



# CASA GIANNA

RISTORANTE ITALIANO



## ANTIPASTI

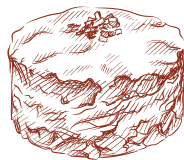
<b>POLPETTE DELLA CASA GIANNA</b> pork & beef meatballs, tomato, grana padano	19	<b>RICOTTA LEMON</b> whipped ricotta, lemon zest, olive oil, focaccia	14
<b>SALSICCIA PICANTE</b> italian mild sausage, calabrian chili, whipped ricotta	18	<b>*BEEF CARPACIO DI MANZO</b> prime beef tenderloin, truffle crema, arugula, shaved parmigiano	21
<b>SHRIMP SCAMPI</b> white wine, garlic, lemon, parsley	21	<b>TAGLIERE DI SALUMI E FORMAGGIO</b> Italian cured meats, cheeses	28
<b>FRITTO MISTO</b> shrimp, calamari, zucchini, marinara sauce	26	<b>POLIPO</b> grilled octopus, shaved fennel, capers, aromatic herbs, citrus vinaigrette	29

## CRUDOS

<b>1/2 DZ OYSTERS</b> seasonal oysters, house cocktail sauce, cognac aioli, mignonette	24
<b>*SALMON CRUDO</b> citrus marinada, sweet pepper gel, finger lime caviar	19
<b>*CORVINA CEVICHE</b> mandarin leche de tigre, serano chili, red onion, sweet pepper	21

### \*TUNA TARTARE 28

chives, shallots, capers,  
meyer lemon aioli,  
truffle vinaigrette,  
focaccia crostini



## INSALATA

<b>GEM CAESAR</b> house caesar dressing, croutons, grana padano	18
<b>BURRATA</b> heirloom tomato, basil pesto, lemon oil, pistachios	24
<b>CAPRESE</b> fresh fior di latte mozzarella, heirloom tomato, pesto	21
<b>PICKLED WATERMELON</b> watercress, arugula, spinach, cucumber, feta, candied pecan, basil-mint vinaigrette	19
<b>BEET TARTAR SALAD</b> heirloom rosemary beets, citrus, feta foam, beet vinaigrette	19
<b>COBB SALAD GIANNA</b> chicken, bacon, romaine lettuce, tomato, avocado, egg, blue cheese, vinaigrette	21

### ADD ONS

*Chicken 9 / Shrimp 11 / Salmon 12 / Steak 16 / Lobster 21*

## PIZZA

<b>MARGHERITA</b> pomodoro fior di latte	21	<b>AI FUNGHI E TARTUFATA</b> black truffle cream, grana padano, exotic mushroom, shaved black truffles	29
<b>PEPPERONI</b> pomodoro, mozzarella, pepperoni	22	<b>POLIPO</b> pomodoro, mozzarella, grilled octopus, basil pesto	32
<b>VEGETARIANA</b> pesto pomodoro, roasted seasonal vegetables, mozzarella	24	<b>QUATTRO FORMAGGI</b> white sauce, mozzarella, ricotta, blue cheese, grand padano	22
<b>DIAVOLA</b> pomodoro, mozzarella, spicy salami, imported pepperoni, calabrese oil	26	<b>CONTADINA</b> pomodoro, mozzarella, sausage, meatballs, spinach, mushroom	26
<b>CASA GIANNA</b> pomodoro, grana padano, tuscan prosciutto, baby arugula	28	<b>ADD ONS</b>	
<b>CAPRICCIOSA</b> pomodoro, mozzarella, mushroom, olives, salami, ham	24	<i>Ham 4 / Pepperoni 4 / Sausage 4 / Meatball 4 Mushroom 3 / Spinach 2 / Salami 4 / Olives 2</i>	



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## PASTE

<b>MAC &amp; CHEESE</b> elbow pasta, sharp cheddar cheese, parmesan cheese	21	<b>PARMIGIANA DI MELANZANE</b> eggplant, pomodoro, mozzarella cheese	19
<b>GNOCCHI AL POMODORO</b> pomodoro, mozzarella, bread crumbs	19	<b>RISSOTTO MILANESE</b> saffron, parmigiano	28
<b>SPICY RIGATONI ALLA VODKA</b> creamy tomato, vodka sauce	24	<b>PAPPARDELLE ROSA DI RICOTTA</b> white truffle cream, lemon pistachio ricotta	34
<b>AGNOLOTTI</b> spinach, ricotta, brown butter sage, mushroom, black truffle	26	<b>FAGOTTELLI</b> grana padano sauce, short rib filling, demi glaze, black truffle	36
<b>FETTUCCHINE PESTO ALLA GENOVESE</b> basil pesto, ricotta, crispy crumbs, pine nuts	22	<b>RAGU DI COSTINE DI MANZO</b> paccheri pasta, braised short rib, pomodoro sauce, peas, aged ricotta cheese	36
<b>SPAGHETTI POLPETTE</b> marinara, meatball	24	<b>LOBSTER FRA DIAVOLA</b> whole lobster, cherry tomato, parsley, spicy pomodoro sauce	65
<b>TAGATELLI ALLA BOLOGNESE</b> braised beef ragu, parmigiano	26		

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## MARE E TERRA

<b>FLORIDA YELLOWTAIL SNAPPER</b> sauteed filet, house fennel salad, grilled lemon	39	<b>8 OZ FILET MIGNON</b> mushroom demi glaze, mashed potato	58
<b>BRANZINO AL PICCATE</b> white wine, butter, lemon, capers	42	<b>LAMB CHOPS SCOTTADITO</b> grilled lamb chops, mediterranean cuscus salad, spinach, pomegranate, bell peppers	56
<b>SALMON</b> pistachio scottish salmon, carrot ginger puree, roasted orange glaze carrots	41	<b>14 OZ NEW YORK STEAK</b> seared New York steak, rosemary demi glaze	65
<b>POLLO ARROSTO</b> 1/2 roasted chicken, mushroom rosemary marsala sauce	36		
<b>POLLO ALLA PARMIGIANA</b> breaded chicken breast, mozzarella, pomodoro	32		

## 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

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.