

# Gianni's

## Ristorante Italiano

Offering the  
finest in Italian  
Gourmet Cuisine



### Italian Restaurant & Pizzeria

Gianni's Restaurant is a truly genuine Italian Restaurant.

The food is prepared the same way as the original  
Neapolitan cuisine, which caters to the Italian people.

**GRAZIE, BENVENUTI E BUON APPETITO !  
THANK YOU, WELCOME AND GOOD APPETITE !**

**Gianni's Gift Certificates available upon request. Ask your Server.  
Gluten-Free Pasta Available!**

**Lunch: Tuesday–Friday 11am–4pm**

**Saturday 11:30am–3pm**

**Dinner: Sunday 3pm–9pm**

**Dinner is served all day!**

**Restaurant Hours:**

**Tuesday–Thursday 11am–9pm**

**Friday 11am–10pm, Saturday 11:30am–10pm**

**Sunday 3pm–9pm (Dinner Only)**

**CLOSED ON MONDAYS!**

**5030 Evergreen Way • Everett, WA 98203 • Phone (425) 252-2435**

**[www.giannisitaliano.com](http://www.giannisitaliano.com)**

Split Charge—\$4 • No substitutions, please. • All items subject to availability.  
Parties of six (6) or more, one check please, Friday and Saturday only. 18% Gratuity included.

*All human history attests that happiness for man — the hungry sinner!  
Since Eve ate apples, much depends on dinner! — Byron: Don Juan XIII  
After a good dinner, one can forgive anybody, even one's own relations.  
— Oscar Wilde*

## APPETIZERS

<b>SIDE SAUSAGES OR MEATBALLS</b> .....	8.25
<b>ANTIPASTO</b> .....	For one 13.75/ For two 17.95
<b>INSALATA CAPRESE</b> (Fresh Mozzarella and Tomato Slices laced with Olive Oil and Basil).....	15.95
<b>ANTIPASTO ALL' ITALIANA</b> (serves four) .....	19.95
<b>SAUTEE DI VONGOLE</b> (Italian steamed Baby Clams) .....	For one 21.95/ For two 25.95
<b>FUNGHI SALTATI ALL' AGLIO E PEPERONCINO</b> (Sauteed Mushrooms in Garlic, Lots of Red Pepper & Olive Oil) .....	14.50
<b>ITALIAN SHRIMP SALAD</b> (Fresh Bay Shrimp, marinated Italian Vegetables atop Fresh Greens) .....	17.95
<b>BRUSCHETTA</b> (Italian toasted Garlic Bread with Tomatoes, Olive Oil, Garlic & Oregano) .....	9.50
<b>MINESTRONE</b> .....	Small 6.25/ Large 9.95

## SALADS, SIDES & SOUPS

<b>CLASSIC CAESAR SALAD</b> (Cut Romaine lettuce with croutons, parmesan cheese, and classic Gianni's Caesar Dressing) .....	Small 11.75 add Chicken 3.95 / Large 14.95 Add Chicken 5.95
<b>GREEK SALAD</b> (Lettuce, cucumber, feta cheese, tomatoes, onion, calamata olives, tossed in classic Italian dressing) .....	Small 13.75/ Large 17.95
<b>DINNER SALAD</b> .....	9.25
<b>SPAGHETTI MEAT SAUCE</b> (child's plate).....	12.50
<b>BREAD BASKET</b> .....	4.50
<b>DRESSING</b> .....	1.75
<b>EXTRA TAPENADE</b> .....	1.75

