

*'On The Hill'*



*Serving Italian and  
Authentic Spanish Cuisine*

*5046 Shaw Avenue ~ St. Louis, Missouri 63110 ~ 314-771-4900*

*Catering and Banquet Facilities Available*

# Antipasti

Appetizers

## Combo Platter

A combination of toasted ravioli, chicken wings, chicken strips and breaded artichokes. Served with meat sauce 9.95

## Homemade Breaded Artichokes

Hand breaded artichokes served with a side of marinara sauce 7.25

## Guido's Potato Skins

Potato boats with melted provol, cheddar cheese, bacon and a side of sour cream 6.50

## Cheese Garlic Bread

French bread dipped in butter with fresh garlic and covered with provol cheese 4.25

## Guido's Chicken Wings

Hot & Spicy, BBQ or honey mustard with choice of dressing 7.50

## Chicken Strips

Breaded chicken strips served with choice of dressing 7.25

## Eggplant Parmesan

Hand breaded eggplant slices baked with marinara sauce, mozzarella and parmesan cheese 6.25

## Toasted Ravioli with Meat Sauce 6.95

(A St. Louis Tradition)

## French Fries 2.95

# Insalata & Zuppa

Salad & Soup

## Caprese Salad

Fresh slices of roma tomato, fresh mozzarella, basil, sweet red onions drizzled with olive oil and lemon 7.50

## Caesar Salad

Fresh Romaine lettuce topped with shaved parmesan cheese and homemade croutons Small 4.95 Large 6.95

## Guido's House Salad

Iceberg and spring mix topped with provol cheese and tomato Small 3.50 Large 5.95

## Dressings

House, Ranch, Creamy Italian, Thousand Island, Catalina French, Bleu Cheese, and Olive Oil & Balsamic Vinegar

Add crumbled Bleu Cheese for \$.50. Anchovies, Charbroiled Chicken and Salmon are available on salads for an additional charge.

## Ensalada Mixta

Iceberg and spring mix, carrots, red onions, Calamata olives, tomatoes, tuna, eggs and white asparagus. Served with olive oil and balsamic vinegar 7.95

## Guido's Deluxe Salad

Iceberg and spring mix topped with provol and parmesan cheese, ham, salami, pepperoni, tomatoes, black olives, red onions and pepperoncinis Small 4.95 Large 6.95

## Tomato, Onion & Anchovy Salad

Served with olive oil and lemon 6.95

## Homemade Soup of the Day

Cup 2.50 Bowl 3.95

# Pollo & Vitello

Chicken & Veal Entrées

## Chicken Parmesan

Breaded boneless chicken breast baked in marinara sauce, topped with mozzarella cheese. Served with a side of pasta and a house salad 13.95

## Veal Parmesan

Breaded veal baked in marinara sauce, topped with mozzarella cheese. Served with a side of pasta and a house salad 14.95

## The D'Angelo Special

Two grilled boneless chicken breasts alongside broccoli sauteed in olive oil and garlic. Choose a side of BBQ or wing sauce. In-demand trainer, Charles D'Angelo, the dish's creator, is helping Guido reach his weight-loss goal. Visit charlesdangelo.com

Total Calories: 498

9.95

## Chicken Marsala

Boneless chicken breast sautéed with green peppers and mushrooms in a sweet marsala wine sauce. Served with a side of pasta and a house salad 13.95

## Veal Marsala

Veal sautéed with green peppers and mushrooms in a sweet marsala wine sauce. Served with a side of pasta and a house salad 14.95

# Primi Piatti Italiani

Italian Pastas

Note: All pastas are made to order.

## Linguine with Clams

Prepared in a clam sauce with olive oil, white wine, garlic and butter 10.50

## Linguine Carbonara

Prepared in a cream sauce with pancetta, egg and peas 9.95

## Fettucine Alfredo

Prepared in a garlic, butter and cream sauce 9.25

Chicken or Shrimp available for an additional charge

## Manicotti

Cheese filled tubular noodles oven-baked in a bed of meat sauce and topped with provol cheese 8.95

Also available in marinara, pink or white sauce

## Cannelloni

Beef and pork filled tubular noodles oven-baked in a bed of meat sauce and topped with provol cheese 8.95

Also available in marinara, pink or white sauce

## Spaghetti or Baked Mostaccioli with Provel

Prepared in Meat or Marinara sauce 7.95

Meatballs or Salsiccia available for an additional charge

## Tutto Mare

Linguine noodles with a generous portion of seafood served in a garlic, olive oil and white wine butter sauce 12.25

