

# 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 . . . . . 8.95

ANTIPASTO  
For one . . . . . 14.50  
For two . . . . . 18.50

INSALATA CAPRESE  
Fresh mozzarella and tomato slices, olive oil  
and basil. . . . . 16.75

ANTIPASTO ALL'ITALIANA  
Serves four . . . . . 20.50

SAUTEE DI VONGOLE  
Italian steamed baby clams  
For one. . . . . 22.50  
For two . . . . . 26.95

FUNGHI SALTATI ALL'AGLIO  
E PEPPERONCINO  
Sautéed mushrooms in garlic,  
lots of red pepper and olive oil . . . . . 15.50

ITALIAN SHRIMP SALAD  
Fresh bayshrimp, marinated  
Italian vegetables atop fresh greens . . . . . 18.95

BRUSCHETTA  
Italian toasted garlic bread  
with tomatoes, olive oil, garlic  
and basil. . . . . 10.95

## SOUP, SALADS & SIDES

MINESTRONE  
Cup soup . . . . . 5.50  
Small . . . . . 6.95  
Large . . . . . 10.95

CLASSIC CAESAR SALAD  
Cut Romaine lettuce with croutons, parmesan  
cheese, and classic Gianni's Caesar Dressing  
Small . . . . . 11.95 / Add chicken +4.95  
Large . . . . . 14.95 / Add chicken +6.95

GREEK SALAD  
Lettuce, cucumber, feta cheese, tomatoes, onion,  
calamata olives, tossed in classic Italian dressing  
Small . . . . . 13.95  
Large . . . . . 17.95

SIDE SALAD  
Lettuce, mixed greens, carrots, olives, tomatoes,  
and your choice of dressing. . . . . 6.95

DINNER SALAD  
Lettuce, mixed greens, carrots, olives, tomatoes,  
and your choice of dressing. . . . . 9.95

SPAGHETTI MEAT SAUCE  
Child's plate . . . . . 13.95

BREAD BASKET . . . . . 4.50  
EXTRA DRESSING . . . . . 1.75  
EXTRA TAPENADE . . . . . 1.95

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.

# I PIATTI FAVORITE DEL NORD OVEST

## THE NORTHWEST FAVORITE DISHES

Gluten-free pasta available!

### SPAGHETTI

With meat sauce . . . . . 19.25

### SPAGHETTI

With meatballs or sausages . . . . . 19.95

### SPAGHETTI

With mushroom sauce . . . . . 19.95

### SPAGHETTI

Alla marinara meatless sauce . . . . . 19.95

### SPAGHETTI

Aglio e olio. With fresh garlic and olive oil.. 19.25

### SPAGHETTI

Aglio, olio e acciughe, with anchovies . . . . . 19.25

### SPAGHETTI

Al burro. With fresh butter and parsley. . . . . 19.25

### RAVIOLI

With meat sauce . . . . . 19.95

### RAVIOLI

With meat balls or sausages . . . . . 20.95

### RAVIOLI

Alla marinara. . . . . 19.95

## PIZZA SPECIALTIES

10" SMALL / 14" LARGE

### GIANNI'S SPECIAL

Pepperoni, sausage, mushrooms,  
choice of black olives or peppers . . . 20.75 / 24.95

### QUATTRO STAGIONE

Pesto, marinara, olive oil, garlic  
and mozzarella. . . . . 20.75 / 24.95

### PIZZA BIANCO

Olive oil, garlic, onion, parmesan, oregano, salt,  
pepper and mozzarella . . . . . 20.75 / 24.95

### PIZZA NAPOLI

Shrimp, artichoke hearts, calamata black olives  
and garlic . . . . . 21.95 / 25.95

### PIZZA MARGHERITA

Fresh crushed tomatoes, olive oil,  
mozzarella, salt, pepper, oregano  
and basil. . . . . 20.75 / 24.95

### PIZZA PESTO

Simply put ... fresh pesto  
and mozzarella cheese . . . . . 20.75 / 24.95

### CALZONE

A baked turnover pizza filled with  
pesto, pepperoni, mushrooms  
and mozzarella cheese . . . . . 22.50

