

We take pride in serving you the finest and freshest ingredients, prepared in a variety of traditional and unique recipes therefore your patience is appreciated. Special requests can be accommodated, please ask your server.

Buon Appetito

ANTIPASTO

Fried Calamari – Lightly fried served traditional style or Chef's signature balsamic citrus sauce - \$12

Artichoke Hearts Francaise – Egg battered in a lemon white wine butter sauce over wilted spinach - \$10

Eggplant Rollatini – Stuffed with three cheeses and topped with tomato sauce and mozzarella - \$10

Zuppa di Clams or Mussels – Simmered in a zesty seafood tomato broth with herb crostinis - \$12

Broccoli Rabe – Sauteed with sausage and white beans in garlic and oil - \$11

Pomodoro Bruschetta – Crostinis with melted mozzarella marinated roma tomatoes and herb oil - \$8

ZUPPA

Pasta e Fagioli - \$6

Zuppa del Giorno - \$6

INSALATA

Garden or Caesar Salad - \$7

Mozzarella Caprese - \$8

Antipasto alla Gianna - \$8 (for 2) \$14

SIDES

Broccoli Rabe - \$6

Sauteed Spinach - \$5

Vegetable of the Day - \$5

Potato of the Day - \$4

Pasta – Tomato or vodka sauce - \$4

PASTA

Penne alla Vodka – Gianna's famous vodka sauce flavored with prosciutto tossed with grilled chicken - \$18

Rigatoni alla Bolognese – Traditional meat sauce with a splash of cream topped with pecorino - \$19

Seafood Fra Diavolo – Shrimp, clams, mussels and calamari in a devilish red sauce tossed with angel hair - \$26

Seafood GeorgeAna – Shrimp, scallops, lobster and asparagus in a sherry pink sauce tossed with linguine - \$28

Fettuccine alla Gianna – Tender chicken, asparagus, wild mushroom and prosciutto in a pesto cream sauce - \$22

Seafood Serpico – Clams, shrimp and calamari sautéed with sweet onions, garlic and pancetta in a white wine sauce tossed with linguine and fresh spinach - \$26

POLLO/VITELLO

Pollo Scarpariello – Boneless chicken breast, sausage, sweet or hot peppers, potatoes in a garlic wine sauce - \$22

Pollo Anna Marie – Egg battered chicken and artichoke hearts baked with fontina cheese and roma tomatoes topped with a roasted garlic and pignoli brown sauce - \$24

Pollo Gianna – Breaded chicken breast layered with fontina cheese, spinach, prosciutto and roasted red pepper pan fried then topped with a gorgonzola cream sauce - \$26

Vitello Vincenzo – Milk fed veal pan fried with pecorino romano crust topped with an artichoke and caper sauce - \$26

Vitello Matteo – Milk fed veal layered with shrimp, roasted eggplant, spinach and fontina cheese topped with a wild mushroom brandy demi-glace - \$28

Vitello Alexia – Milk fed veal, artichoke hearts, sun dried tomatoes and asparagus in a garlic white wine sauce - \$26

PESCE

Sole Regina – Egg battered with artichoke hearts, capers, and olives
in a lemon white wine sauce over spinach - \$24

Salmon Giovanni – Pan seared with sun-dried tomatoes, capers,
artichoke hearts in a lemon garlic sauce tossed with angel hair - \$24

BEVERAGES

Soda \$2 **Coffee/Tea**\$2

Iced Tea\$2 **Cappuccino**\$5

Sparkling Water ...\$6 **Mochaccino** \$5

Mineral Water\$3/\$6 **Espresso**\$3/\$5

DESSERT

Our selection varies, please ask your server.

Sharing charge of \$5 per entree

Gianna's is also available for private parties

and offers a full scale catering menu.