

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 GRATINATO	13
BAKED SPICY SAUSAGE PROVOLA	14
MEATBALLS	12
CIABATTA GARLIC BREAD	6

PASTA

GIANNINA'S TORTELLINI in brodo	16
RIGATONI with pistachio pesto, Calabrian chilies and ricotta	13
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
SUMMER SQUASH with chilies and mint	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 tomatoes and basil

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
NERELLO. <u>Etna Rosato</u> . Murgio 2016	10

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

St. Georges Bruto, soda, Scarpa Rosso Vermouth 12

NEGRONI ROSA

Cocchi Bianco, Contratto Bitter & gin 13

ANGURIA ROSSINI

rosato lambrusco & watermelon 12

SPRITZ

house blend aperitivi, prosecco & soda 9

THE COUNT

Alto Verde, orange, Cappelletti aperitivo, soda 10

MARTINI ALLA GIANNA

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

TULIO

Old Forester Bourbon, campari and cafe-cynar 12

CULACCINO

cassis, pamplemousse, rubarbaro, mezcal, and tequila 13

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