## ANY SINGLE ITEM PIZZA OF YOUR CHOICE

10" SMALL / 14" LARGE

CHEESE . . . . . 17.25 / 20.95

MUSHROOMS . . . . . 18.95 / 21.95

OLIVES . . . . . 18.95 / 21.95

PEPPERS . . . . . 18.95 / 21.95

ONIONS . . . . . 18.95 / 21.95

PROSCIUTTO HAM . . . . . 19.50 / 22.95

PEPPERONI . . . . . 18.95 / 21.95

SAUSAGE . . . . . 18.95 / 21.95

GROUND BEEF . . . . . 18.95 / 21.95

BACON . . . . . 19.50 / 22.95

CALAMATA OLIVES . . . . . 18.95 / 21.95

SALAMI . . . . . 19.50 / 22.95

ANCHOVY . . . . . 19.50 / 22.95

SHRIMP . . . . . 20.95 / 24.95

ARTICHOKE HEARTS . . . . . 18.95 / 21.95

PEPPERONCINI

PEPPERS (HOT) . . . . . 18.95 / 21.95

EXTRA INGREDIENTS . . . . . 2.00 / 2.50

PLEASE ALLOW 20 MINUTES FOR PIZZAS

# 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! . . . . . 28.50

## POLLO GIOVANNI\*

Boneless chicken sautéed with garlic, artichoke hearts and Julienne onions, finished with white wine and cream . . . . . 22.95

## POLLO ALLA CACCIATORE\*

Boneless chicken prepared in tomato sauce, with mushrooms, olives, peppers, onions, and sherry wine . . . . . 22.95

## POLLO PISTACCIO\*

Boneless chicken, mushrooms and sweet baby peas sautéed in butter and garlic, then simmered with Frangelico liqueur, roasted pistachio and cream . . . delicious! . . . 22.95

## POLLO MARSALA\*

Boneless tender chicken breast and mushrooms simmered in a light marsala wine sauce . . . 22.95

## CHICKEN PARMESAN\*

Boneless chicken sautéed and then topped with a tomato meat sauce, parmesan and mozzarella then baked . . . . . 22.95

## GAMBERONI BOLAGNESE\*

Large prawns and mushrooms, broccoli with garlic, white wine, sherry and cream . . . . . 23.75

## GAMBERONI GORGONZOLA\*

Large prawns, fresh gorgonzola cheese and mushrooms, sautéed and finished in a butter, garlic cream sauce . . . . . 23.75

## GAMBERONI DOLCE\*

Large prawns and mushrooms, broccoli sautéed in butter, garlic, amaretto liqueur and cream . . . . . 23.75

## GAMBERONI MARINARA\*

Large prawns simmered in a rich tomato and garlic sauce with broccoli, mushrooms and a touch of red pepper. . . . . 23.75

## GAMBERONI ALL'AGLIO\*

Large prawns delicately sautéed in olive oil, garlic, lemon, broccoli, mushrooms and lots of red pepper . . . . . 23.75

## 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 . . . . . 23.75

## SCALOPPINE ALLA PIZZAIOLA\*

Tender slices of veal seared in olive oil, garlic, tomato and oregano . . . . . 23.75

## SCALOPPINE AL ROSSO\*

Tender slices of veal prepared in a sauce of pepper, onion, mushrooms, tomato and sherry wine . . . . . 23.75

## SCALOPPINE AL LIMONE\*

Tender slices of veal simmered in a delicate butter and lemon sauce. . . . . 23.75

## SCALOPPINE MARSALA\*

Tender slices of veal and mushrooms simmered in a light marsala wine sauce . . . 23.75

## SCALOPPINE PICCATA\*

Tender slices of veal sautéed in a lemon butter caper sauce. . . . . 23.75

## SCALOPPINE PINOLI\*

A very special preparation of delicate veal, prosciutto ham, pine nuts and cream . . . . . 23.75

## LASAGNE NAPOLETANE\*\*

Layers of lasagne noodles, ground beef, parmesan, ricotta and tomato meat sauce topped with mozzarella . . . . . 19.95

## CANNELLONI ALLA SORRENTINA\*\*

Home-made crepes, rolled and filled with veal, chicken and ricotta cheese, topped with tomato meat sauce and mozzarella. . . . . 19.95

## GNOCCHI IN CASSUOLA

Small flour and potato dumplings, topped with meat sauce and mozzarella and baked . . . . . 19.95

## GNOCCHI PESTO

Small flour potato dumpling, finished in a luscious pesto cream sauce . . . . . 21.50

## TORTELLINI ALLA PANNA

Meat-filled pasta, broccoli cooked in a very rich cream sauce . . . . . 19.95

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. . . . .19.95

### **FETTUCCHINE VERDE**

Spinach noodles tossed in a tomato sauce of  
bacon, garlic, onions, calamata black olives  
and red hot peppers . . . . . 20.75

### **FETTUCCHINE ALLA CAPRESE**

Noodles prepared in a cream sauce,  
with garlic, parmesan and oregano. . . . .19.95

### **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 . . . . . 23.75

### **CHICKEN FETTUCCHINE**

Fresh chicken breast, mushrooms, sautéed  
in butter, garlic, cream, oregano and folded  
with fettuccine. . . . . 22.95

### **EGGPLANT PARMIGIANA**

Fresh eggplant slices topped with  
tomato meat or meatless marinara sauce,  
mozzarella and baked atop penne pasta . . . 20.50

