

# PROOF

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# LA GONDOLA

## ITALIAN RESTAURANT



**We Cater & Host Gatherings!**

**Website: [LaGondolaMansfield.com](http://LaGondolaMansfield.com)**

**Email: [LaGondolaMansfield@gmail.com](mailto:LaGondolaMansfield@gmail.com)**

# ANTIPASTI

- Garlic Cheese Bread** .....4.5  
Melted mozzarella & baked fresh daily
- Bruschetta alla Romano** .....8.5  
Grilled bread, diced Roma tomatoes, basil, garlic & extra virgin olive oil
- Fried Mozzarella Cheese** .....6.75  
Hand breaded served with our homemade marinara sauce
- Calamari Fritti** .....10  
Lightly breaded calamari served with our homemade marinara sauce
- Mozzarella Caprese** .....10  
Fresh buffalo mozzarella, sliced tomato, basil, greek olives & extra virgin olive oil
- Calamari in Umido** .....10  
Sautéed calamari in marinara sauce
- Clams or Mussels al Brodetti**.....12  
Served in marinara sauce or white wine garlic sauce
- Gamberi alla Gondola** .....8.95  
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
- \*Carpaccio** .....14  
Thinly sliced filet with spring mix, shaved parmigiano & extra virgin olive oil
- Antipasto Misto** .....12.75  
Italian cold cuts, fresh buffalo mozzarella cheese, greek olives & roasted bell peppers
- Antipasto di Mare**.....14  
Steamed clams, mussels, calamari, & shrimp tossed in garlic lemon Italian herbs dressing
- La Gondola Crab Cake**.....12  
Lump blue crab cakes over spring mix, served with tartar sauce

# INSALATA E ZUPPE

- Soup of the day** .....3.5
- \*Caesar Salad** .....4.5
- Insalata di Spinaci**.....9.5  
Baby Spinach topped with bacon, roasted walnuts, bleu cheese crumbles, in a honey mustard vinaigrette dressing

# TRADITIONAL

- Spaghetti, Capellini, Penne, Fettuccini or Linguini** ..... 12.75  
Choice of marinara or garlic & oil  
Add Chicken \$4  
Add Shrimp \$6
- Spaghetti, Capellini, Penne, Fettuccini or Linguini** ..... 13.75  
Choice of meat sauce, meatballs or Italian sausage  
Add Chicken \$4  
Add Shrimp \$6
- 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  
Add Chicken \$4  
Add Shrimp \$6
- 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 basciamezza meat sauce topped with mozzarella
- Penne Sorrentino** ..... 13.75  
Penne in fresh romano tomato sauce topped with buffalo mozzarella & grilled eggplant
- Fettuccini con Funghi e Prosciutto**..... 13.75  
Fettuccini with mushrooms & prosciutto in alfredo sauce
- Tortellini alla Panna**..... 13.75  
Stuffed with meat served in alfredo sauce
- Eggplant Parmigiana**..... 12.95  
Baked with tomato sauce & mozzarella cheese served with pasta marinara
- Salsiccia alla Contadina**..... 16.5  
Italian sausage, bell peppers & onions sautéed in a fresh tomato sauce served over spaghetti

# POLLO

- Parmigiana**..... 16.5  
Breaded chicken breast topped with mozzarella in marinara sauce served over pasta marinara
- Forestiera** ..... 17  
Sautéed chicken breast with mushrooms in a white brandy cream sauce
- Limone**..... 16  
Sautéed chicken breast in lemon butter garlic wine sauce
- Val d'Aosta**..... 18  
Sautéed chicken topped with prosciutto, Asparagus & fontina cheese in sherry wine sauce
- Carciofo**..... 17  
Sautéed chicken breast artichoke hearts in white wine garlic sauce
- Griglia**..... 16  
Grilled chicken breast topped with sautéed mushrooms
- Marsala** ..... 17  
Sautéed chicken breast with mushrooms in marsala wine sauce
- Rollatino**..... 19  
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

<b>Linguini Vongole or Cozze</b> .....	<b>18.5</b>
Clams or mussels over linguini in light marinara or white wine garlic sauce	
<b>Linguini Shrimp Scampi</b> .....	<b>16.5</b>
5 sauteed shrimp in lemon white wine shallot garlic sauce over linguine	
<b>Capellini con Gamberi e Roasted Garlic</b> .....	<b>16.5</b>
5 sautéed shrimp with roasted garlic in fresh basil, romano tomato sauce over angel hair pasta	
<b>Capellini alla Pescatora</b> .....	<b>26.95</b>
Clams, mussels, shrimp & calamari over angel hair pasta in a light marinara sauce or a white wine garlic sauce	
<b>Gamberi alla Provenciale</b> .....	<b>18.5</b>
6 shrimp sautéed in butter garlic white wine sauce	
<b>Gamberi alla Parmigiana</b> .....	<b>18.5</b>
6 breaded shrimp topped with mozzarella in marinara sauce served with pasta marinara	
<b>Gamberi alla Pizzaiola</b> .....	<b>18.5</b>
6 shrimp sautéed garlic & capers in marinara sauce	

