico

Lemon Iced Tea

Deep Eddy Sweet Tea Vodka & lemonade

Old Fashioned

Woodford Reserve Bourbon, muddled sugar,
bitters, an orange wheel & a cherry

Italian Ice

Tuaca, lemoncello, triple sec & sweet n' sour

Moscow Mule

Deep Eddy Ruby Red Vodka, Stoli Ginger Beer & lime juice

Cosmopolitan

Absolut Mandrin Vodka, triple sec,
cranberry juice & lemon juice

Lantern

Malibu Coconut Rum, Midori, crème de banana,
pineapple juice & a splash of sweet n' sour

Mint Cookie

Kahlua, Frangelico,
peppermint schnapps & irish cream

VINO BY THE GLASS
SPARKLING

Korbel Brut 187, California	7
Benacetto Prosecco, Italy.....	9

BIANCO

Sutter Home White Zinfandel, California.....	6
Sutter Home Pinot Grigio, California	6
Benvolio Pinot Grigio, Italy	8
Chateau Ste. Michelle Riesling, Washington	7
Cupcake Moscato, Italy	8
Brancott Sauvignon Blanc, New Zealand	8
Glen Ellen Chardonnay, California	6
Kendall Jackson Chardonnay, California	9
Joel Gott Unoaked Chardonnay, California.....	10
Bieler Pere et Fils Rose, France	9

ROSSO

Bolla Chianti, Italy	6
Antinori Santa Cristina Sangiovese, Toscana	8
Citra Montepulciano d Abruzzo, Italy	9
Padrillos Malbec, Mendoza	8
Sutter Home Pinot Noir, California	6
Elouan Pinot Noir, Oregon.....	10
Glen Ellen Merlot, California	6
Red Diamond Merlot, Washington	7
Decoy Merlot, California	11
Chloe Red Blend, California.....	9
Glen Ellen Cabernet Sauvignon, California	6
Bonanza by Caymus Cabernet Sauvignon, California	10
1000 Stories Bourbon Barrel Cabernet Sauvignon, California.....	11
The Seven Deadly Zins Zinfandel, California.....	10

BEER

DOMESTIC	IMPORTED
Budweiser 3.50	Heineken 4.5
Bud Light 3.50	Peroni 4.5
Miller Lite..... 3.50	Morreti..... 4.5
Coors Light 3.50	Stella 4.5
Michelob Ultra 3.75	Corona Extra..... 4
Blue Moon 4	Dos XX Lager 4
Shiner Bock..... 4	Guinness Genuine Draught..... 5
Sam Adams Lager 4	
Truly..... 4.75	
Revolver 6	