### **PENNE ALLA MATRICIANA**

The Roman way—olive oil, garlic,  
onion, tomato sauce, bacon and lots  
of red hot pepper . . . . .19.95

### **PENNE WITH VODKA SAUCE**

Penne pasta, bacon, mushrooms and  
sweet peas sautéed and finished in a lusty  
vodka basil cream sauce . . . . . 22.95

### **PENNE ALLA CARBONARA**

The coal miners' way—bacon and a lot  
of black pepper, in a cream, parmesan  
and egg sauce. . . . . 20.50

### **BAKED PENNE**

Penne pasta tossed in butter, garlic, and  
parmesan, topped with tomato meat sauce,  
mozzarella and baked . . . . .19.95

### **PENNE GIOVANNI**

Marinated artichoke hearts, mushrooms and  
Julienne onions simmered in a luscious white  
wine cream sauce tossed with penne . . . . .19.95

### **LINGUINE GAMBERI**

Noodles prepared with bay shrimp in butter,  
onion, garlic, white wine, tomato, and basil. 23.75

### **LINGUINE A VONGOLE**

Whole baby clams in their clear nectar,  
olive oil, garlic, black pepper and parsley  
or with a zesty tomato sauces. . . . . 23.75

### **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 . . . . . 28.50

### **SPAGHETTI ALLA PUTTANESCA**

The prostitute way - literally translated-  
a delicious spiced tomato sauce with  
calamata black olives, capers, garlic and  
red hot peppers . . . . .19.95

### **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 . . . . . 20.50

### **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. . . . . 22.95

### **SPAGHETTI CAPRESE**

Fresh mozzarella, crushed tomatoes, basil,  
olive oil and garlic tossed with spaghetti . . 22.50

### **SPAGHETTI PACÈ**

Large prawns, bacon, broccoli and mushrooms  
sautéed in olive oil, lemon, garlic and pepper,  
tossed with spaghetti . . . . . 23.75

### **SPAGHETTI ROMA**

Large prawns, bacon and mushrooms  
sautéed in butter, garlic and finished  
with tomato, cream and oregano,  
tossed with spaghetti . . . . . 23.75

### **SPAGHETTI CALAMARI**

Fresh calamari, bacon and onions  
sautéed in olive oil, garlic, white wine  
and tomato sauce, tossed with spaghetti  
and fresh basil . . . . . 23.75

### **PASTA FAGIOLI**

An Italian country bacon, bean  
and penne pasta stew with cannellini beans,  
bacon, and a touch of red pepper  
and tomato sauce . . . . .19.95

## DESSERT MENU

VANILLA ICE CREAM .....10.50

CLASSIC SPUMONI  
ICE CREAM.....11.50

PROFIT'TAROLI'S  
Fresh Italian cream puffs, light cream  
filling with a chocolate topping.  
Made fresh daily .....10.50

SELECTED FRUIT  
FLAMBÉS .....14.50

TORTA TIRAMISU

Italian coffee torte with Kahlua  
soaked lady fingers with  
mascarpone cheese.....10.50

GIANNI'S ASSORTED  
ITALIAN CHEESE CAKES  
Ask your server which cheesecakes are  
featured today .....11.50

CANNOLI'S  
Fresh pastry shells, whip cream, chocolate  
or pistachio filling .....12.95

## WINES BY THE GLASS

Chianti\*, Merlot, Cabernet Sauvignon, Chardonnay, Pinot Grigio, White Zinfandel, Riesling\*  
11.95 - \*12.95

## WINES BY FULL BOTTLE, HALF\* OR SPLIT\*\*

### WHITES

\*MOSCATO (375ML) .....26  
\*\*PROSECCO (187ML) ..... 13.95  
PINOT GRIGIO .....38  
FRASCATI.....41  
SOAVE.....41

CHARDONNAY.....38  
ORVIETO CLASSICO.....46  
GRECO DI TUFO .....48  
RIESLING .....46

### REDS

WHITE ZINFANDEL .....38  
CHIANTI CLASSICO.....54  
CHIANTI .....46  
MERLOT .....38  
CABERNET SAUVIGNON .....38

### GIANNI'S TOP SHELF WINES

DOLCETTO D'ALBA .....52  
CHIANTI CLASSICO (Riserva) .....61  
BAROLO .....70  
BARBERA.....52

## BEERS

DESCHUTES (Fresh Squeezed IPA) ..... 6.95  
PERONI..... 6.95

BUDWEISER LIGHT ..... 6.75  
NON-ALCOHOLIC ..... 6.95

## BEVERAGES

COFFEE, TEA, DECAF ..... 4.95  
SOFT DRINKS (Includes one refill) ..... 5.25  
ICE TEA (Includes one refill) ..... 5.75  
ITALIAN SODAS..... 7.25

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