**PLEASE NO CELL PHONES IN THE DINING ROOM**

# HOUSE SPECIALTIES

*The most popular creations of our chefs.*  
**Gluten-Free Pasta Available!**

<b>IPPOGLOSSO</b> (Fresh Halibut lightly sautéed and baked in Butter, Garlic White Wine sauce with Fresh Basil - simply the best Halibut you'll ever eat! Featured on KCTS CHEF 2002)	A La Carte 27.50	Dinner 31.95
<b>POLLO GIOVANNI</b> (Boneless Chicken sauteed with Garlic, Artichoke Hearts and julienne Onion, finished with White Wine and Cream)	A La Carte 22.25	Dinner 25.95
<b>POLLO ALLA CACCIATORE</b> (Boneless Chicken prepared in Tomato Sauce, with Mushrooms, Olives, Peppers, Onions, and Sherry Wine)	A La Carte 22.25	Dinner 25.95
<b>POLLO PISTACCIO</b> (Boneless Chicken, Mushrooms and sweet baby peas sautéed in butter and garlic, then simmered with Frangelico liqueur, roasted Pistachio and cream . . . Lucious!)	A La Carte 22.25	Dinner 25.95
<b>POLLO MARSALA</b> (Boneless Tender Chicken Breast and Mushrooms Simmered in a light Marsala Wine Sauce)	A La Carte 22.25	Dinner 25.95
<b>CHICKEN PARMESAN</b> (Boneless Chicken sautéed and then topped with a Tomato Meat sauce, Parmesan and Mozzarella then baked)	A La Carte 22.25	Dinner 25.95
<b>GAMBERONI BOLAGNESE</b> (Large Prawns and Mushrooms, Broccoli with Garlic, White Wine, Sherry and Cream)	A La Carte 22.95	Dinner 26.95
<b>GAMBERONI GORGONZOLA</b> (Large Prawns, fresh Gorgonzola Cheese and Mushrooms, sauteed and finished in a Butter, Garlic Cream Sauce)	A La Carte 22.95	Dinner 26.95
<b>GAMBERONI DOLCE</b> (Large Prawns and Mushrooms, Broccoli sautéed in Butter, Garlic, Amaretto Liqueur and Cream)	A La Carte 22.95	Dinner 26.95
<b>GAMBERONI MARINARA</b> (Large Prawns simmered in a rich Tomato and Garlic Sauce with Broccoli, Mushrooms and a touch of Red Pepper)	A La Carte 22.95	Dinner 26.95
<b>GAMBERONI ALL'AGLIO</b> (Large Prawns delicately sautéed in Olive Oil, Garlic, Lemon, Broccoli, Mushrooms and lots of Red Pepper)	A La Carte 22.95	Dinner 26.95
<b>GAMBERONI VEGETALI</b> (Large Prawns and lots of seasonal and marinated Vegetables sautéed in Olive Oil, Garlic, Oregano and White wine sauce tossed with Penne Pasta)	A La Carte 22.95	Dinner 26.95
<b>SCALOPPINE ALLA PIZZAIOLA</b> (Tender slices of Veal seared in Olive Oil, Garlic, Tomato and Oregano)	A La Carte 22.95	Dinner 26.95
<b>SCALOPPINE AL ROSSO</b> (Tender slices of Veal prepared in a Sauce of Pepper, Onion, Mushrooms, Tomato and Sherry Wine)	A La Carte 22.95	Dinner 26.95
<b>SCALOPPINE AL LIMONE</b> (Tender slices of Veal simmered in a delicate Butter and Lemon Sauce)	A La Carte 22.95	Dinner 26.95
<b>SCALOPPINE MARSALA</b> (Tender slices of Veal and Mushrooms simmered in a light Marsala Wine Sauce)	A La Carte 22.95	Dinner 26.95
<b>SCALOPPINE PICCATA</b> (Tender slices of Veal Sauteed in a Lemon Butter Caper Sauce)	A La Carte 22.95	Dinner 26.95
<b>SCALOPPINE PINOLI</b> (A very special preparation of delicate Veal, Prosciutto Ham, Pine Nuts and Cream)	A La Carte 22.95	Dinner 26.95

**Dine-In Dinner Includes:** Bread with Tapenade, Soup or Salad. All dishes served with Penne Pasta.  
 Additional charge for substitution. Some sauces will be optional.

