CASA GIANNA

RISTORANTE ITALIANO

FROM GIANNA, WITH LOVE
CASA GIANNA
Ristorante

ALL DAY MENU

APPETIZERS

EGGPLANT PARMESAN 19
eggplant, tomato sauce, mozzarella, parmesan

MEATBALLS 19
veal & beef, pomodoro, grana padano, fried basil

FIGS & PROSCIUTTO 23
fig carpaccio, prosciutto di parma, honey-whipped ricotta, reduced balsamic, pistachios, baby arugula

CHARCUTERIE & CHEESE 28
artisanal cured meats and cheeses, fig mostarda, cornichons, toast points

CHARRED OCTOPUS 29
charred octopus, cannellini bean purée, roasted fennel,
castelvetrano olives, calabrian chili, confit tomato, charred lemon

BEEF CARPACCIO 25
truffle crema, arugula, shaved parmigiano reggiano, crispy capers, extra virgin olive oil

RAW & CHILLED

CEVICHE 27
market fish, mandarin leche de tigre, serrano chili, red onion, sweet pepper, cilantro oil

OYSTERS 27
1/2 dozen oysters, pomegranate mignonette, lemon, tabasco

TUNA TARTARE 29
fig mostarda, crispy capers, toasted hazelnut, calabrian chili, lemon gel, basil

SALAD

CAESAR SALAD 18
romaine, parmigiano reggiano, croutons, gremolata, caesar dressing

PICKLED WATERMELON 19
watercress, arugula, cucumber, feta, candied pecan, basil-mint vinaigrette

GREEK SALAD 20
romaine, cherry tomatoes, kalamata olives, feta, cucumber, red onion, pepperoncini

BURRATA 24
roasted pear, radicchio, toasted walnut, aged balsamic, rosemary honey

COBB SALAD 24
romaine, grilled chicken, bacon, avocado, hard-boiled egg, tomato, cucumber, gorgonzola, lemon vinaigrette

ITALIAN CHOPPED SALAD 24
romaine, iceberg, italian salami, chickpeas, mozzarella, pecorino romano, red pepper coulis, red wine vinaigrette

ADD-ONS
burrata +8 | chicken +10 | shrimp +14 | salmon +18 | steak +25 | lobster tail +39

SANDWICHES

TUSCAN CHICKEN 24
fire roasted bread, grilled chicken, mozzarella, roasted peppers, broccolini, calabrian aioli, fries

DOUBLE CHEESEBURGER 25
double beef patty, american cheese, dill pickle, house aioli, fries

ADD ONS
bacon +4 | fried egg +3 | avocado +4 | caramelized onions +2 | extra patty +7 | extra cheese +2

TURKEY CLUB 25
triple-decker roasted turkey breast, applewood-smoked bacon, lettuce,
tomato, avocado, herb aioli, toasted white bread, fries

CRISPY BUFFALO CHICKEN SANDWICH 27
crispy chicken, buffalo sauce, ranch dressing, lettuce, tomato, brioche bun, fries

PASTRAMI SANDWICH 25
ciabatta, thousand island dressing, mustard, pickle, coleslaw

ITALIAN CHEESESTEAK 28
shaved sirloin, provolone, fonduta, caramelized onions, sweet cherry peppers, house aioli, ciabatta roll, fries

PIZZA

CHEESE 21
pomodoro, mozzarella, oregano, extra virgin olive oil

PEPPERONI 25
pomodoro, mozzarella, pepperoni

DIAVOLA 28
pomodoro, mozzarella, spicy soppressata, pepperoni, hot honey

PEAR & GORGONZOLA 28
roasted pear, white sauce, gorgonzola, mozzarella, pancetta, toasted walnuts, honey

PROSCIUTTO DI PARMA 30
mozzarella, prosciutto di parma, stracciatella, arugula, parmigiano reggiano

TRUFFLE FONTINA 32
truffle crema, wild mushrooms, fontina, caramelized onion, truffle oil

PASTA

GNOCCHI CACIO E PEPE 24
pecorino romano, parmigiano reggiano, black pepper

BOLOGNESE MAFALDINE 27
slow-cooked beef ragù, pomodoro, parmigiano reggiano

SPICY RIGATONI 26
creamy tomato, vodka, calabrian chili, parmigiano reggiano

FETTUCCINE ALFREDO 26
fettuccine, parmesan cream sauce, butter, parmigiano reggiano

MEZZI RIGATONI RAGU 37
slow-braised short rib, exotic mushrooms, red wine, roasted shallot, rosemary, english peas, parmigiano reggiano

CHICKEN PARMESAN 40
crispy breaded chicken breast, spaghetti on the side, choice of pomodoro or vodka sauce
with caramelized mozzarella, poured tableside

SHRIMP SCAMPI 34
linguine, shrimp, white wine, garlic, butter, parsley, lemon, extra virgin olive oil

ADD-ONS
burrata +8 | chicken +10 | shrimp +14 | salmon +18 | steak +25 | lobster tail +39

LAND & SEA

ROASTED HALF CHICKEN 38
exotic mushrooms, natural jus, rosemary

SALMON 42
pistachio crusted loch duart salmon, carrot ginger purée, roasted orange glazed carrot

LAMB CHOPS 66
creamy polenta, charred radicchio, rosemary, amarone jus

12 OZ PRIME RIBEYE 80
jumbo asparagus, whipped potatoes, cipollini onion agrodolce, red wine demi-glace

CATCH OF THE DAY - MARKET PRICE

SIDES

FRENCH FRIES 10
sea salt

WHIPPED POTATOES 11
cultured butter, sea salt

CHARRED BROCCOLINI 14
garlic, calabrian chili, lemon

ROASTED BRUSSELS SPROUTS 15
pancetta, aged balsamic, sage,
parmigiano reggiano

TRUFFLE PARMESAN FRIES 16
parmigiano reggiano, tartufata, parsley

SWEETS

TIRAMISU 14
Espresso-soaked ladyfingers, mascarpone cream, cocoa

PANNA COTTA 14
vanilla bean, blood orange, pistachio

ZEPPOLE 19
crispy dough, cinnamon sugar, warm nutella, vanilla gelato

GELATO 12
vanilla, chocolate, pistachio

FRUIT SORBET 12

AFFOGATO 14
vanilla gelato, hot espresso | add amaretto +6 | baileys +6

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.