

Gianni's

*Offering the
finest in Italian
Gourmet Cuisine*



RESTAURANT HOURS

TUES – THURS 11AM – 9PM | FRI 11AM – 9:30PM | SAT 11:30AM – 9:30PM | SUN 3PM – 9PM
(CLOSED ON MONDAYS)

APPETIZERS

SIDE SAUSAGES OR
MEATBALLS 9.50

ANTIPASTO
For one 14.95
For two 18.95

INSALATA CAPRESE
Fresh mozzarella and tomato slices, olive oil
and basil. 18.50

ANTIPASTO ALL'ITALIANA
Serves four 21.50

SAUTEE DI VONGOLE
Italian steamed baby clams
For one. 22.95
For two 27.95

FUNGHI SALTATI ALL'AGLIO
E PEPPERONCINO
Sautéed mushrooms in garlic,
lots of red pepper and olive oil 16.50

ITALIAN SHRIMP SALAD
Fresh bayshrimp, marinated
Italian vegetables atop fresh greens 19.50

BRUSCHETTA
Italian toasted garlic bread
with tomatoes, olive oil, garlic
and basil. 12.50

SOUP, SALADS & SIDES

MINESTRONE
Cup soup 5.95
Small 7.95
Large 11.95

CLASSIC CAESAR SALAD
Cut Romaine lettuce with croutons, parmesan
cheese, and classic Gianni's Caesar Dressing
Small 12.50 / Add chicken +4.95
Large 15.50 / Add chicken +6.95

GREEK SALAD
Lettuce, cucumber, feta cheese, tomatoes, onion,
calamata olives, tossed in classic Italian dressing
Small 14.50
Large 18.50

SIDE SALAD
Lettuce, mixed greens, carrots, olives, tomatoes,
and your choice of dressing. 7.95

DINNER SALAD
Lettuce, mixed greens, carrots, olives, tomatoes,
and your choice of dressing. 10.95

SPAGHETTI MEAT SAUCE
Child's plate 14.95

BREAD BASKET 5.50
EXTRA DRESSING 1.95
EXTRA TAPENADE 2.50

Split Charge: \$6. All items are subject to availability. Additional charge for substitutions.
For parties of six (6) or more, one check only, please. An 18% gratuity will be included.

HOUSE SPECIALTIES AND FAVORITES

THE MOST POPULAR CREATIONS OF OUR CHEFS

IPPOGLOSSO*

Fresh halibut lightly sautéed and baked in butter, garlic white wine sauce with fresh basil - simply the best halibut you'll ever eat! 29.95

POLLO GIOVANNI*

Boneless chicken sautéed with garlic, artichoke hearts and Julienne onions, finished with white wine and cream 23.95

POLLO ALLA CACCIATORE*

Boneless chicken prepared in tomato sauce, with mushrooms, olives, peppers, onions, and sherry wine 23.95

POLLO PISTACCIO*

Boneless chicken, mushrooms and sweet baby peas sautéed in butter and garlic, then simmered with Frangelico liqueur, roasted pistachio and cream . . . delicious! . . . 23.95

POLLO MARSALA*

Boneless tender chicken breast and mushrooms simmered in a light marsala wine sauce . . . 23.95

CHICKEN PARMESAN*

Boneless chicken sautéed and then topped with a tomato meat sauce, parmesan and mozzarella then baked 23.95

GAMBERONI BOLAGNESE*

Large prawns and mushrooms, broccoli with garlic, white wine, sherry and cream 24.95

GAMBERONI GORGONZOLA*

Large prawns, fresh gorgonzola cheese and mushrooms, sautéed and finished in a butter, garlic cream sauce 24.95

GAMBERONI DOLCE*

Large prawns and mushrooms, broccoli sautéed in butter, garlic, amaretto liqueur and cream 24.95

GAMBERONI MARINARA*

Large prawns simmered in a rich tomato and garlic sauce with broccoli, mushrooms and a touch of red pepper. 24.95

GAMBERONI ALL'AGLIO*

Large prawns delicately sautéed in olive oil, garlic, lemon, broccoli, mushrooms and lots of red pepper 24.95

GAMBERONI VEGETALI*

Large prawns and lots of seasonal and marinated vegetables sautéed in olive oil, garlic, oregano and white wine sauce tossed with penne pasta 24.95

SCALOPPINE ALLA PIZZAIOLA*

Tender slices of veal seared in olive oil, garlic, tomato and oregano 24.95

SCALOPPINE AL ROSSO*

Tender slices of veal prepared in a sauce of pepper, onion, mushrooms, tomato and sherry wine 24.95

SCALOPPINE AL LIMONE*

Tender slices of veal simmered in a delicate butter and lemon sauce. 24.95

SCALOPPINE MARSALA*

Tender slices of veal and mushrooms simmered in a light marsala wine sauce . . . 24.95