*Dine-In A La Carte Includes: Bread with Tapenade. All Dishes are Tossed or Atop Penne Pasta*  
**Here at Gianni's your Dinner Salad is traditionally served after your meal.**  
**Please notify your server if you prefer your salad before your entrée. Additional charge for substitutions.**

**PLEASE NO CELL PHONES IN THE DINING ROOM**

# I PIATTI FAVORITE DEI VECCHI TEMPI

*The Old-Time favorite dishes.*

**Gluten-Free Pasta Available!**

	<u>A la Carte</u>	<u>Dinner</u>
<b>LASAGNE NAPOLETANE</b> (Layers of Lasagne Noodles, Ground Beef, Parmesan, Ricotta and Tomato Meat Sauce topped with Mozzarella)	19.25	22.95
<b>CANNELLONI ALLA SORRENTINA</b> (Home-made Crepes, rolled and filled with Veal, Chicken and Ricotta Cheese, topped with Tomato Meat Sauce and Mozzarella)	19.25	22.95
<b>GNOCCHI IN CASSUOLA</b> (Small Flour and Potato Dumplings, topped with Meat Sauce and Mozzarella and Baked)	19.25	22.95
<b>GNOCCHI PESTO</b> (Small Flour Potato Dumpling, finished in a Luscious Pesto Cream Sauce)	20.75	24.95
<b>TORTELLINI ALLA PANNA</b> (Meat-filled Pasta, Broccoli cooked in a very rich Cream Sauce)	19.25	22.95
<b>TORTELLINI ROSSO</b> (Meat-filled Pasta with Tomato, Onion, Red Pepper, and Garlic)	19.25	22.95
<b>FETTUCCINE VERDE</b> (Spinach Noodles tossed in a Tomato Sauce of Bacon, Garlic, Onions, Calamata Black Olives and Red-Hot Peppers)	19.95	23.95
<b>FETTUCCINE ALLA CAPRESE</b> (Noodles prepared in a Cream Sauce, with Garlic, Parmesan and Oregano)	19.25	23.95
<b>FETTUCCINE PAGLIA E FIENO</b> (Green and White Noodles in a Cream Sauce with Bacon and Parmesan)	19.95	23.95
<b>FETTUCCINE GAMBERI</b> (Noodles prepared with Bay Shrimp in Butter, Garlic, Parmesan and Cream)	22.95	26.95
<b>CHICKEN FETTUCCINE</b> (Fresh chicken breast, mushrooms, sauteed in butter, garlic, cream, oregano and folded with Fettuccine)	22.25	25.95
<b>EGGPLANT PARMIGIANA</b> (Fresh Eggplant Slices topped with Tomato Meat or Meatless Marinara Sauce, Mozzarella and Baked atop Pasta)	19.75	23.95
<b>PENNE ALLA MATRICIANA</b> (The Roman way—Olive Oil, Garlic, Onion, Tomato Sauce, Bacon and Lots of Red-Hot Pepper)	19.25	22.95
<b>PENNE with VODKA SAUCE</b> (Penne Pasta, Bacon, Mushrooms and Sweet Peas sautéed and finished in a lusty Vodka Basil Cream Sauce)	22.25	25.95
<b>PENNE ALLA CARBONARA</b> (The Coal Miners' way—Bacon and a lot of Black Pepper, in a Cream, Parmesan & Egg Sauce)	19.50	23.95
<b>BAKED PENNE</b> (Penne Pasta tossed in Butter, Garlic, and Parmesan, topped with Tomato Meat Sauce, Mozzarella and baked)	19.25	22.95
<b>PENNE GIOVANNI</b> (Marinated Artichoke Hearts, Mushrooms and Julienne onions simmered in a Luscious White Wine Cream Sauce tossed with Penne)	19.25	22.95
<b>LINGUINE GAMBERI</b> (Noodles prepared with Bay Shrimp in Butter, Onion, Garlic, White Wine, Tomato and Basil)	22.95	26.95
<b>LINGUINE A VONGOLE</b> (Whole Baby Clams in their clear nectar, Olive Oil, Garlic, Black Pepper and Parsley or with a Zesty Tomato Sauce)	22.95	26.95
<b>CIOPPINO</b> (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)	27.50	31.95
<b>SPAGHETTI ALLA PUTTANESCA</b> (The Prostitute way - literally translated- a delicious spiced Tomato Sauce with Calamata Black Olives, Capers, Garlic and Red Hot Pepper)	19.25	22.95
<b>SPAGHETTI PASQUA</b> (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)	19.50	22.95
<b>SPAGHETTI WITH SAUSAGE AND PEPPERS</b> (Fresh Italian Sausage, marinated Pimiento Peppers and spicy Pepperoncini's sauteed in Olive Oil, Garlic and Tomato sauce atop Spaghetti)	22.25	25.95
<b>SPAGHETTI CAPRESE</b> (Fresh Mozzarella, crushed Tomatoes, Basil, Olive Oil and Garlic Tossed with Spaghetti)	20.75	24.95
<b>SPAGHETTI PACÈ</b> (Large Prawns, Bacon, Broccoli and Mushrooms sauteed in Olive Oil, Lemon, Garlic and Pepper, tossed with Spaghetti)	22.95	26.95
<b>SPAGHETTI ROMA</b> (Large Prawns, Bacon and Mushrooms sauteed in Butter, Garlic and finished with Tomato, Cream and Oregano, tossed with Spaghetti)	22.95	26.95
<b>SPAGHETTI CALAMARI</b> (Fresh Calamari, Bacon and Onions sautéed in Olive Oil, Garlic, White Wine and Tomato Sauce, Tossed with Spaghetti and fresh Basil)	22.95	26.95
<b>PASTA FAGIOLI</b> (An Italian Country Bacon, Bean and Pasta Stew with Cannellini Beans, Bacon, and a touch of Red Pepper and Tomato Sauce)	19.25	22.95

