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## ZAGAT RATED

*La Gondola has been serving up heaping portions of pasta, pizza and other authentic Italian cuisine using secret recipes since 1984.*

*Fresh family-style Italian, just like grandma used to make. That's what you can expect from La Gondola Italian Restaurant. We specialize in pizza and pasta using the freshest ingredients available. Our pizzas are hand-tossed and made to order with a secret sauce and premium cheeses that keeps the critics raving. La Gondola's award-winning sauce is made from scratch seven days a week using the same recipe passed on from generation to generation. Our vegetables and Italian sausage are also cut and made fresh seven days a week. **Our dishes are made to order, so please allow time for us to make it just right. We promise, it will be worth the wait!***



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# LaGondola

Italian Restaurant

Serving award winning pasta, veal, seafood,  
chicken, pizza and more since 1984

Call **(773) 248.4433** Fax (773) 248.3990

2914 N. Ashland Avenue ■ Chicago, IL 60657

Catering available

ToGo Menu

## Appetizers

★ Black Mussels - Fresh in the Shell -Marinara or Diavolo (spicy tomato sauce) .....	9
Fried Calamari (served with house cocktail sauce and lemon wedges) .....	9
Grilled Calamari -Chef Andy's favorite! .....	9
<i>large tubes served with olive oil, fresh garlic, artichokes, spices and roasted red pepper</i>	
Grilled Portobello Mushrooms (2).....	7
<i>with fresh sautéed spinach, roasted red peppers with garlic and oil in lemon sauce</i>	
Breaded Zucchini Sticks-made to order (served with marinara).....	5
Deep Fried Ravioli (large).....	6.5
<i>homemade meat or cheese ravioli breaded and fried, served with homemade marinara or meat sauce</i>	
Buffalo Chicken Wings (8) La Gondola Style! mild, hot or inferno with a side of ranch .....	6.5
Mozzarella Sticks-homemade (served with marinara).....	5
Pizza Bread (full loaf) pizza sauce and Romano cheese on garlic bread.....	3
<i>or baked with real mozzarella cheese.....</i>	
	4
Garlic Bread .....	(full loaf) 2.5 Baked with mozzarella... 3.5
Bruschetta.....	small (4) 5.5..... Large (8) 8.5
<i>old world bread rubbed with garlic and topped with fresh chopped tomatoes, olive oil, spices and basil</i>	
Breaded Mushrooms .....	5.5
<i>made to order, served with marinara</i>	
Breaded Chicken Strips.....	6
<i>Made to order (fresh), served with ranch or bbq sauce</i>	
Coated French Fries (seasoned or garlic).....	large order 3
Sausage and Peppers in Tomato Sauce or Garlic Oil .....	6
Italian Sausage links (2) with meat or tomato sauce .....	4

## Soup and Salads

Antipasto Salad - "A Work of Art" .....	regular 7..... Large 12
<i>a combination of genoa salami, imported mortadella, provolone cheese, fresh cut vegetables and kalamata olives on a bed of romaine lettuce served with house vinaigrette</i>	
Mozzarella Caprese.....	6
<i>fresh mozzarella, tomatoes, fresh basil, olive oil, kalamata olives</i>	
Tomato and Onion Salad.(with house vinaigrette and kalamata olives).....	large 5
Caesar Salad.....	large 6.5
<i>crisp romaine lettuce, fresh tomatoes, parmesan cheese, homemade herbed croutons and Caesar dressing</i>	
Grilled Chicken Caesar Salad.....	8.5
Crispy Chicken Caesar Salad.....	8.5
Dinner Salad.....	small 3... large 6
<i>chopped romaine, fresh tomato and choice of dressing</i>	
★ La Gondola Salad.....	large 8.5
<i>crisp romaine lettuce, gorgonzola cheese, Belgian endive, fresh tomatoes and kalamata olives, tossed in olive oil with balsamic on the side. Fabulous!</i>	
<i>Dressing choices: House Vinaigrette, Creamy Garlic, Caesar, Ranch or Roquefort (fresh bleu cheese) ..... add 1</i>	