SCALOPPINE PICCATA*

Tender slices of veal sautéed in a lemon butter caper sauce. 24.95

SCALOPPINE PINOLI*

A very special preparation of delicate veal, prosciutto ham, pine nuts and cream 25.25

LASAGNE NAPOLETANE**

Layers of lasagne noodles, ground beef, parmesan, ricotta and tomato meat sauce topped with mozzarella 20.95

CANNELLONI ALLA SORRENTINA**

Home-made crepes, rolled and filled with veal, chicken and ricotta cheese, topped with tomato meat sauce and mozzarella. 20.95

GNOCCHI IN CASSUOLA

Small flour and potato dumplings, topped with meat sauce and mozzarella and baked 20.95

GNOCCHI PESTO

Small flour potato dumpling, finished in a luscious pesto cream sauce 22.50

TORTELLINI ALLA PANNA

Meat-filled pasta, broccoli cooked in a very rich cream sauce 20.95

Dine-in includes bread with tapenade. *Dishes are tossed or atop penne pasta. Gluten free pasta available for additional charge.

**Gluten free option not available. Additional charge for substitutions.

TORTELLINI ROSSO

Meat-filled pasta with tomato, onion, red pepper, and garlic. 20.95

FETTUCCHINE VERDE

Spinach noodles tossed in a tomato sauce of bacon, garlic, onions, calamata black olives and red hot peppers 21.95

FETTUCCHINE ALLA CAPRESE

Noodles prepared in a cream sauce, with garlic, parmesan and oregano. 20.95

FETTUCCHINE PAGLIA E FIENO

Green and white noodles in a cream sauce with bacon and parmesan. 20.75

FETTUCCHINE GAMBERI

Noodles prepared with bay shrimp in butter, garlic, parmesan and cream 24.95

CHICKEN FETTUCCHINE

Fresh chicken breast, mushrooms, sautéed in butter, garlic, cream, oregano and folded with fettuccine. 23.95

EGGPLANT PARMIGIANA

Fresh eggplant slices topped with tomato meat or meatless marinara sauce, mozzarella and baked atop penne pasta . . . 21.50

PENNE ALLA MATRICIANA

The Roman way—olive oil, garlic, onion, tomato sauce, bacon and lots of red hot pepper 20.95

PENNE WITH VODKA SAUCE

Penne pasta, bacon, mushrooms and sweet peas sautéed and finished in a lusty vodka basil cream sauce 23.95

PENNE ALLA CARBONARA

The coal miners' way—bacon and a lot of black pepper, in a cream, parmesan and egg sauce. 21.50

BAKED PENNE

Penne pasta tossed in butter, garlic, and parmesan, topped with tomato meat sauce, mozzarella and baked 20.95

PENNE GIOVANNI

Marinated artichoke hearts, mushrooms and Julienne onions simmered in a luscious white wine cream sauce tossed with penne 20.95

LINGUINE GAMBERI

Noodles prepared with bay shrimp in butter, onion, garlic, white wine, tomato, and basil. 24.95

LINGUINE A VONGOLE

Whole baby clams in their clear nectar, olive oil, garlic, black pepper and parsley or with a zesty tomato sauces. 24.95

CIOPPINO

Italian fish stew, with fresh prawns, halibut and clams sautéed in olive oil, garlic, onions and bacon simmered in a white wine tomato sauce, tossed with fresh basil and penne 30.95

SPAGHETTI ALLA PUTTANESCA

The prostitute way - literally translated- a delicious spiced tomato sauce with calamata black olives, capers, garlic and red hot peppers 20.95

SPAGHETTI PASQUA

A traditional italian easter holiday dish, very light with fresh baby snow peas, bacon and Julienne onions sautéed in olive oil, garlic, white wine and oregano tossed with spaghetti 21.50

SPAGHETTI WITH SAUSAGE AND PEPPERS

Fresh Italian sausage, marinated pimienta peppers and spicy pepperoncini's sautéed in olive oil, garlic and tomato sauce atop spaghetti. 23.95

SPAGHETTI CAPRESE

Fresh mozzarella, crushed tomatoes, basil, olive oil and garlic tossed with spaghetti . . . 23.95

SPAGHETTI PACÈ

Large prawns, bacon, broccoli and mushrooms sautéed in olive oil, lemon, garlic and pepper, tossed with spaghetti 24.95

SPAGHETTI ROMA

Large prawns, bacon and mushrooms sautéed in butter, garlic and finished with tomato, cream and oregano, tossed with spaghetti 24.95

SPAGHETTI CALAMARI

Fresh calamari, bacon and onions sautéed in olive oil, garlic, white wine and tomato sauce, tossed with spaghetti and fresh basil 24.95

PASTA FAGIOLI

An Italian country bacon, bean and penne pasta stew with cannellini beans, bacon, and a touch of red pepper and tomato sauce 20.50

I PIATTI FAVORITE DEL NORD OVEST

THE NORTHWEST FAVORITE DISHES

Gluten-free pasta available!

