

# GILDA'S

## STARTERS

Potato, Leek, Mushroom Soup (gf, nf) 6  
*chive & Coluccio olive oil garnish*

Roasted Mushroom Crostini (nf) 6  
*smoked pancetta, aioli, sherry*

Simple Salad (gf, v, nf, df) 6  
*boston lettuce, cherry tomatoes,  
red wine vinaigrette*

Arugula Salad (gf, nf) 9  
*crisp smoked pancetta,  
goat cheese, red onion,  
warm white balsamic vinaigrette*

Catalina Salad (gf, veg) 9  
*bibb lettuce, roasted almonds,  
dried blueberries, Maytag blue cheese,  
ruby red french dressing*

Beet & Burrata Salad (gf, veg) 11  
*roasted beets, burrata, arugula, pistachios,  
red beet purée, Coluccio extra virgin olive oil*



Our Menu consists of small plates  
that will arrive as they are prepared

Not all ingredients are listed on the menu.  
Before placing your order, please inform your  
server if anyone in your party has a food allergy.

food allergy abbreviations:

gf - wheat/gluten free    veg - vegetarian  
v - vegan    df - dairy free    nf - nut free

see us on facebook  
tripadvisor, yelp, Instagram

## SMALL PLATES

Veal Meatballs (gf, nf) 9  
*tomato sauce, parmesan + bread*

Arancini (veg, nf) 6  
*fried risotto balls stuffed with fontina,  
+ tomato sauce, parmesan*

Fried Cauliflower (gf, veg, nf) 8  
*lebneh, garlic, chives, dill,  
mint, aleppo pepper*

Roasted Brussels Sprouts (gf, v, nf, df) 10  
*mustard vinaigrette, Maldon salt*

Seared Garlic Shrimp (gf, nf) 12  
*casabel chili butter sauce*

Roasted Chicken Wings (gf, df, nf) 9  
*sambal oelek, lemon juice, olive oil,  
mint, red onion*

Five-Spice Fried Calamari (gf, df, nf) 11  
*cubanelle & long hot peppers,  
lemon wedge, harissa sauce*

Hamburger (nf) 11  
*Indelicato's beef short rib, sirloin, & chuck,  
on a challah bun with fontina cheese,  
crispy shallots, tomato jam, aioli, arugula*

Triple-Cooked French Fries (gf, veg, df, nf) 7  
*house-made umami ketchup &  
toasted cumin mayonnaise*

## SOFT DRINKS

San Pellegrino Sparkling Fruit Soda 2.75  
*lemon - blood orange*

Mexican Coke 2.75  
*pure cane sugar*

Diet Coke *in a can* 2

Ithaca Root Beer / Ithaca Ginger Beer 3

San Pellegrino Water (500 ml) 4

Espresso 2.5 / Americano 2.75

## PIZZA

Hot Sopressata (nf) 16  
*crushed tomatoes, aged mozzarella,  
chili, honey, pecorino toscano*

Mushroom (veg, nf) 15  
*roasted crimini mushrooms, fontina,  
fresh mozzarella, thyme, Maldon salt*

Margherita (veg, nf) 13  
*crushed tomatoes, fresh mozzarella, basil*

Artichoke (veg, nf) 15  
*béchamel, smoked mozzarella,  
oil cured artichokes, kalamato olives, chili*

Burrata (veg, nf) 16  
*crushed tomatoes, burrata cheese,  
fresh arugula, Coluccio olive oil*

Indelicato's Pepperoni (nf) 16  
*crushed tomatoes, fresh & aged  
mozzarella, grana padana*

Speck & Rocket (nf) 15  
*crushed tomatoes, fresh mozzarella,  
smoked prosciutto, post oven arugula,  
Coluccio extra virgin olive oil*

Sausage & Mushroom (nf) 16  
*crushed tomato, aged mozzarella,  
Indelicato's sausage, mushrooms,  
red onion, hot fresno peppers*

## SWEETS

Vanilla Bean Panna Cotta 6  
*Luxardo cherries*

Chocolate Pot de Crème 6  
*Callebaut chocolate, heavy cream, egg yolks*

Mascarpone Cheesecake 6  
*cream cheese, eggs, vanilla, lemon*

Manager: Peter Bettis

315 685 7235