



CASA GIANNA

RISTORANTE ITALIANO



ANTIPASTI

POLPETTE DELLA CASA GIANNA pork & beef meatballs, tomato, grana padano	16	RICOTTA LEMON whipped ricotta, lemon zest, olive oil, focaccia	12
SALSICCIA PICANTE italian mild sausage, calabrian chili, whipped ricotta	16	*BEEF CARPACIO DI MANZO prime beef tenderloin, truffle crema, arugula, shaved parmigiano	21
SHRIMP SCAMPI white wine, garlic, lemon, parsley	18	TAGLIERE DI SALUMI E FORMAGGIO italian cured meats, cheeses	19
FRITTO MISTO shrimp, calamari, zucchini, marinara sauce	19	POLIPO grilled octopus, shaved fennel, capers, aromatic herbs, citrus vinaigrette	19

CRUDOS

◆1/2 DZ OYSTERS seasonal oysters, house cocktail sauce, cognac aioli, mignonette	19
*SALMON CRUDO citrus marinada, sweet pepper gel, finger lime caviar	16
*CORVINA CEVICHE mandarin leche de tigre, serano chili, red onion, sweet pepper	21
*TUNA TARTARE chives, shallots, capers, meyer lemon aioli, truffle vinaigrette, focaccia crostini	24

INSALATA

GEM CAESAR house caesar dressing, croutons, grana padano	16
BURRATA heirloom tomato, basil pesto, lemon oil, pistachios	21
CAPRESE fresh fior di latte mozzarella, heirloom tomato, pesto	19
PICKLED WATERMELON watercress, arugula, spinach, cucumber, feta, candied pecan, basil-mint vinaigrette	19
BEEF TARTAR SALAD heirloom rosemary beets, citrus, feta foam, beet vinaigrette	16
COBB SALAD GIANNA chicken, bacon, romaine lettuce, tomato, avocado, egg, blue cheese, vinaigrette	21

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, fries
WAGYU SKIRT STEAK SANDWICH 34 Lettuce, tomato, relish, truffle aioli, fries, toasted ciabatta
PASTRAMI SANDWICH 30 ciabatta bread, thousand island dressing, mustard, pickle, coleslaw
HERB CHICKEN 19 Heirloom tomato, fontina cheese, pesto aioli, fries, ciabatta bread
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 <i>*Add prosciutto 6, pastrami 6, pepperoni 4, sausage 5, meatball 5, onions 3, mushrooms 4, vegetable 3, ham 4, salami 4</i>

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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PASTE

MAC & CHEESE elbow pasta, sharp cheddar cheese, parmesan cheese	21	PARMIGIANA DI MELANZANE eggplant, pomodoro, mozzarella cheese	19
GNOCCHI AL POMODORO pomodoro, mozzarella, bread crumbs	18	RISSOTTO MILANESE saffron, parmigiano	24
SPICY RIGATONI ALLA VODKA creamy tomato, vodka sauce	21	PAPPARDELLE ROSA DI RICOTTA white truffle cream, lemon pistachio ricotta	34
AGNOLOTTI spinach, ricotta, brown butter sage, mushroom, black truffle	22	FAGOTTELLI grana padano sauce, short rib filling, demi glaze, black truffle	36
FETTUCCHINE PESTO ALLA GENOVESE basil pesto, ricotta, crispy crumbs, pine nuts	18	RAGU DI COSTINE DI MANZO paccheri pasta, braised short rib, pomodoro sauce, peas, aged ricotta cheese	36
SPAGHETTI POLPETTE marinara, meatball	19	LOBSTER FRA DIAVOLA whole lobster, cherry tomato, parsley, spicy pomodoro sauce	65
TAGATELLI ALLA BOLOGNESE braised beef ragu, parmigiano	21		

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MARE E TERRA

STEAK & FRIES 10 oz Angus churrasco steak and fries	45	POLLO ALLA PARMIGIANA breaded chicken breast, mozzarella, pomodoro	28
BRANZINO AL PICCATE white wine, butter, lemon, capers	38	FLORIDA YELLOWTAIL SNAPPER grilled filet, house fennel salad, grilled lemon	35
SALMON pistachio scottish salmon, carrot ginger puree, roasted orange glaze carrots	36	LAMB CHOPS SCOTTADITO grilled lamb chops, mediterranean cuscus salad, spinach, pomegranate, bell peppers	46
POLLO ARROSTO 1/2 roasted chicken, mushroom rosemary marsala sauce	28		

SIDES

FRENCH FRIES 9 | TRUFFLE FRIES 14 | ROASTED BROCCOLINI 12 | MASHED POTATOES 9 | ROASTED ORANGE GLAZE CARROTS 12
TUSCAN ROASTED POTATOES 12 | SAUTEED SPINACH 12 | WILD MUSHROOMS 14

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.