

Welcome to Gina & Giuseppe's  
Italian Ristorante



## ~ Salads ~

### House Salad or Classic Caesar Salad

Small 4                      Large 6

### Cinzia's Grilled Vegetable Salad ✓

Mixed leaf greens, grilled vegetables, pumpkin seeds, feta cheese, house balsamic vinaigrette 9

### Caprese ✓

Fresh mozzarella, tomatoes & basil 7

### Fresh Spinach Salad ✓

Baby spinach, dried cranberries, pecans, feta cheese, cherry tomatoes, lemon & poppy seed dressing 9

**Additions:** Grilled Chicken, Sautéed Shrimp,  
or Fried Chicken Strip 3

⊗ All salads available "Gluten free" upon request

## ~ Soup ~

Cup 4                      Bowl 5

### Gina's Chicken Wedding Soup Chef's Special Soup of the Day

## ~ Soup & Salad ~

Choice of cup of soup & small salad 7

## ~ Children's Menu ~

"10 and under only"

Pasta & Sauce                      Chicken Fingers

or

### Mini-Personal Cheese Pizza

Includes fountain drink 6

✓ Vegetarian meal

⊗ Gluten free meal available upon request

Many entrées can be made "Gluten free" for  
an additional 2. Please ask your server.

18% Gratuity will be added to parties of 6 or more

## ~ Pastas ~

### Lobster Ravioli

With lobster mushroom cream sauce 18

### Cheese or Florentine Ravioli

With marinara 14

Spaghetti & Mama's Homemade Red Sauce 8

Fettuccini Alfredo 9 ✓

### Penne & Pesto Cream Sauce ✓

With pesto alfredo cream sauce 9

### Linguini & White Clam Sauce

Chopped sea clams in alfredo based sauce 10

### House Gluten Free Pasta ⊗

Choice of marinara, alfredo, pesto cream, or white clam sauce 10

Additions: Grilled Chicken, Sautéed Shrimp, Fried Chicken Strip,  
Meatballs, Italian Sausage or Meat Sauce 3

## Chef's Daily Entrée Specials

Steak of the Day

Fish of the Day

## ~ Baked Pastas ~

### Alfredo Chicken & Mushroom Florentine Lasagna

Layers of pasta, sautéed chicken, spinach, mushrooms  
and four cheeses, topped with Alfredo sauce 14

### Five Layer Traditional Meat Lasagna

Layers of pasta, four cheeses and our traditional meat sauce with  
melted mozzarella cheese then topped with Mama's marinara 13

### Eggplant Parmigiana

Breaded eggplant topped with Mama's marinara and  
melted mozzarella served on a bed of angel hair pasta 10

### Shrimp Alfredo Manicotti

Sautéed shrimp, spinach, four cheeses in alfredo sauce 12

### Traditional Cheese or Florentine Manicotti

Four cheeses in mama's red sauce 11

## ~ Italian Chicken Specialties ~

Chicken Piccata

Chicken Marsala

Chicken Parmigiana

15

## ~ Italian Veal Specialties ~

Veal Piccata

Veal Marsala

Veal Parmigiana

16

# ~ Hand Tossed Brick Oven Pizza ~

## 8" Specialty Pizzas

### BBQ Chicken

Barbecue sauce, Bacon Crumbles and Roasted Chicken 8

### Chicken Florentine

Alfredo sauce, Spinach and Roasted Chicken 8

### Margherita Classic

Fresh Basil, Tomato sauce and Roma Tomatoes 9

### Guiseppe

Pepperoni, Sliced Meatball, Black Olive, Mushroom 11

### Calabrese

Roasted Chicken, Artichoke Hearts, Mushroom and Feta Cheese 11

## Create Your Own Personal Pizza

### 8" Cheese Pizza 7

### 8" Gluten Free Cheese Pizza 9

.75 each

Mushrooms - Black Olives  
Roma Tomato - Red Onion  
Fresh Spinach - Green Pepper  
Pineapple - Pepperoncini  
Roasted Red Pepper

1 each

Italian Sausage  
Sliced Meatballs  
Pepperoni  
Canadian Bacon  
Roasted Chicken  
Crumbled Bacon

