

RISTORANTE



# GIANNA

## SMALL PLATES, SALADS & SOUPS

ITALIAN CHOPPED SALAD with salami, artichokes, pickled peppers, olives	9
FARM GREENS SALAD with house-aged red wine vinegar	8
CHICKEN MEATBALL SOUP with ham, olives, rice	8
CREAMY POLENTA with lamb sausage gravy	14
EGGPLANT CASSERUOLA	9
OYSTER AND ARTICHOKE DRESSING	12
BAKED SPICY SAUSAGE PROVOLA	14
MEATBALLS	12
CIABATTA GARLIC BREAD	6

## PASTA

GIANNINA'S TORTELLINI in brodo	16
CAMPANELLE with grilled greens, zucchini, black pepper and pecorino	14
LINGUINE with english peas, guanciale and parmesan cream	14
PASTA ASCIUTTA capellini with tomato, olive oil and basil	10
BAKED LASAGNETTA with beef ragu and fontina bechamel	15
RICOTTA LEMON RAVIOLI with roasted tomato	16

CHEFS/CO-OWNERS REBECCA WILCOMB, DONALD LINK & STEPHEN STRYJEWSKI.  
NO SEPARATE CHECKS. UP TO FOUR SEPARATE PAYMENTS ARE ACCEPTED.

## FEED ME MENU

### FAMILY STYLE

Chefs choice of  
antipasti, salad, pasta,  
entree and dessert  
50

Selected table wine  
and digestivo  
25

## ENTREES

BRAISED CHICKEN with polenta, salami and olives	22
GULF SHRIMP with garlic, rosemary and creamed cauliflower	26
ROASTED GULF FISH with chili and lemon	29
SLOW ROASTED PORK SHOULDER with fennel and orange	26
VEAL SALTIMBOCCA	26
TUMMALA of rice, chicken, sausage	18
WOOD ROASTED BONE-IN RIBEYE	85

## SIDES

PAESANO POTATOES	6
PASTA BORDELAISE	7
GREENS braised with olive oil, lardo, and white wine	6
BROCCOLI with chilies and garlic	6
GRILLED RADICCHIO with bagna cauda	6
FOCACCIA	5
POLENTA	6

## · ANTIPASTI ·

choice of 3 \$11, choice of 5 \$18, all \$25

EGGPLANT CAPONATA

MARINATED OLIVES

TUNA STUFFED PEPPERS

OVEN ROASTED MARINATED MUSHROOMS

MOZZARELLA with crushed basil & chili flakes

PANELLE chickpea fritters with honey

HOUSE MADE SALAMI

## WINES BY THE GLASS

### SPARKLING

<u>Prosecco</u> . Ca' Furlan <i>Extra Dry</i> NV	9
<u>Lambrusco Rosato</u> . Alfredo Bertolani NV	12
<u>Champagne</u> . Henriot 'Souverain' <i>Brut</i> NV	17

### WHITE

GARGANEGA. <u>Soave Classico</u> . Suavia 2017	9
SAUVIGNON BLANC. <u>Trentino</u> . Cembra 2018	9
CHARDONNAY. <u>Trentino</u> . Cantina La Vis 2017	10
PALLAGRELLO. <u>Terre del Volturno</u> . Michele Alois 'Caiati' 2017	12

### ORANGE / ROSÉ

PINOT GRIGIO. <u>Friuli</u> . Scarbolo 'ILRamato' 2017	9
SANGIOVESE. <u>Toscana</u> . La Spinetta 'Il Rosé di Casanova' 2018	11

### RED

PINOT NOIR. <u>Bourgogne</u> . Michel Sarrazin <i>Vieilles Vignes</i> 2017	14
BARBERA <u>di Monferrato</u> . Cantina Valpane 'Rosso Pietro' 2016	10
SANGIOVESE. <u>Chianti Classico</u> . Castello di Volpaia 2016	12
CORVINA. <u>Bardolino Superiore Classico</u> . Valetti 2015	14
MERLOT. <u>Colli Orientali di Friuli</u> . Meroi 'Nestri' 2015	13

### BEER

MILLER HIGH LIFE. Lager	5	GNARLY BARLEY JUCIFER. IPA	6
MENABREA BIONDA. Lager	7	NOLA 7TH STREET. Wheat	6
MENABREA AMBRATA. Amber Lager	8	SAINT ARNOLD. Raspberry Berliner Weisse	9
DOLOMITI ROSSA. Double Bock	10	PARISH REVE. Stout	9

## APERITIVI · COCKTAILS · SPRITZES

IL BRUTO AMERICANO  
refreshing, bitter-sweet & effervescent 12

NEGRONI ROSA  
Cocchi Bianco, Contratto Bitter & gin 13

ROSSINI  
rosato lambrusco & strawberry purée 12

SPRITZ  
Cappelletti aperitivi, prosecco & soda 9

THE COUNT  
a taller, juicier, brighter negroni 10

MARTINI ALLA GIANNA  
our house martini with Greenall's gin or Wheatley vodka 10

TULIO  
a boulevardier twist: Old Forester Bourbon, campari  
and cafe-cynar 12

MENTA FRESCA  
classic rum daiquiri with a hint of mint 10

### NON-ALCOHOLIC APERITIVI AND SODAS

SEASONAL ITALIAN SODAS. Strawberry   Mint   Lemon	5
MEXICAN COKE OR SPRITE	4
CHINOTTO. San Pellegrino	5
SANBITTER. San Pellegrino	6
CRODINO. Biondo Aperitivo	6