## Homemade Soup (made daily) served with Old World Italian Bread

	Quart	Pint
Minestrone Soup .....	8.....	4
Stracciatella (spinach) -a secret recipe our chef brought all the way from Rome .....	8.....	4

## Pasta Dinners

Served with homemade soup or fresh salad and Old World Italian bread

Rigatoni Gondola.....	11
<i>Sun-dried tomatoes, mushrooms in a light cream sauce</i>	
Rigatoni Puttanesca.....	11
<i>fresh tomatoes, artichokes, capers, olives, fresh basil</i>	
Rigatoni Vodka.....	13
<i>tomato cream sauce, vodka, peas, pecorino Romano and fresh basil</i>	
★ Rigatoni Boscaiola (signature dish).....	13
<i>cream tomato sauce, fresh mushrooms, and sautéed Italian sausage and fresh sage</i>	
Rigatoni 4 Formaggi.....	11
<i>mozzarella, provolone, parmesan, pecorino Romano</i>	
Rigatoni Porcini.....	11
<i>imported porcini mushrooms in our tomato cream sauce</i>	
Rotini Primavera.....	12
<i>fresh sautéed zucchini, broccoli, peas, carrots and mushrooms served with your choice of sauce: garlic &amp; oil, creamy tomato or marinara</i>	
Tortellini Panna.....	12
<i>imported prosciutto, mushrooms, pecorino Romano in a light cream sauce.</i>	
Linguini with Calamari.....	12
<i>signature marinara or arrabiata (spicy)</i>	
Linguini with Clams.....	13
<i>served with red or white wine clam sauce</i>	
Linguini with Fresh Black Mussels (in the shell).....	13
<i>served with marinara or arrabiata (spicy)</i>	
Linguini with Fresh chopped seasoned tomatoes.....	11
Spaghetti or Linguini Al Tonno.....	12
<i>imported Genova tuna and marinara</i>	
Spaghetti or Cappellini "Angel Hair".....	9
<i>with homemade meat sauce or marinara</i>	
★ Baked Spaghetti (perfect hangover dish!).....	11
<i>with real mozzarella cheese and homemade meat or tomato sauce</i>	
Spaghetti Aglio Olio.....	11
<i>with fresh chopped garlic and extra virgin olive oil</i>	
Spaghetti Carbonara.....	12
<i>American bacon in a light cream sauce</i>	
Whole Wheat Linguini.....	13
<i>with garlic &amp; oil, meat or tomato sauce</i>	
Mostaccioli.....	9
<i>with homemade meat sauce or marinara</i>	
Baked Mostaccioli.....	11
<i>with real mozzarella cheese and homemade meat or tomato sauce</i>	
Mostaccioli Arrabiatta (spicy marinara sauce).....	11

★ <b>Lobster Ravioli</b> .....	16
<i>homemade lobster ravioli in a light cream sauce with mascarpone</i>	
<b>Pumkin Ravioli</b> .....	13
<i>homemade in butter-sage sauce</i>	
<b>Gnocchi. (made with fresh ricotta cheese)</b> .....	11
<i>homemade, with meat sauce or marinara</i>	
★ <b>Stuffed Gnocchi- Pillow Soft</b> .....	13
<i>stuffed with fresh ricotta cheese, served with our own pesto sauce or marinara</i>	
<b>Gnocchi Piemontese</b> .....	13
<i>mushrooms, fresh basil, parsley, romano in tomato cream sauce</i>	
<b>Gnocchi Al Pesto (made with fresh ricotta cheese)</b> .....	12
<i>homemade pesto sauce</i>	
<b>Cavatelli or Gnocchi Capresé</b> .....	12
<i>fresh mozzarella, basil, tomatoes and pecorino Romano</i>	
★ <b>Lasagna (it's addictive)</b> .....	12
<i>homemade with meat sauce or marinara, baked with mozzarella</i>	
<b>Meat Ravioli (beef and romano)</b> .....	11
<i>homemade, with meat sauce or marinara</i>	
<b>Cheese Ravioli (fresh ricotta and romano)</b> .....	11
<b>Ravioli 50/50</b> .....	11
<i>homemade, with meat and cheese ravioli, meat sauce or marinara</i>	
<b>Fettuccine Alfredo (made to order)</b> .....	12
★ <b>Chicken Fettuccine Alfredo</b> .....	14
<i>with fresh grilled chicken breast</i>	
<b>Tortellini</b> .....	11
<i>choice of meat sauce, marinara or pesto</i>	
<b>Mostaccioli Salmonate</b> .....	12
<i>smoked salmon and fresh sliced mushrooms in a tomato and cream sauce, served over a generous portion of mostaccioli</i>	
<b>Agnelotti Mezzaluna</b> .....	12
<i>half moon shaped pasta stuffed with fresh spinach, ricotta cheese and pecorino Romano with marinara and topped with fresh basil and sweet butter</i>	
<b>Manicotti</b> .....	12
<i>grandma's secret recipe crepes, filled with fresh ricotta cheese and pecorino Romano and baked with mozzarella and marinara</i>	