## Tortellini

Donut shaped pasta filled with beef and pork in a cream sauce with peas, prosciutto and parmesan cheese 10.25

## Penne Primavera

Fresh vegetables prepared in an olive oil, garlic, white wine and butter sauce 9.50

## Homemade Lasagna

Prepared in a bed of meat sauce with ricotta, provol and mozzarella cheeses 8.95

## Cavatelli Con Broccoli

Prepared in a white cream sauce with fresh mushrooms and broccoli 8.95

## Fettucine Marinara

Prepared in a marinara sauce topped with fried zucchini and provol cheese 8.50

# “A taste of Spain in the middle of Italy” ...Guido

## Platos Fuertes

Spanish Entrées

### Solomillo al Cabrales

8 oz. beef tenderloin with Cabrales (Spanish bleu cheese). Served with sautéed Spanish potatoes and a small house salad 21.95

### Paella Valenciana

A traditional Spanish rice dish. Saffron rice with vegetables, chicken, shrimp, clams, mussels, scallops and calamari  
*Please allow 20-30 minutes for preparation* 16.95

### Trucha a la Navarra

Fresh boneless rainbow trout oven-baked, lightly dusted with breadcrumbs and stuffed with jamón serrano. Served with a side of vegetables and a small house salad 15.95

### Cordero con Patatas

Two 4 oz. charbroiled lamb chops topped with rosemary, garlic and white wine. Served with sautéed Spanish potatoes and small house salad 19.95

### Trucha Meuniere

Fresh boneless rainbow trout sautéed with lemon, butter and capers. Served with a side of vegetables and a small house salad 15.95

### Paella de la Huerta

A traditional Spanish rice dish. Saffron rice with vegetables  
*Please allow 20-30 minutes for preparation* 13.95

### Albóndigas Caseras con Patatas

‘Homestyle’ Spanish meatballs with onions, garlic and white wine. Served with fried potatoes and a small house salad 12.95

## Tapas Frias

Cold Tapas

### Tabla Ibérica

Antipasto style dish with a combination of chorizo, jamón serrano, Manchego cheese, salchichon and Spanish olives 16.95

### Jamón Serrano

Thinly sliced jamón serrano imported from Spain served with olives 7.50

### Queso Manchego con Membrillo

Imported aged Manchego cheese with fruit conserve 6.25

### Pan Tumaca

Toasted bread topped with tomato, olive oil, garlic and jamón serrano 6.25

### Aceitunas Aliñadas

Marinated Spanish olives with spices 4.50

### Patatas Alioli

Steamed potatoes in a crushed garlic and mayonnaise sauce 4.25

### Salmón

Cold, cured salmón served with minced onions, capers, olive oil and lemon 7.25

### Plato de Quesos Variados

Daily selection of Spanish cheese with fruit 7.25

### Chorizo Español

Authentic Spanish sausage imported from Spain 6.50

### Boquerones en Vinagre

Smelts marinated in vinegar with olive oil, lemon, minced garlic and parsley 6.50

### Ensaladilla Rusa

Cold Russian potato salad served with green beans, peas, carrots, gherkins, tuna and olives tossed with mayonnaise 5.75

### Gazpacho Madrileño

Chilled vegetable soup with tomatoes, green peppers, cucumbers and garlic 4.25

## Tapas Calientes

Hot Tapas

### Solomillo al Cabrales

4 oz. beef tenderloin with Cabrales (Spanish bleu cheese) 9.95

### Mejillones a la Española

Broiled New Zealand mussels topped with Manchego cheese, butter and parsley 7.25

### Croquetas Caseras

Croquettes made with breadcrumbs, eggs and minced chicken or ham 6.95

### Calamares a la Romana

Generous portion of golden brown fried squid with lemon 6.95

### Gambas al Ajillo

Shrimp sautéed in olive oil, garlic and cayenne pepper 7.25

### Queso Borracho con Salsa de Escalona

Breaded fried goat cheese immersed in red wine with shallot dressing 5.95

### Homemade Empanadillas

Two pieces of puffed pastry filled with chicken or tuna 5.75

### Plato de Embutidos

Plate of assorted housemade and imported, grilled sausages 5.95

### Tortilla Española

Traditional Spanish omelet dish made from eggs, potatoes and onions 4.50

### Pimientos Rellenos de Bacalao

Stuffed imported Piquillo peppers with bacalao and bechamel in a light tomato sauce 7.95

### Mejillones en Salsa de Jerez

Steamed mussels in a sherry sauce 7.25

### Bacalao a la Vizcaína

Broiled Biscay-style codfish in a tomato, onion, olive oil and red pepper sauce 6.95

