



CASA GIANNA

RISTORANTE ITALIANO



HAPPY HOUR AT THE BAR

3 OYSTERS 9

east coast, cocktail sauce,
cognac aioli, mignonette

SPICY RIGATONI 9

Creamy pomodoro, vodka sauce

AGNOLOTTI 9

spinach, ricotta, brown butter sage

SPAGHETTI 9

pomodoro sauce

ARANCINI MUSHROOM 9

tomato, mozzarella,
marinara sauce

MOZZARELLA STICKS 9

mozzarella, marinara sauce

TEQUEÑOS 9

sweet pepper marmalade

TAGLIERE DI FORMAGGIO 9

italian cheeses

COCKTAILS

ESPRESSO MARTINI ITALIANO 11

ketel one vodka, la colombe
espresso, mr. black coffee liqueur

TEQUILA AMALFITANO 10

don julio blanco, freshly squeezed
lemon juice, cazcabel honey,
q club soda, bitters

OLD FASHIONED ITALIANO 10

bulleit bourbon, amaro montenegro,
bitters

TUSCAN MULE 10

truman vodka, limoncello, q ginger
beer, freshly squeezed lime juice

BLOOD ORANGE SPRITZ 9

aperol, tesoro prosecco, blood
orange juice, q club soda

BEER

Michelob Ultra 5

Peroni Nastro Azzuro 5

WINE

Sangria 7

Prosecco, Tesoro 7

Aix, Rose 7

Pinot Grigio, Cantina Ciabot 7

Chianti, Etrusca Reserva 7



A 20% service charge will be included in your bill to support fair wages
for our staff & to offset restaurant administrative & operational expenses.

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.