## Risotti Dishes

Served with homemade soup or fresh salad and Old World Italian bread (imported rice) *made to order, please allow 25 min. cooking time*

<b>Primavera</b> .....	14	<i>with Grilled Chicken</i> .....	16
<b>Porcini</b> .....	14	<i>imported porcini mushrooms</i>	
<b>Salmonate</b> .....	15	<i>fresh chopped mushrooms and smoked salmon</i>	
<b>Pescatore</b> .....	18	<i>calamari, fresh black mussels, clams and jumbo shrimp</i>	

## Veal Dinners - we only use "choice" rump

Served with homemade soup or fresh salad and Old World Italian bread

Veal Parmigiana.....	17
<i>fresh veal medallions, breaded, and baked with mozzarella and marinara, served with side of penne with marinara</i>	
Veal Limone.....	18
<i>veal in our own lemon/wine sauce with fresh sliced mushrooms and sautéed broccoli</i>	
Veal Piccante.....	18
<i>onions, roasted red peppers, capers and pepperoncinis in white wine sauce with sautéed broccoli</i>	
Veal Marsala.....	18
<i>fresh veal with fresh sliced mushrooms, and broccoli sautéed in our own marsala wine sauce</i>	
Veal Saltimbocca.....	18
<i>whole mushrooms, imported prosciutto, spices, fresh sage in white wine sauce with sautéed broccoli</i>	
★ Veal Monte Carlo.....	18
<i>sautéed veal, mushrooms, artichokes and eggplant in white wine sauce served with sautéed broccoli</i>	
Veal Milanese.....	18
<i>breaded veal, pan fried with roasted potatoes and sautéed broccoli</i>	

## Chicken Specialties

Served with homemade soup or fresh salad and Old World Italian bread

Chicken on the bone allow 45 minutes minimum, all white meat add \$3

★ Chicken Alla Gondola.....	14
<i>half chicken, browned and baked with fresh Italian sausage link, vesuvio potatoes, sautéed mushrooms and sweet green peppers in a wine sauce</i>	
Cacciatore (on or off the bone).....	13
<i>mushrooms, olives and Italian spices in a marinara and served with a side of pasta</i>	
Chicken Vesuvio.....	13
<i>half large chicken fried and baked with olive oil, fresh garlic, spices and rosemary, served with vesuvio potatoes</i>	
Broiled Chicken (half large chicken).....	13
<i>served with roasted potatoes and sautéed broccoli</i>	
★ Chicken Parmigiana.....	12.5
<i>boneless chicken filets in our own breading, baked with mozzarella and tomato sauce, served with side of penne with marinara</i>	
Chicken Monte Carlo.....	14
<i>sautéed chicken breasts, mushrooms, artichokes, eggplant in white wine sauce served with sautéed broccoli</i>	
Chicken Marsala.....	13
<i>chicken breasts with fresh sliced mushrooms and broccoli sautéed in our own marsala wine sauce</i>	
Chicken Saltimbocca (boneless).....	14
<i>whole mushrooms, imported prosciutto, spices, fresh sage in a white wine sauce w/ sautéed broccoli</i>	
Chicken Lemone.....	13
<i>chicken filets in our own lemonsauce with sautéed broccoli</i>	

