CASA GIANNA

RISTORANTE ITALIANO

BRUNCH MENU

STARTERS

MEATBALLS 19
veal and beef, pomodoro, grand padano, fried basil

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

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

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

EGGPLANT PARMIGIANA 19
eggplant, tomato sauce, mozzarella, parmesan

SALADS

CAESAR SALAD 19
romaine, parmigiano reggiano, croutons, gremolata, caesar dressing

BURRATA SALAD 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

ADD-ONS

chicken +10, shrimp +14, salmon +18, steak +25, burrata +9, lobster tail +39

PASTA

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

CHICKEN PARMESAN 40
breaded chicken breast, mozzarella, pomodoro, spaghetti

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

ADD-ONS

chicken +10, shrimp +14, salmon +18, steak +25, burrata +9, lobster tail +39

SANDWICHES

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

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

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

ITALIAN CHEESESTEAK 34
shaved sirloin, provolone, fonduta, caramelized onions, sweet cherry peppers,
house aioli, ciabatta roll, fries

Service charge of 20% applied on all checks for your convenience. Must be ages 21+ to consume alcohol.

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PIZZA

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

PEPPERONI 25
pomodoro, mozzarella, pepperoni

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

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

PEAR & GORGONZOLA 28
roasted pear, gorgonzola, fior di latte, pancetta, toasted walnuts, honey

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

BRUNCH FAVORITES

CLASSIC OMELET 19
three eggs, crispy breakfast potatoes or watercress salad, toast
choice of cheddar, mozzarella, or provolone

OMELET ADD-ONS:

mushrooms +2 | spinach +2 | tomato +2 | caramelized onion +2 | roasted peppers +2
half avocado +5 | bacon +4 | ham +4 | chicken sausage +4 | smoked salmon +8 | egg whites +3

BREAKFAST PLATTER 30
two eggs any style, choice of bacon, pork sausage or chicken sausage,
crispy breakfast potatoes, toast

STEAK & EGGS 45
10 oz bavette, two eggs any style, crispy breakfast potatoes,
roasted tomato, chimichurri

AVOCADO TOAST 21
sourdough, smashed avocado, poached egg, stracciatella, calabrian chili, gremolata,
extra virgin olive oil

AÇAÍ CHIA OVERNIGHT OATS 18
vanilla overnight oats, acai chia pudding, banana, fresh berries, pistachio granola, honey

FRUIT BOWL 17
golden kiwi, melon, pineapple, berries, grapes, pear, citrus, pomegranate

CHEESE BLINTZES 14
sweet cream cheese, strawberry preserves, powdered sugar

WAFFLES 17
vanilla chantilly, fresh berries, mixed berry compote, powdered sugar, maple syrup

FRENCH TOAST 19
vanilla chantilly, fresh berries, powdered sugar, maple syrup

RICOTTA PANCAKES 21
whipped ricotta, fresh berries, mixed berry compote, powdered sugar

SIDES

bacon 7 | pork sausage 8 | chicken sausage 8 | smoked salmon 10 | crispy breakfast potatoes 6
two eggs any style 5 | half avocado 5 | watercress salad 11 | toast 5

BOTTOMLESS BEVERAGES



$35 PER PERSON | 2HRS. TIME LIMIT

MIMOSA, BELLINI, RED SANGRIA

*entire table must
participate in bottomless



GIANNA'S FAVORITES

BLOODY GIANNA 18
vodka, tomato juice, fresh lemon juice, sweet chili, worcestershire

RED ORANGE SPRITZ 16
blood orange, aperol, prosecco, soda water

GUAVA SPRITZ 16
guava, aperol, prosecco, soda water

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*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.