### Calamares a la Plancha

Charbroiled squid marinated with lemon juice, garlic, paprika, white wine and cayenne pepper 6.95

### Alcachofas con Jamón

Artichokes cooked in white wine and olive oil with garlic, peas and jamón serrano 6.25

### Queso de Cabra

Baked pisto (tomato, onion and green pepper), with melted Drunken Goat cheese, topped with fresh basil and served with toasted bread 5.95

### Albóndigas Caseras

‘Homestyle’ Spanish meatballs with onions, garlic, and fried potatoes in a white wine sauce 5.95

### Patatas Bravas

Fried potatoes in a spicy picante sauce 4.25  
*(Also available with Alioli)*

# Pizza

All of our pizzas are made with St. Louis Style Crust and baked in old fashioned stone deck ovens

	<b>Small</b> 9 inch	<b>Medium</b> 12 inch	<b>Large</b> 14 inch	<b>Family</b> 16 inch
--	------------------------	--------------------------	-------------------------	--------------------------

**Cheese** 7.50 9.50 11.25 13.50

**Additional Toppings** 1.20 1.55 1.95 2.30

## Pizza Speciali

Specialty Pizzas

	9 inch	12 inch	14 inch	16 inch
	11.75	14.50	18.25	20.95

### Veggie

Mushrooms, Black Olives, Diced Tomatoes, Red Onions, Green Peppers and Broccoli (*Fresh Garlic - upon request*)

### Taco (Fiesta)

Salsa, Refried Beans, Seasoned Beef, Cheddar and topped with Lettuce and Tomato (*Jalapenos and sour cream - upon request*)

### Guido's Deluxe

Sausage, Pepperoni, Mushrooms, Onions and Green Peppers

# Ingredienti

Choice of Toppings

### Meats

Bacon  
Canadian Bacon  
Ground Chuck  
Ham  
Pepperoni  
Salami  
Sausage

### Cheeses

Provel  
Mozzarella  
Cheddar  
Mixed Cheeses

### Vegetables

Artichokes  
Basil  
Black Olives  
Broccoli  
Fresh Spinach  
Garlic  
Green Olives  
Green Peppers  
Jalapenos  
Mushrooms  
Pepperoncini  
Red Onions  
Tomatoes

### Speciality

Anchovies  
Chicken  
Chorizo (extra)  
Pineapple  
Salsiccia  
Shrimp (extra)  
Sun Dried Tomatoes

# Danini

All sandwiches are served hot with pickles, lettuce, tomato and onions with your choice of french fries, small house salad, pasta or vegetable.

Sandwiches

### Steak Sandwich

Charbroiled 8 oz. Ribeye served on garlic bread 9.95

### Guido's Supreme

Our special seasoned roast beef with freshly sliced turkey, ham and Volpi salami, topped with provol cheese 7.95

### Guido Burger

Charbroiled 8 oz. ground chuck burger with your choice of cheese and served on a Kaiser Roll 7.95

### Guido's Meatball

Homemade meatballs smothered with marinara sauce and provol cheese 7.95

### Roast Beef

Our specially seasoned roast beef with provol cheese and au jus on the side 7.95

### Chicken Parmesan

Breaded chicken breast served with marinara sauce topped with mozzarella cheese and served on toasted French bread 8.50

### Italian Salsiccia

Italian salsiccia smothered with marinara sauce and roasted peppers topped with Provel cheese 7.95

### Charbroiled Chicken

Charbroiled chicken breast with your choice of cheese and served on a toasted Kaiser Roll 7.95

### Junior Guido Burger

Charbroiled 5 oz. ground chuck burger with your choice of cheese and served on a Kaiser Roll 5.25

Add Provel, Cheddar, American, Swiss, Hot Pepper or Mozzarella cheese to any sandwich  
Add Crumbled Bleu Cheese, Bacon, Sautéed Onions or Sautéed Mushrooms to any sandwich for \$1.00

# Dolci

Desserts

<b>Flan al Caramelo</b> (Egg custard with caramel sauce)	4.25	<b>Italian Spumoni</b>	3.25
<b>Carrot Cake</b>	4.25	<b>Tiramisu</b>	4.25
<b>Dessert of the Week</b>	4.25	<b>Turtle Cheese Cake</b>	4.25

Executive Chef Genoveva Carretero ~ Owner/Chef Miguel Angel Carretero ~ Wine Captain Segundo Carretero  
On parties of six or more; no separate checks and a gratuity of 18% will be added.