## From Our Broiler

Served with homemade soup or fresh salad and Old World Italian bread

Steak Alla Gondola.....	18
<i>filet mignon, mushrooms, artichokes, prosciutto, white wine sauce, served with sautéed broccoli</i>	
Filet Mignon- with sautéed mushrooms, roasted potatoes and broccoli. (made to order).....	21

## Italian Dinner Specials

Served with homemade soup or fresh salad and Old World Italian bread

★ Eggplant Parmigiana.....	13
<i> piled high and made to order; 3 layers of fresh eggplant, pecorino Romano and mozzarella, served with mostaccioli with marinara</i>	
Eggplant Monte Carlo (same as above) no marinara.....	13
<i> mushrooms and artichokes in a white wine sauce, served with sautéed broccoli</i>	
Pepper Steak Dinner.....	18
<i> filet slices sautéed in wine sauce with fresh mushrooms, onions, sweet green peppers with sauteed broccoli</i>	
Steak Pizzaiola.....	18
<i> filet slices with La Gondola's special sauce. Served with sautéed broccoli</i>	
Tripe Florentine .....	11
<i> with fresh garlic, spices, and onions with marinara</i>	

## Seafood Dinners

Served with homemade soup or fresh salad and Old World Italian bread

Jumbo Shrimp Parmigiana.....	15
<i> jumbo shrimp baked with marinara, mozzarella and Romano cheese on a generous portion of penne</i>	
Shrimp Francese.....	15
<i> jumbo shrimp, dipped in egg batter with white wine lemon sauce, served with sautéed broccoli</i>	
Shrimp Diavolo Linguini.....	15
<i> jumbo shrimp in a spicy tomato sauce served with a generous portion of linguini</i>	
Deep Fried Shrimp.....	15
<i> jumbo shrimp in our own breading, sautéed broccoli and roasted potatoes</i>	
Misto Di Pesce Alla Griglia .....	18
<i> whole calamari, jumbo shrimp, and clams, stuffed with our own italian breading, olive oil, chopped garlic and butter mixture and baked to perfection, served with sautéed broccoli</i>	
Calamari Ripieni Alla Griglia .....	15
<i> whole calamari stuffed with our own italian breading, olive oil, chopped garlic, butter mixture and baked to perfection, served with sautéed broccoli</i>	
Linguini Aglio Olio Con Gamberi.....	15
<i> jumbo shrimp sautéed in olive oil and fresh chopped garlic and a generous portion of linguini</i>	
★ Zuppa Di Pesce.....	18
<i> fresh black mussels, jumbo shrimp, calamari and clams served over linguini with marinara or arrabiatta (spicy)</i>	
★ Salmon Vesuvio.....	16
<i> salmon filet baked with fresh rosemary, garlic, olive oil and white wine, served with vesuvio potatoes and broccoli</i>	
Grilled Salmon.....	16
<i> salmon filet in our olive oil and lemon sauce served with roasted potatoes and broccoli</i>	
Tilapia Lemoné.....	16
<i> filets sautéed in our own lemon sauce with capers and roasted red peppers, served with sautéed broccoli</i>	
Tilapia Livornesé.....	16
<i> filets with capers, olives, onions and fresh garlic with marinara, served with pasta</i>	

## Pizza

La Gondola's award-winning pizzas are handmade to order using the freshest ingredients available  
All pizzas have a tomato and cheese base

Thin or Extra Thin Pizza	Med. 12" Serves 2-3	Large 14" Serves 3-4	X-Large 16" Serves 4-5	Party 18" Serves 5-6
Cheese	9.5	12	14	16
Each Extra Ingredient	1.85	1.95	2.05	2.35

Stuffed or Pan Pizza - allow 40 min. cooking time	Small 10" Serves 2-3	Med. 12" Serves 3-4	Large 14" Serves 4-5
Cheese	12	14	17
Each Extra Full Ingredient	1.85	1.95	2.05
Any Four Ingredients	17	19	22

**Ingredient List:** Sausage, Ground Beef, Shrimp, Pepperoni, Green Pepper, Jalapeno, Mushroom, Onion, Green or Black Olives, Bacon, Fresh Garlic, Fresh Broccoli, Spinach, Fresh Tomatoes, Artichokes, Anchovies, Ricotta Cheese, Fresh Basil, Canadian Bacon, Hot Giardiniera, Pineapple, Roasted Red Peppers, Fresh Zucchini, Eggplant, Pesto Sauce, Grilled Chicken

