



CASA GIANNA

RISTORANTE ITALIANO



ANTIPASTI

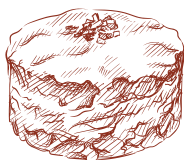
POLPETTE DELLA CASA GIANNA pork & beef meatballs, tomato, grana padano	19	RICOTTA LEMON whipped ricotta, lemon zest, olive oil, focaccia	14
SALSICCIA PICANTE italian mild sausage, calabrian chili, whipped ricotta	18	*BEEF CARPACTO DI MANZO prime beef tenderloin, truffle crema, arugula, shaved parmigiano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

CRUDOS

1/2 DZ OYSTERS seasonal oysters, house cocktail sauce, cognac aioli, mignonette	24
*SALMON CRUDO citrus marinada, sweet pepper gel, finger lime caviar	19
*CORVINA CEVICHE 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

GEM CAESAR house caesar dressing, croutons, grana padano	18
BURRATA heirloom tomato, basil pesto, lemon oil, pistachios	24
CAPRESE fresh fior di latte mozzarella, heirloom tomato, pesto	21
PICKLED WATERMELON watercress, arugula, spinach, cucumber, feta, candied pecan, basil-mint vinaigrette	19
BEET TARTAR SALAD heirloom rosemary beets, citrus, feta foam, beet vinaigrette	19
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

PIZZA

MARGHERITA pomodoro fior di latte	21	AI FUNGHI E TARTUFATA black truffle cream, grana padano, exotic mushroom, shaved black truffles	29
PEPPERONI pomodoro, mozzarella, pepperoni	22	POLIPO pomodoro, mozzarella, grilled octopus, basil pesto	32
VEGETARIANA pesto pomodoro, roasted seasonal vegetables, mozzarella	24	QUATTRO FORMAGGI white sauce, mozzarella, ricotta, blue cheese, grand padano	22
DIAVOLA pomodoro, mozzarella, spicy salami, imported pepperoni, calabrese oil	26	CONTADINA pomodoro, mozzarella, sausage, meatballs, spinach, mushroom	26
CASA GIANNA pomodoro, grana padano, tuscan prosciutto, baby arugula	28		
CAPRICCIOSA pomodoro, mozzarella, mushroom, olives, salami, ham	24		

ADD ONS

Ham 4 / Pepperoni 4 / Sausage 4 / Meatball 4
Mushroom 3 / Spinach 2 / Salami 4 / Olives 2



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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	19	RISSOTTO MILANESE saffron, parmigiano	28
SPICY RIGATONI ALLA VODKA creamy tomato, vodka sauce	24	PAPPARDELLE ROSA DI RICOTTA white truffle cream, lemon pistachio ricotta	34
AGNOLOTTI spinach, ricotta, brown butter sage, mushroom, black truffle	26	FAGOTTELLI grana padano sauce, short rib filling, demi glaze, black truffle	36
FETTUCCINE PESTO ALLA GENOVESE basil pesto, ricotta, crispy crumbs, pine nuts	22	RAGU DI COSTINE DI MANZO paccheri pasta, braised short rib, pomodoro sauce, peas, aged ricotta cheese	36
SPAGHETTI POLPETTE marinara, meatball	24	LOBSTER FRA DIAVOLA whole lobster, cherry tomato, parsley, spicy pomodoro sauce	65
TAGATELLI ALLA BOLOGNESE braised beef ragu, parmigiano	26		

ADD ONS

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MARE E TERRA

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

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.