## VITELLO

<b>Marsala</b> .....	<b>24.95</b>
Veal sautéed with mushrooms in marsala wine sauce	
<b>Milanese</b> .....	<b>24.95</b>
Pan fried breaded veal	
<b>Parmigiana</b> .....	<b>24.95</b>
Breaded veal topped with mozzarella in marinara sauce served with pasta marinara	
<b>Limone</b> .....	<b>24.95</b>
Veal sautéed in white wine lemon butter sauce	
<b>Pizzaiola</b> .....	<b>24.95</b>
Veal sautéed in garlic capers marinara sauce	
<b>Saltimbocca</b> .....	<b>24.95</b>
Veal with prosciutto, fontina cheese, sage in sherry wine sauce	

## STEAK

<b>*Griglia</b> .....	<b>30</b>
8oz Grilled filet mignon topped with sauteed mushrooms	
<b>*Diane</b> .....	<b>33</b>
8oz. Grilled filet mignon sautéed mushrooms with shallots in a worcestershire brandy cream sauce	
<b>*Poivre</b> .....	<b>33</b>
8 oz. Grilled filet mignon peppercorn crusted in cognac cream sauce	
<b>*Gaetano</b> .....	<b>33</b>
8 oz. Grilled filet mignon with sautéed mushrooms & prosciutto in demi glaze wine sauce	

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## DESSERT

<b>Cannoli</b> .....	<b>7</b>
<b>Tiramisu</b> .....	<b>7</b>
<b>Lemoncello Cake</b> .....	<b>7</b>
<b>Cheese Cake</b> .....	<b>7</b>
<b>Crème Brulée</b> .....	<b>7</b>
<b>Chocolate Mousse Cake</b> .....	<b>7</b>

## BEVERAGE

<b>Tea/Coffee</b> .....	<b>2.5</b>
<b>Soft Drink</b> .....	<b>2.75</b>
<b>Espresso</b> .....	<b>3.25</b>
<b>Cappuccino</b> .....	<b>4</b>
<b>San Pelligrino</b> .....	<b>5</b>

## SIDES

<b>Side Pasta</b> .....	<b>5.95</b>
<b>Meatball or Sausage (each)</b> .....	<b>2</b>
<b>Add Shrimp (3)</b> .....	<b>6</b>
<b>Add Chicken</b> .....	<b>4</b>
<b>Asparagus or Spinach</b> .....	<b>5.95</b>
<b>Sub Asparagus or Spinach</b> .....	<b>3.95</b>
<b>Sub Pasta Alfredo</b> .....	<b>2.95</b>
<b>Split Charge</b> .....	<b>2.5</b>
<b>Sub Caesar Salad</b> .....	<b>2.5</b>

# 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**

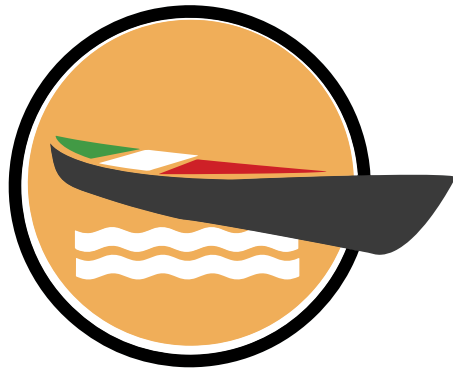
Absolut Mandarin Vodka, triple sec,  
cranberry juice & lemon juice

## **Lantern**

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

## **Mint Cookie**

Kahlua, Frangelico,  
peppermint schnapps & irish cream



*La Gondola*  
Fine Italian Cuisine & Bar

*Sunday - Tuesday*

*2 for \$22 dine in only*

*Served with our famous Garlic Bread  
& Soup of the Day or a House Salad*

*Substitute a "made to order" Caesar Salad for \$2.50*

**BUILD YOUR OWN PASTA**

Mariana, Garlic n' Oil, Pink Sauce, Alfredo, Meat Sauce or Meatballs

**SPAGHETTI**

**PENNE ANGEL HAIR**

**FETTUCCINI**

**LINGUINI**

**TORTELLINI OR CHEESE RAVIOLI** Marinara, Pink Sauce or Alfredo

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**LASAGNA AL BOLOGNESE**

**MANICOTTI DI RICOTTA**

**BAKED ZITI**

*Wednesday*

*½ price bottle on ALL wine under \$50*

*Thursday*

*\$4 ALL House Wine by the Glass*

*Featuring Woodbridge by Robert Mondavi*

# 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
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

Budweiser .....	3.50
Bud Light .....	3.50
Miller Lite.....	3.50
Coors Light .....	3.50
Michelob Ultra .....	3.75
Blue Moon .....	4
Shiner Bock.....	4
Sam Adams Lager .....	4
Truly.....	4.75
Revolver .....	6

### IMPORTED

Heineken .....	4.5
Peroni .....	4.5
Morreti.....	4.5
Stella .....	4.5
Corona Extra.....	4
Dos XX Lager .....	4
Guinness Genuine Draught.....	5
Yuengling Lager .....	4.5