

BREAKFAST

AVAILABLE 7:00AM - 10:00AM

BREAKFAST PLATTER 30

two farm fresh eggs served any style, bacon or sausage,
roasted potatoes, salad & toast, cup of coffee

CLASSIC OMELET 21

gruyere cheese, chives, tarragon, served with roasted
potatoes, salad & toast | egg white +3

OVERNIGHT OATS 16

gluten-free oats, organic almond milk,
granny smith apple, chia seeds, berries

FRENCH TOAST 19

bourbon strawberry honey glaze

BRUNCH

AVAILABLE 8:00AM - 4:00PM

EGGS

LOBSTER BENEDICT 32

spinach, lobster meat, poached egg,
croissant, nduja hollandaise,
citrus garden salad

TARTUFFO OMELET 24

wild mushroom, crème fraiche,
shave truffle, truffle roasted potatoes

STEAK & EGGS 42

steak, two eggs any style, rosemary
roasted potato, citrus garden salad

APPETIZERS

POLPETTE DELLA CASA GIANNA 19

fennel meatball, tomato, parmigiano, grana padano

POLIPO 29

grilled octopus, shaved fennel, capers,
aromatic herbs, citrus vinaigrette

TAGLIERE DI SALUMI E FORMAGGIO 28

italian cured meats, cheeses

FRUIT BOWL 13

mixed berries, seasonal fruits

OYSTERS & CHAMPAGNE 149

lallier brut r.019, seasonal oysters,
house cocktail sauce, cognac mignonette*

SEAFOOD TOWER 149

oyster, tiger shrimp, grouper ceviche,
tuna tartar, cocktail sauce, cognac mignonette*
add whole lobster +45

PASTAS

BUTTERNUT SQUASH RAVIOLI 21

pomodoro, grana padano

SPAGHETTI ALLA CARBONARA 25

parmesan, pancetta, black pepper

EGGPLANT PARMIGIANA 28

oven-baked eggplant, pomodoro, mozzarella cheese

SALADS

GEM CAESAR 18

house caesar dressing, brioche croutons, grana padano

PICKLED WATERMELON 19

watercress, cucumber, feta, candied pecan,
basil-mint vinaigrette

Add Chicken 9 / Shrimp 11 / Salmon 12

SANDWICH & MORE

CASA GIANNA SMASH BURGER 32

double patty, caramelized onions, pickles,
American cheese, applewood-smoked bacon,
sunny-side-up egg, special sauce, fries

PASTRAMI SANDWICH 30

ciabatta bread, thousand island dressing, mustard,
pickle & coleslaw

PROSCIUTTO SANDWICH 24

pizza dough, mozzarella cheese, fior di latte, pesto,
arugula vinaigrette, grated parmesan, fries

FOCACCIA AVOCADO TOAST 22

stracciatella cheese, confit tomato, basil, two poached eggs

LEMON RICOTTA PANCAKES 23

seasonal berries, toasted pistachios, ricotta mousse,
powder sugar

PIZZA & CALZONE

CASA GIANNA PIZZA 29

pomodoro, tuscan prosciutto, baby arugula,
grana padano, pomodoro, egg

MARGHERITA PIZZA 24

pomodoro, fior di latte, basil genovese

CALZONE 24

parmesan, pecorino, mozzarella, side salad,
marinara sauce



SIDES

truffle fries 14 | truffle roasted potatoes 9 | avocado 6
bacon 6 | pork sausage 6 | chicken sausage 6

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



BOTTOMLESS BEVERAGES

\$35 PER PERSON | 2HRS. TIME LIMIT

MIMOSA, BELLINI, RED SANGRIA

*entire table must participate in bottomless



GIANNA'S FAVORITES

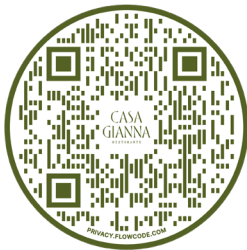
BLOODY GIANNA vodka, tomato juice, fresh lemon juice, sweet chili, worcestershire	18
RED ORANGE SPRITZ blood orange, aperol, prosecco, soda water	16
GUAVA SPRITZ guava, aperol, prosecco, soda water	16

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



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