



CASA GIANNA

RISTORANTE ITALIANO



ANTIPASTI

POLPETTE DELLA CASA GIANNA fennel meatballs, tomato, parmigiano, grana padano	19	POLIPO grilled octopus, shaved fennel, capers, aromatic herbs, citrus vinaigrette	29
FRITTO MISTO shrimp, calamari, zucchini, marinara sauce	26	TAGLIERE DI SALUMI E FORMAGGIO Italian cured meats, cheeses	28
		SICILIAN MUSSELS house clam juice, brandy, shallot, garlic	21

CRUDOS

1/2 DZ OYSTERS seasonal oysters, house cocktail sauce, cognac mignonette	26
SHRIMP COCKTAIL 1/2 dz tiger shrimp, house cocktail sauce	21
SALMON CRUDO citrus marinade, sweet pepper gel, olive oil, finger lime caviar	26
TUNA TARTARE chives, shallots, capers, meyer lemon aioli, truffle vinaigrette	28

INSALATA

ADD ONS <i>Chicken 9 / Shrimp 11 / Salmon 12</i>	
GEM CAESAR house caesar dressing, brioche croutons, grana padano	18
BURRATA heirloom tomato, basil pesto, lemon oil, pistachios	24
PICKLED WATERMELON watercress, cucumber, feta, candied pecan, basil-mint vinaigrette	19

PIZZE

MARGHERITA pomodoro fior di latte, genovese basil	21	AI FUNGHI E TARTUFATA black truffle cream, grana padano, exotic mushroom, shaved black truffles	29
VEGETARIANA roasted seasonal vegetables, pesto pomodoro, mozzarella	24	CALZONE parmesan, peccorino, mozzarella, side salad, marinara sauce	24
DIAVOLA spicy salami, pomodoro, mozzarella, imported pepperoni, calabrese oil	26	ADD ONS <i>Mushrooms 4 / Onions 3 / Vegetables 3</i> <i>Prosciutto 6 / Pepperoni 5 / Arugula 3</i>	
CASA GIANNA tuscan prosciutto, baby arugula, grana padano, pomodoro	28		



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PASTE

Gluten Free +3

SPICY RIGATONI ALLA VODKA
creamy tomato, vodka sauce

24

SPAGHETTI ALLA BOLOGNESE
braised beef ragu, parmigiano

26

GNOCCHI CACIO E PEPE 
pecorino romano, black pepper

24

CAVATELLI PESTO ALLA GENOVESE
basil pesto, lemon zest crispy crumbs

22

PAPPARDELLE ALLA ROSA DE RICOTTA 
white truffle cream,
lemon pistachio ricotta

34

FAGOTELLI 

36

grana padano sauce, short rib filling,
demi glaze

LINGUINE ALLE VONGOLE

32

littleneck clams, olive oil,
roasted garlic, chardonnay, oregano,
calabrian pepper

RISOTTO ALLA FUNGHI

38

mushroom, shaved black truffle,
grana padano

LOBSTER RISOTTO

58

lobster tail, shave fennel, sea beans,
grana padano

MARE E TERRA

14 OZ NEW YORK STEAK
herb charred steak, smoked mashed potatoes,
demi glaze

75

PISTACHIO CRUSTED COLORADO LAMB CHOPS
polenta, barolo glaze

58

POLLO ALLA PARMIGIANA
breaded chicken breast, mozzarella,
pomodoro

32

DOVER SOLE
lemon beurre blanc

52

SALMON
pistachio scottish salmon, carrot ginger puree,
roasted orange glaze carrots

41

BRANZINO ALLA PUTTANESCA
confit pomodoro sauce, capers,
seasonal roasted veggies, kalamata olives

46

CONTORNI

FRENCH FRIES 9

MASHED POTATOES 9

TRUFFLE FRIES 14

ROASTED ORANGE GLAZE CARROTS 12

ROASTED BROCCOLINI 12

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