



CASA GIANNA

RISTORANTE ITALIANO



Served with roasted potato, salad, toast
egg white \$3

BREAKFAST PLATTER 30

two eggs any style, bacon or sausage,
cup of coffee

PLAIN CLASSIC OMELET 15

+Add spinach 2, tomato 2, peppers 2, mushrooms 3,
onions 2, feta 3, gruyere cheese 3, ham 3, bacon 3,
sausage 3, smoked lox 6 pastrami 6

STEAK & EGGS 36

two eggs any style, skirt steak

EGGS & MORE

BRAISED SHORT-RIB BENEDICT 28

english muffin, short-rib, poached eggs,
pickled onions, hollandaise, salad

SMOKE LOX BENEDICT 28

english muffin, lox, stracciatella,
poached eggs, hollandaise, salad

WAFFLE A LA GIANNA 16

seasonal fruit, cream mousse, powdered sugar
+Add bacon 6

CHEESE BLINTZES 14

creme fraiche, strawberry marmalade, powdered sugar

LEMON RICOTTA PANCAKES 21

Includes your choice of any two items

Additional items \$1 each

seasonal berries, toasted pistachios,
ricotta mousse, powdered sugar

+Add bacon 6

FRENCH TOAST 19

maple syrup, powdered sugar

+Add bacon 6

FRUIT BOWL 16

mixed berries, seasonal fruit

*SALMON CRUDO 21

citrus marinade, sweet pepper gel,
finger lime caviar

MEATBALLS DELLA CASA GIANNA 19

Pork and Beef, tomato with marinara

POLIPO 29

grilled octopus, fennel, capers,
citrus vinaigrette

FRITTO MISTO 26

shrimp, calamari, zucchini,
marinara

ANTIPASTI

*TUNA TARTARE 28

chives, shallots, capers, lemon aioli,
truffle vinaigrette

◆ 1/2 DZ WEST COAST OYSTERS 24

cocktail sauce, cognac aioli, mignonette

*CORVINA CEVICHE 21

mandarin leche de tigre, serano chili,
red onion, sweet pepper

GEM CAESAR SALAD 18

house caesar dressing, croutons,
grana padano +Add protein

TAGLIERE DI SALUMI E FORMAGGIO 28

Italian cured meats & cheese

PICKLED WATERMELON 19

watercress, arugula, spinach,
cucumber, feta, candied pecan,
basil, mint vinaigrette

BEET SALAD 19

roasted heirloom rosemary beet, citrus,
feta foam, beet vinaigrette

ITALIAN COBB SALAD 24

chicken, bacon, romaine lettuce, tomato,
avocado, egg, blue cheese, vinaigrette

BURRATA 24

heirloom tomato, basil pesto,
lemon oil, pistachio

◆ OYSTERS & CHAMPAGNE 149

lallier brut r.019, seasonal oysters,
house cocktail sauce, cognac aioli, mignonette

Add-Ons

chicken 9 | shrimp 11 | salmon 12
steak 16 | lobster 21

*SEAFOOD TOWER 149

oyster, tiger shrimp, grouper ceviche,
tuna tartar, cocktail sauce, cognac aioli, mignonette
Add whole lobster +45

MARE E TERRA

SPAGHETTI ALLA CARBONARA 26

parmesan, pancetta, poached egg,
black pepper

4 CHEESE RAVIOLI 21

pomodoro, grana padano

SPAGHETTI ALLA BOLOGNESE 26

braised beef ragu, parmigiano

EGGPLANT PARMIGIANA 19

pomodoro, mozzarella cheese

SPICY RIGATONI ALLA VODKA 24

creamy tomato, vodka

STEAK & FRIES 45

10 oz Angus churrasco steak and fries

FLORIDA YELLOWTAIL SNAPPER 36

mediterranean spice crust,
fennel salad, grilled lemon

Add-Ons

chicken 9 | shrimp 11 | salmon 12 | steak 16 | lobster 21

SANDWICHES & PIZZA

DOWNTOWN SMASH BURGER 29

double patty, caramelized onions,
american cheese, bacon, fried egg, fries

ITALIAN STALLION SANDWICH 24

pizza bread, prosciutto, mozzarella,
fiora di latte, pesto,
arugula, vinaigrette, fries

PASTRAMI SANDWICH 30

ciabatta bread, thousand island dressing,
mustard, pickle, coleslaw

AVOCADO DE FOCACCIA 22

stracciatella, confit tomato, basil,
poached eggs

PIZZA MARGHERITA 21

pomodoro, mozzarella

PIZZA VEGETARIAN 24

pomodoro, mozzarella, roasted vegetables

PIZZA DIAVOLA 26

pomodoro, mozzarella, spicy salami,
pepperoni, calabrese oil

PIZZA CASA GIANNA 28

pomodoro, mozzarella, prosciutto, arugula,
grana padano

PIZZA AI FUNGHI E TARTUFATA 29

black truffle cream, mushroom, grana padano,
black truffle

PIZZA OCTOPUS 32

pomodoro, mozzarella, grilled octopus,
basil pesto

PIZZA CONTADINA 28

pomodoro, mozzarella, sausage,
meatball, spinach, mushroom

PIZZA QUATTRO FORMAGGI 24

White sauce, mozzarella, ricotta,
blue cheese, grana padano

PIZZA CAPRICCIOSA 28

pomodoro, mozzarella, mushrooms,
olives, ham, salami

PIZZA PEPPERONI 22

pomodoro, mozzarella, pepperoni
+Add prosciutto 6, pastrami 6, pepperoni 4, sausage 5,
meatball 5, onions 3, mushrooms 4, vegetable 3,
ham 4, salsami 4

ADD-ONS

truffle fries 14 | roasted potato 9 | fries 9 | avocado 6 | mashed potatoes 9 | broccolini 11
roasted carrots 12 | mushrooms 10 | spinach & garlic 10

BOTTOMLESS BEVERAGES

\$35 PER PERSON | 2HRS. TIME LIMIT

MIMOSA, BELLINI, RED SANGRIA

*entire table must
participate in bottomless

GIANNA'S FAVORITES

BLOODY GIANNA

vodka, tomato juice, fresh lemon juice, sweet chili,
 Worcestershire

18

RED ORANGE SPRITZ

blood orange, aperol, prosecco, soda water

16

GUAVA SPRITZ

guava, aperol, prosecco, soda water

16

SPECIALTY COCKTAILS

ESPRESSO MARTINI ITALIANO

ketel one vodka, la colombe espresso, kahlua

20

MODERNO NEGRONI

london no3 dry, campari, cinzano rosso vermouth

18

TUSCAN MULE

grey goose, limoncello, ginger beer, fresh lime juice

18

PALOMA NUOVA

espolon blanco, aperol, grapefruit juice, club soda

18

ITALIAN MARGARITA

patron reposado, lazzaroni amaretto, fresh lime juice, grand marnier

18

OLD FASHIONED ITALIANO

woodford reserve bourbon, amaro montenegro, bitters

18



SCAN TO LEARN MORE
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Service charge of 20% applied
on all checks for your convenience.
Must be ages 21+ to consume alcohol.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

◆ There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders,
you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.