**Dine-In Dinner includes:** Bread with Tapenade, Soup or Salad

**Dine-In A La Carte Includes:** Bread with Tapenade

**Here at Gianni's your Dinner Salad is traditionally served after your meal.**

**Please notify your server if you prefer your salad before your entrée.**

**Additional charge for substitutions.**

# I PIATTI FAVORITE DEL NORD OVEST

*The Northwest favorite dishes*  
**Gluten-Free Pasta Available!**

	<u>A la Carte</u>	<u>Dinner</u>
<b>SPAGHETTI</b> with Meat Sauce .....	18.50	22.95
<b>SPAGHETTI</b> with Meat Balls or Sausages .....	19.25	22.95
<b>SPAGHETTI</b> with Mushroom Sauce .....	19.25	22.95
<b>SPAGHETTI</b> alla Marinara (Meatless Sauce) .....	19.25	22.95
<b>SPAGHETTI</b> Aglio e Olio (Fresh Garlic & Olive Oil) .....	18.50	22.95
<b>SPAGHETTI</b> Aglio, Olio e Acciughe (Anchovies) .....	19.25	22.95
<b>SPAGHETTI</b> al Burro (Fresh Butter & Parsley) .....	18.50	22.95
<b>RAVIOLI</b> with Meat Sauce .....	19.25	22.95
<b>RAVIOLI</b> with Meat Balls or Sausages .....	20.25	23.95
<b>RAVIOLI</b> ala Marinara .....	19.25	22.95

**Dine-In Dinner includes:** Bread with Tapenade, Soup or Salad  
*Dine-In A La Carte Includes: Bread with Tapenade*

*Here at Gianni's your Dinner Salad is traditionally served after your meal.  
 Please notify your server if you prefer your salad before your entrée.  
 Additional charge for substitutions.*