1.25 each

Sun Dried Tomato  
Artichoke Hearts  
Fresh Basil  
Anchovies  
Roasted Garlic  
Feta Cheese

**How it all began ...** Many years ago in Southern Italy... Reggio Calabria, to be exact a young man and woman entered into an arranged marriage. In 1899, our grandparents, Dominic Macri and Maria Parissi, were married. They were together over 65 years. In 1919, after serving in the Italian Army during WWI, Dominic left his wife and children, in search of a better life in America. Grandpa settled with others from his region in South Bend, Indiana. Eight long years later, he had finally saved enough money to send for his wife and children, Francisco 16, Carmella 14, and Guiseppe 11. Traveling tumultuous seas, the voyage took 45 days ending in New York Harbor. Grasping her torch, the Statue of Liberty, lit their way to Ellis Island. They made their way to Indiana by train to be reunited with Grandpa. In time, the children grew up, and started their own families. Grandpa retired and tended to his extremely compact yet fruitful garden. Grandpa was very proud of his red wine, which he brewed from the grapes that grew over the back porch arbor. In Grandma's kitchen, there was always a pot of sauce simmering and fresh homemade bread baking in her wood-burning stove.



Dominic and Maria

Now a young man, Guiseppe, (Joseph) fancied a girl he'd seen in the neighborhood. One day, in 1937, mutual friends asked that young lady (Mary Jean Heiden) to go for a car ride, and she accepted. The two couples drove around the block once, then dropped her off in front of her house. As they drove away she thought, "I'll never see that guy again." Well, never say never, because after 4 years of courtship, that guy, Joseph Macri, and that young lady, Mary Jean, were married on March 30th, 1940. Mary Jean, being of German decent, was eager to learn to cook the Italian dishes that Joseph grew up on. Grandma, who called mother "Gina," spoke broken English with an Italian flair. While teaching her how to cook, Grandma would say, "youa justa doa lika dis," measuring the ingredients in the palm of her hand. Sundays were always special because dinner was at Grandma and Grandpa's. The house was full with family and the aromas of a homemade meal. Grandma always had 7-up (in bottles, of course) and their canary would be singing in his cage. See if you can find these two items on the upper ledge.

Joseph worked for the Studebaker Car Corp. and enjoyed sports. Notre Dame football was his favorite. For 31 years, he ushered at the ND football and basketball home games. He worked in the press box and ate all the hotdogs he wanted! Mary Jean often worked outside the home to help with the family finances. Joseph worked hard, loved his family, and attended the Notre Dame games. Life was good! Then in 1963, Studebaker's shut down. In an effort to keep things going, the company spent the bulk of the employee's pension money until it was gone. For his 24 years of loyalty, he received a pension check for \$300. Imagine starting your pension savings over at 47 with a wife and three daughters at home, but that's what he did. Just as his father had done, Joseph left his family in search of a better life. He found a job 100 miles away, outside Chicago. Living in an all-male boarding house, he would come home on weekends for three years. Sometimes he worked seven days week, occasionally for a month straight. When Notre Dame played at home, he'd drive to South Bend to see his family and usher for the Fighting Irish. In 1967, the family relocated to Illinois. The couple raised their beautiful daughters, Joann, Karen, Cynthia, and Jacquelyn. But as children do, they grew up, married, and moved far away. In 1984, at there youngest daughter's request, Joseph and Mary Jean relocated to Tulsa. Jacquelyn had two children, Christopher and Lauren. After Christopher graduated from OSU Culinary School, he and Jacquelyn decided to share Grandma's recipes with Tulsa. Searching for a restaurant name and to honor her parents, Gina & Guiseppe's just seemed logical. So, in honor of our family, we are pleased to have you and your family enjoy our Grandmother's recipes that are well over 100 years old.



Gina & Guiseppe  
1937

*Buon appetito! Mange, mange! Tuto benne! Ciao!*

Update: On Father's Day, June 21, 2009, at the age of 91, Mary Jean (Gina), passed away quietly.

She and Joseph were married 70 years. Joseph (Guiseppe, 94) and her family miss her greatly.

Written by: Cynthia Macri MacPherson