SPAGHETTI

With meat sauce 19.95

SPAGHETTI

With meatballs or sausages 22.95

SPAGHETTI

With mushroom sauce 21.95

SPAGHETTI

Alla marinara meatless sauce 21.95

SPAGHETTI

Aglio e olio. With fresh garlic and olive oil.. 19.95

SPAGHETTI

Aglio, olio e acciughe, with anchovies 21.95

SPAGHETTI

Al burro. With fresh butter and parsley. 19.95

RAVIOLI

With meat sauce 20.95

RAVIOLI

With meat balls or sausages 23.95

RAVIOLI

Alla marinara. 20.95

PIZZA SPECIALTIES

10" SMALL / 14" LARGE

GIANNI'S SPECIAL

Pepperoni, sausage, mushrooms,
choice of black olives or peppers . . . 21.50 / 25.95

QUATTRO STAGIONE

Pesto, marinara, olive oil, garlic
and mozzarella. 21.50 / 25.95

PIZZA BIANCO

Olive oil, garlic, onion, parmesan, oregano, salt,
pepper and mozzarella 21.50 / 25.95

PIZZA NAPOLI

Shrimp, artichoke hearts, calamata black olives
and garlic 22.95 / 26.95

PIZZA MARGHERITA

Fresh crushed tomatoes, olive oil,
mozzarella, salt, pepper, oregano
and basil. 21.50 / 25.95

PIZZA PESTO

Simply put ... fresh pesto
and mozzarella cheese 21.50 / 25.95

CALZONE

A baked turnover pizza filled with
pesto, pepperoni, mushrooms
and mozzarella cheese 23.50

ANY SINGLE ITEM PIZZA OF YOUR CHOICE

10" SMALL / 14" LARGE

CHEESE 17.75 / 21.95

MUSHROOMS 19.50 / 22.95

OLIVES 19.50 / 22.95

PEPPERS 19.50 / 22.95

ONIONS 19.50 / 22.95

PROSCIUTTO HAM 19.95 / 23.95

PEPPERONI 19.50 / 22.95

SAUSAGE 19.50 / 22.95

GROUND BEEF 19.50 / 22.95

BACON 19.95 / 23.95

CALAMATA OLIVES 19.50 / 22.95

SALAMI 19.95 / 23.95

ANCHOVY 19.95 / 23.95

SHRIMP 21.50 / 25.95

ARTICHOKE HEARTS 19.50 / 22.95

PEPPERONCINI

PEPPERS (HOT) 19.50 / 22.95

EXTRA INGREDIENTS 2.00 / 2.50

PLEASE ALLOW 20 MINUTES FOR PIZZAS

DESSERT MENU

VANILLA ICE CREAM11.50

CLASSIC SPUMONI
ICE CREAM..... 12.50

PROFIT'TAROLI'S
Fresh Italian cream puffs, light cream
filling with a chocolate topping.
Made fresh daily11.50

SELECTED FRUIT
FLAMBÉS15.50

TORTA TIRAMISU

Italian coffee torte with Kahlua
soaked lady fingers with
mascarpone cheese.....11.50

GIANNI'S ASSORTED
ITALIAN CHEESE CAKES
Ask your server which cheesecakes are
featured today11.95

CANNOLI'S
Fresh pastry shells, whip cream, chocolate
or pistachio filling13.95

WINES BY THE GLASS

Chianti*, Merlot, Cabernet Sauvignon, Chardonnay, Pinot Grigio, White Zinfandel, Riesling*
12.50 - *13.50

WINES BY FULL BOTTLE, HALF* OR SPLIT**

WHITES

*MOSCATO (375ML)27
**PROSECCO (187ML) 14.50
PINOT GRIGIO38
FRASCATI.....41
SOAVE.....41

CHARDONNAY.....38
ORVIETO CLASSICO.....46
GRECO DI TUFO48
RIESLING46

REDS

WHITE ZINFANDEL38
CHIANTI CLASSICO.....54
CHIANTI46
MERLOT38
CABERNET SAUVIGNON38

GIANNI'S TOP SHELF WINES

DOLCETTO D'ALBA52
CHIANTI CLASSICO (Riserva)61
BAROLO70
BARBERA.....52

BEERS

DESCHUTES (Fresh Squeezed IPA) 7.25
PERONI..... 7.25

BUDWEISER LIGHT 6.95
NON-ALCOHOLIC 7.25

BEVERAGES

COFFEE, TEA, DECAF 5.25
SOFT DRINKS (Includes one refill) 5.50
ICE TEA (Includes one refill) 5.95
ITALIAN SODAS..... 7.95

MINERAL WATER 6.95
ORANGE JUICE 5.95
MILK..... 5.95
LEMONADE (Includes one refill) 6.50