## PIZZA SPECIALTIES

	<u>10" Small</u>	<u>14" Large</u>
1. <b>GIANNI'S SPECIAL</b> Pepperoni, Sausage, Mushrooms, choice of Black Olives or Peppers .....	20.25	23.95
2. <b>QUATTRO STAGIONE</b> (Four Seasons) A four season selection: Pesto, Marinara, Olive Oil, Garlic & Mozzarella .....	20.25	23.95
3. <b>PIZZA BIANCO</b> Olive Oil, Garlic, Onion, Parmesan, Oregano, Salt, Pepper & Mozzarella .....	20.25	23.95
4. <b>PIZZA MARGHERITA</b> Fresh crushed Tomatoes, Olive Oil, Mozzarella, Salt, Pepper, Oregano & Basil .....	20.25	23.95
5. <b>PIZZA NAPOLI</b> Shrimp, Artichoke Hearts, Calamata Black Olives and Garlic .....	21.50	24.95
6. <b>PIZZA PESTO</b> Simply put . . . fresh Pesto and Mozzarella Cheese .....	20.25	23.95
7. <b>CALZONE</b> A baked turnover pizza filled with Pesto, Pepperoni, Mushrooms & Mozzarella cheese .....	21.50	—
8. <b>ANY SINGLE ITEM PIZZA</b> of your choice .....	17.75	20.95
<b>CHEESE</b> .....	16.50	19.95
<b>MUSHROOMS</b> .....	17.95	20.95
<b>OLIVES</b> .....	17.95	20.95
<b>PEPPERS</b> .....	17.95	20.95
<b>ONIONS</b> .....	17.95	20.95
<b>PROSCIUTTO HAM</b> .....	18.50	21.50
<b>GARLIC</b> .....	17.95	20.95
<b>PEPPERONI</b> .....	17.95	20.95
<b>SAUSAGE</b> .....	17.95	20.95
<b>GROUND BEEF</b> .....	17.95	20.95
<b>BACON</b> .....	18.50	21.50
<b>CALAMATA OLIVES</b> .....	17.95	20.95
<b>SALAMI</b> .....	18.50	21.50
<b>ANCHOVY</b> .....	18.50	21.50
<b>SHRIMP</b> .....	19.50	23.50
<b>ARTICHOKE HEARTS</b> .....	17.95	20.95
<b>TOMATOES</b> .....	17.95	20.95
<b>PEPPERONCINI</b>		
<b>PEPPERS (HOT)</b> .....	17.95	20.95
<b>EXTRA INGREDIENTS</b> .....	2.00	2.50

**Please allow 20 minutes for Pizzas**

# DESSERT MENU

## Fresh Ice Creams—9.95

### Profittaroli's—9.95

Fresh Italian Cream Puffs, light cream filling with a chocolate topping. Made fresh daily

## Selected Fruit Flambés—13.95

### Torta Tiramisu—9.95

Italian Coffee Torte with Kahlua soaked lady fingers with Mascarpone Cheese

## Gianni's Assorted Italian Cheese Cakes—10.95

Ask your server which cheesecakes are featured today.

### Cannoli's—12.50

Fresh pastry shells, whip cream, chocolate or pistachio filling

## COCKTAILS & SPIRITS AVAILABLE NOW! ASK YOUR SERVER FOR DETAILS

## WINES

### VINTAGE ITALIAN IMPORTS

#### RED AND WHITE WINES BY THE GLASS

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

**10.95—\*11.95**

## BEERS

MORETTI (Dark or Lager).....	6.75
BUDWEISER LIGHT .....	6.50
PERONI.....	6.75
NON-ALCOHOLIC DRINK.....	6.50

## FULL BOTTLE / HALF\* / SPLIT\*\*

### Whites

*MOSCATO (375ML).....	24
**PROSECCO (187ML).....	13.50
PINOT GRIGIO .....	36
FRASCATI .....	39
SOAVE.....	39
CHARDONNAY .....	36
ORVIETO CLASSICO .....	44
GRECO DI TUFO .....	46
RIESLING .....	44

### Reds

WHITE ZINFANDEL .....	36
CHIANTI CLASSICO .....	52
CHIANTI.....	43
MERLOT.....	36
CABERNET SAUVIGNON .....	36

### Giannis's Top Shelf Wines

DOLCETTO D'ALBA .....	50
CHIANTI CLASSICO (Riserva)...	59
BAROLO.....	68
BARBERA .....	52

## BEVERAGES

COFFEE, TEA, DECAF .....	4.50
SOFT DRINKS (Includes one refill).....	4.95
ICED TEA (Includes one refill) .....	5.50
ITALIAN SODAS.....	6.95
MINERAL WATER .....	6.95
ORANGE JUICE.....	5.95
MILK .....	5.95
LEMONADE (Includes one refill) .....	5.75

**Gianni's Gift Certificates  
available upon request.  
Ask your server.**

*Catering and Banquet Facilities Available*