

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 STEW with ham, oregano, olives, rice	8
MEATBALLS	12
CREAMY POLENTA with lamb sausage gravy	11
EGGPLANT CASSERUOLA	9
OYSTER AND ARTICHOKE DRESSING	12
BAKED SPICY SAUSAGE PROVOLA	14

PASTA

GIANNINA'S TORTELLINI in brodo	16
CAMPANELLE with grilled greens, zucchini, black pepper and pecorino	14
LINGUINE with clams, oregano and cruschi	16
PASTA ASCIUTTA spaghetti with tomato, olive oil and basil	10
RIGATONI with grilled swordfish, broccolini and olives	16
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
antipasto, salad, pasta,
entree and dessert
50

WINE PAIRING
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
PORTERHOUSE STEAK FLORENTINE	75

SIDES CONTORNI

PAESANO POTATOES	6
BROCCOLI with chilies and garlic	6
GRILLED RADICCHIO and bagna cauda	6
FOCACCIA	5
CIABATTA GARLIC BREAD	5

· ANTIPASTI ·

choice of 3 \$11, choice of 5 \$18, choice of 7 \$25

EGGPLANT CAPONATA
MARINATED OLIVES
TUNA STUFFED PEPPERS
OVEN ROASTED, MARINATED OYSTER MUSHROOMS
MOZZARELLA with crushed basil & chili flakes
PANELLE chickpea fritters
HOUSE MADE SALAMI

WINES BY THE GLASS

SPARKLING

<u>Prosecco</u> . Ca' Furlan <i>Extra Dry</i> NV	9
<u>Lambrusco</u> . Vigneto Saetti 'Il Cadetto' NV	12
<u>Champagne</u> . Henriot 'Souverain' <i>Brut</i> NV	17

WHITE

GARGANEGA. Suavia 2017 <u>Soave Classico</u>	9
SAUVIGNON BLANC. Cembra 2017 <u>Alto Adige</u>	9
FALANGHINA. Michele Alois 'Caulino' 2017 <u>Campania</u>	10
CHARDONNAY. Cantina La Vis 2017 <u>Trentino</u>	10

ORANGE / ROSÉ

PINOT GRIGIO. Scarbolo 'ILRamato' 2016 <u>Friuli</u>	9
SANGIOVESE. La Spinetta 'Il Rosé di Casanova' 2018 <u>Toscana</u>	11

RED

PINOT NOIR. Michel Sarrazin <i>Vieilles Vignes</i> 2017 <u>Bourgogne</u>	14
BARBERA. Cantina Valpane 'Rosso Pietro' 2015 <u>Barbera di Monferrato</u>	10
SANGIOVESE. Castello di Volpaia 2016 <u>Chianti Classico</u>	12
CORVINA. Corte Fornello 2009 <u>Bardolino Superiore</u>	14
MERLOT. Meroi 'Nestri' 2015 <u>Colli Orientali di Friuli</u>	13

BEER

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

APERITIVI · COCKTAILS · SPRITZES

IL BRUTO AMERICANO
refreshing, bitter-sweet & effervescent 12

ROSSINI
rosato lambrusco & strawberry purée 12

SPRITZ
red aperitivo, prosecco & soda 9

THE COUNT
a taller, juicier, brighter negroni 10

IL SEGRETO
boozy & floral: dimmi, grappa
and cocchi americano 14

MARTINI ALLA GIANNA
our house martini made with gin or vodka 10

TULIO
a boulevardier twist: 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
SAN PELLEGRINO. Chinotto	5
SAN PELLEGRINO. Sanbitter	7
CRODINO. Biondo Aperitivo	7

