

GILDA'S

SNACKS

Olives & Marcona Almonds (gf, v, df) 8
marinated in olive oil, orange & lemon zest,
fresh rosemary + roasted Spanish almonds

Chicken Liver Pâté (nf) 7
balsamic gelatina, rhubarb
marmellata + toast

Speck Wrapped Artichokes (gf, nf) 6
mustard dipping sauce

CROSTINI

Tuscan White Bean (df, nf) 6
olive oil, rosemary, saba

Roasted Mushroom (df, nf) 6
smoked pancetta, aioli, sherry

Olivade (veg, nf) 6
kalamata olives, ricotta salata, mozzarella,
capers, red onion, chives, olive oil

Crostini Trio 8
selection of any three crostini

SALADS

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

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

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

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

Farro Salad (veg) 11
toasted organic farro, arugula,
pistachio nuts, cherry tomatoes,
radishes, California extra virgin olive oil,
lemon juice, shaved parmigiano-reggiano

SMALL PLATES

Arancini (veg, nf) 6
fried risotto balls stuffed with fontina,
+ tomato sauce, parmigiano-reggiano

Veal Meatballs (gf, nf) 9
tomato sauce, parmigiano-reggiano,
basil + bread

Salt Cod Fritters (nf) 9
preserved Meyer lemon aioli

Roasted Brussels Sprouts (gf, v, nf, df) 9
mustard vinaigrette, Maldon salt

Roasted Cauliflower (gf, nf) 8
crushed lemon bagna cauda

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

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

Clams in Almond-Garlic Butter (gf) 11
white wine, shallots, butter,
almonds, garlic, lemon

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

Spicy Fried Chicken Sandwich (nf) 11
habanero chili & buttermilk marinated
certified organic free range chicken thigh
on a challah bun with pickled fennel,
smoked pancetta aioli, arugula

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

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

PIZZA

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

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

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

Shrimp (nf) 16
Fresh & aged mozzarella, garlic,
preserved meyer lemon, chili

Pear & Blue Cheese 16
white pizza with mozzarella, blue cheese,
beurré d'Anjou pear, walnuts, speck, honey

Burrata Cheese (veg, nf) 17
crushed tomatoes, arugula, olive oil

Indelicato's Pepperoni (nf) 15
crushed tomatoes, fresh & aged
mozzarella, grana padana

Flambé (nf) 16
béchamel, caramelized onions, parmesan,
mozzarella, smoked pancetta

Indelicato's Sweet Sausage (nf) 16
crushed tomatoes, fresh & aged mozzarella,
hot fresno peppers, grana padana,
Indelicato's sweet Italian sausage

White Pizza (veg, nf) 14
béchamel, fresh mozzarella,
parmesan, rosemary

SOFT DRINKS

San Pellegrino Sparkling Fruit Beverage 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

Iced Tea 2 / Espresso 2.5 / Americano 2.75

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