



CASA GIANNA

RISTORANTE ITALIANO



EGGS & MORE

*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

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

ANTIPASTI

***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

***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

Add-Ons

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

1 OYSTERS & CHAMPAGNE 149
lallier brut r.019, seasonal oysters,
house cocktail sauce, cognac aioli, mignonette

***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

8OZ FILET MIGNON & FRITES 58
bearnaise sauce, 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



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BOTTOMLESS BEVERAGES

\$35 PER PERSON | 2HRS. TIME LIMIT

MIMOSA, BELLINI, RED SANGRIA

*entire table must participate in bottomless



GIANNA'S FAVORITES

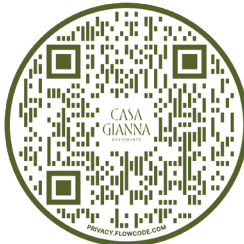
BLOODY GIANNA vodka, tomato juice, fresh lemon juice, sweet chili, worcestershire	18
RED ORANGE SPRITZ blood orange, aperol, prosecco, soda water	16
GUAVA SPRITZ guava, aperol, prosecco, soda water	16

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 espolòn blanco, aperol, grapefruit juice, club soda	18
ITALIAN MARGARITA patrón reposado, lazzaroni amaretto, fresh lime juice, grand marnier	18
OLD FASHIONED ITALIANO woodford reserve bourbon, amaro montenegro, bitters	18



SCAN TO LEARN MORE &
RESERVE TODAY



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.