## Specialty Pizzas

- |  |           |    |             |    |               |    |             |    |
|--|-----------|----|-------------|----|---------------|----|-------------|----|
|  | 12" (med) | 15 | 14" (large) | 18 | 16" (x-large) | 21 | 18" (party) | 23 |
|--|-----------|----|-------------|----|---------------|----|-------------|----|
- ★ La Gondola Special (sausage, onions, green pepper, and mushroom)
  - La Gondola Vegetable Special (fresh spinach, broccoli, tomatoes, and artichokes)
  - ★ Grilled Chicken Alfredo (fresh grilled chicken and our own alfredo sauce)
  - BBQ Chicken (fresh grilled chicken and our own bbq sauce)
  - Bolognese (sausage, bacon, ground beef, and pepperoni)
  - Hawaiian (smoked Canadian bacon and pineapple chunks)
  - Margherita (fresh tomatoes, basil, olive oil, plum tomato sauce and pecorino Romano)
  - White Pizza (fresh ricotta, mozzarella, and olive oil)
  - Quattro Formaggi (4 cheeses, fresh bleu cheese crumbles, mozzarella, provolone, and pecorino Romano)
  - Pesto (our own pesto sauce, mozzarella, plum tomato sauce and fresh tomatoes)
  - Pizza Puttanesca (fresh tomatoes, capers, artichokes, black olives with fresh basil)

## Sandwiches

made to order on fresh Italian loaf

- Italian Beef (piled high with au jus or marinara served with extra sauce on the side).....7
- Italian Sausage. (char grilled with au jus or marinara).....6
- Combo (beef/sausage or beef/meatball).....8
- Meatball (marinara or meat sauce).....6.5
- Italian Sub (genoa salami, mortadela, provolone cheese, onions, lettuce and house dressing).....7
- ★ Chicken Parmesan Sandwich.....8  
filets fried in our own italian breading, baked with mozzarella, pecorino, Romano and marinara, on Italian loaf
- Eggplant Parmesan Sandwich.....8  
made to order with three layers of fresh eggplant, marinara, pecorino Romano and mozzarella baked and served on italian loaf

With sautéed sweet green peppers or onions, add 0.75 Baked with mozzarella, add 0.95  
Hot Giardiniera 0.75 (buy the pint 4.95, buy the quart 7.95)

## Side Dishes

Sautéed spinach, fresh garlic and olive oil.....	full...6 half...4
Sautéed broccoli, fresh garlic and olive oil .....	full...6 half...4
Vesuvio potatoes (please allow 25-30 minutes cooking time) .....	5
<i>potato wedges baked with fresh garlic, fresh rosemary, and olive oil</i>	
Spaghetti, linguini or mostaccioli (tomato or meat sauce) .....	4
Stuffed Gnocchi (pesto, meat or tomato sauce).....	6
Gnocchi (homemade with pesto, meat, or tomato sauce) .....	5
Meatballs (2) with meat or tomato sauce.....	4
Italian Sausage with sweet green peppers with tomato sauce.....	6
Homemade Marinara.....	pint...4 quart...8
Homemade Meat Sauce.....	pint...4.5 quart...8.5

## Desserts

Large Cannoli with homemade filling and pistachio nuts.....	4
Four Baby Cannoli.....	5
Homemade Tiramisu made with disaronno amaretto.....	4
Homemade Tiramisu for "Two".....	6
Italian Ice (lemon) all year.....	pint...4

## Beverages

Coke, Diet Coke, Sprite, Barq's Root Beer .....	12oz. cans/1.....	6-pack of 12oz. cans.....	5
San Pellegrino Sparkling H <sub>2</sub> O.....		one liter bottle.....	5
San Pellegrino Limonata (Sparkling H <sub>2</sub> O).....	12 ounce can.....	2 or two for 3	
'Sprecher" Root Beer Soda .....	16 oz. bottle.....	3 or two for 4	



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