CASA GIANNA

RISTORANTE ITALIANO

HAPPY HOUR

TO START · 5

HONEY WHIPPED RICOTTA
rosemary honey, fig, toasted focaccia,
reduced balsamic

MINI CAESAR
romaine, parmigiano reggiano,
croutons, caesar dressing

MEATBALL & TOAST
pomodoro, grana padano, toasted focaccia

CRISPY MOZZARELLA
mozzarella sticks, pomodoro dipping sauce

PARMESAN FRIES
crispy fries, parmesan, oregano, house aioli

CRISPY ONION RINGS
calabrian chili aioli

CHEESE PIZZA BY THE SLICE
pomodoro, mozzarella, oregano,
extra virgin olive oil

PEPPERONI PIZZA BY THE SLICE
pomodoro, mozzarella, pepperoni

A LITTLE MORE · 10

SPICY RIGATONI
creamy tomato, vodka, calabrian chili,
parmigiano reggiano

FETTUCINE ALFREDO
fettuccine, parmesan cream sauce,
butter, parmigiano reggiano

BUFFALO CHICKEN SLIDERS
crispy chicken, buffalo sauce, ranch dressing,
lettuce, tomato, mini brioche buns, fries

PASTRAMI SLIDERS
mini brioche buns, thousand island dressing,
mustard, pickle, coleslaw

ITALIAN CHEESESTEAK SLIDERS
shaved sirloin, provolone, fonduta,
caramelized onions,
sweet cherry peppers house aioli,
mini brioche buns, fries

COCKTAILS

ESPRESSO MARTINI ITALIANO 9
ketel one vodka, tia maria, demerara syrup,
la colombe coffee

NEGRONI NUOVO 9
coconut fat-washed no. 3 gin,
montenegro amaro, punt e mes, campari

SETA E DIVINO MOJITO 9
mijenta blanco tequila, limoncello,
soho lychee liqueur, lychee purée, lemon,
angostura bitters, mint, citrus salt

THE VENETIAN SUNSET 9
grey goose berry rouge, st-germain,
ancho reyes, thai basil cucumber shrub

FLORENCE SOUR 9
sonrisa ora especial rum, aperol, orgeat,
lemon juice, egg white, pernod anise

MILANO MULE 9
maestro dobel tequila, molinari extra,
lime juice, peach syrup, ginger beer

AEROPLANINO DI CARTA 9
buffalo trace bourbon, aperol, yellow chartreuse,
demerara oleo saccharum, pineapple lemon shrub

PALOMA A ROMA 9
don julio reposado tequila,
chinola passionfruit liqueur, pamplemousse liqueur,
lime, fresh grapefruit, grapefruit soda

PICANTE BELLA MARGARITA 9
patrón cristalino añejo tequila, ilegal mezcal,
amaretto, organic agave, passionfruit lime shrub,
fire bitters, tajín or spicy salt rim

SPRITZ COCKTAILS

BELLISSIMA SPRITZ 9
ramazotti apertivo rosato, belle de brillet,
passionfruit pineapple shrub,
fresh lemon juice, prosecco

SPRITZARELLA 9
hendrick's gin, aperol, passionfruit lime shrub,
oleo saccharum, cointreau citrus spritz
with orange and blood orange

FIORE AL TRAMONTO SPRITZ 9
uhn vodka, disaronno amaretto,
fresh lemon juice,
fresh grapefruit juice, prosecco

BEER

michelob ultra 5
la rubia 5
modelo 5
peroni nastro azzuro 5



WINE

masottina DOC prosecco 7
whispering angel rosé 7
tutela pinot grigio 7
benmar pinot noir 7

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

*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses. Although every effort will be made to accommodate food allergies we are afraid we cannot always guarantee meeting your needs. 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