



# GUYTANNO'S

international café • westerly, rhode island, usa



## Aroma of success at Guytanno's

...the menu offers a variety of selections that live up to the title "International cuisine" with Asian, Italian, American and Mexican influences.

Customers rave over the fried calamari appetizer calling it "one of the best in town." The Asian influence is most prevalent in a popular entrée, the ginger macadamia nut crusted tuna, which is served with soba noodles, julienne vegetables, and a pineapple wasabi teriyaki drizzle.

Caroline Conti | Westerly-Pawcatuck Press

Guytanno's Café is casual dining with an upscale flair. The cuisine is international with a variety of dishes inspired by chef and owner Guy Gengarella's experiences. Our daily original specials will water your taste and our contemporary setting and intimate atmosphere will make you feel at home.

The sweet aroma of freshly cooked food circulating from the open kitchen of Guytanno's is what makes us one of Westerly's premiere evening destinations.

**guytannos.com**

**65 franklin st  
westerly, ri**

**401.348.6221**

### **lunch**

monday – saturday, 11am to 3pm

### **dinner**

sunday – thursday, 5pm to 9pm  
friday & saturday, 5pm to 10pm

## scrumptious samplings

### **onion soup au gratin**

House made three onion soup with parmesan crostini and swiss cheese.

### **guytanno's salad**

Mesclun greens topped with grape tomatoes, pistachios, sundried cranberries, crumbled gorgonzola and pears. Drizzled with raspberry grapeseed vinaigrette.

### **duck salad**

Boneless pan seared sweet Thai chili marinated duck breast sliced and placed over fresh baby spinach with spiced pecans, beans sprouts and julienne vegetables. Served with sweet chili soy on the side.

### **lemon pepper calamari salad**

Lemon peppered calamari served over mesclun greens with julienne vegetables, grape tomatoes, bean sprouts and scallions with our cucumber wasabi dressing.

### **crab cakes**

Lump crab and claw meat combined with buttery Ritz crackers, pressed into cakes and pan-seared. Splashed with a lemon beurre blanc.

### **guytanno's bruschetta**

French baguette, layered with roasted garlic, prosciutto ham, fresh basil, red onions and sliced tomatoes. Drizzled with extra virgin olive oil, served sliced in a gorgonzola marsala cream.

### **ahi tuna**

Pan seared tuna steak topped with a ginger macadamia crust and presented over pineapple wasabi sautéed veggies and Japanese Udon noodles

### **veal and shrimp piccata**

Tender six ounce veal scaloppini, egg battered and sautéed with shrimp, lemon zest, roasted tomatoes and capers. Finished in a white wine basil butter.

### **statler chicken**

Thirteen ounce Statler chicken breast stuffed with fresh sage, prosciutto and mozzarella. Served sliced in a pool of Guytanno's marinara.

### **zesty panko chicken**

Eight ounce portion of boneless chicken pressed in citrus and black pepper panko crumbs and served sliced with a lemon beurre blanc.

### **chicken and prosciutto penne**

Grilled chicken breast and prosciutto ham sautéed with cremini mushrooms, grape tomatoes, fresh rosemary, shallots and garlic in a marsala demi cream and tossed with penne pasta.

### **linguini aglio olio**

Sautéed with garlic, crushed red pepper, extra virgin olive oil and pecorino romano cheese. Add chicken, sautéed calamari or shrimp.

### **lobster fettuccine**

Maine lobster meat sautéed with grape tomatoes, scallions and garlic finished in a white wine lobster tomalley basil butter sauce and tossed with fettuccine.

*Our extensive wine list offers wine by the glass and bottle.*