

LUNCH MENU

TUES - FRI 11AM - 4PM | SAT 11:30AM - 3PM 5030 EVERGREEN WAY • EVERETT, WA 98203 • PHONE (425) 252-2435

APPETIZERS

SIDE SAUSAGES OR MEATBALLS 8.95 ANTIPASTO	FUNGHI SALTATI ALL'AGLIO E PEPPERONCINO Sautéed mushrooms in garlic, lots of red pepper and olive oil	
For one	ITALIAN SHRIMP SALAD Fresh bayshrimp, marinated Italian vegetables atop fresh greens 18.95	
Fresh mozzarella and tomato slices, olive oil and basil	BRUSCHETTA Italian toasted garlic bread with tomatoes, olive oil, garlic and basil	
SAUTEE DI VONGOLE Italian steamed baby clams For one		
SOUP, SALADS & SIDES		
SOUP, SALA	DS & SIDES	
MINESTRONE Cup soup	DS & SIDES SIDE SALAD Lettuce, mixed greens, carrots, olives, tomatoes, and your choice of dressing 6.95	
MINESTRONE Cup soup 5.50 Small 6.95 Large 10.95 CLASSIC CAESAR SALAD	SIDE SALAD Lettuce, mixed greens, carrots, olives, tomatoes,	
MINESTRONE Cup soup 5.50 Small 6.95 Large 10.95	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	
MINESTRONE Cup soup	SIDE SALAD Lettuce, mixed greens, carrots, olives, tomatoes, and your choice of dressing	
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SPAGHETTI* With meat sauce or marinara	GAMBERONI MARINARA* Large prawns simmered in a rich tomato and garlic sauce with mushrooms tossed with broccoli, pasta and a touch of red pepper 17.50
SPAGHETTI WITH SAUSAGE AND PEPPERS* with sausage and peppers fresh italian sausage, marinated pimento peppers and spicy pepperoncini's sautéed in olive oil, garlic,	GAMBERONI GORGONZOLA* Large prawns, fresh gorgonzola cheese and mushrooms, sautéed and finished in a butter, garlic cream sauce, tossed with pasta 17.50
and tomato sauce atop spaghetti16.25 TORTELLINI PANNA* Meat filled pasta and broccoli cooked in	RAVIOLI* With meat sauce
a very rich cream sauce	LASAGNE NAPOLETANE* Layers of lasagne noodles, ground beef, parmesan, ricotta, and tomato meat sauce topped with mozzarella 15.50
EGGPLANT PARMIGIANA* Fresh eggplant slices topped with tomato meat or meatless marinara sauce, mozzarella atop penne pasta	PASTA FAGIOLI* An Italian country bacon, bean and pasta stew with cannellini beans and bacon and tomato sauce
and baked	VEGETALI DELLA STAGIONE Fresh vegetables sautéed with olive oil, garlic, white wine and oregano
garlic, onions, white wine, tomato and basill	MEATBALL OR SAUSAGE SANDWICH With melted mozzarella cheese 14.50
Marinated artichoke hearts, mushrooms and Julienne onions simmered in a luscious white wine cream sauce tossed with penne 15.50	PASTA SALAD Marinated vegetables and penne tossed with Italian dressing
FETTUCCINE PRIMAVERA* A pasta prepared in a cream sauce with garlic, parmesan and fresh vegetables 15.95	ITALIAN SHRIMP SALAD Fresh bay shrimp and marinated vegetables atop tossed greens
CHICKEN FETTUCCINE* Fresh chicken breast, mushrooms, sautéed in butter, garlic, cream, oregano and folded with fettuccine	INSALATA CAPRESE Fresh buffalo milk mozzarella, tomato slices and sweet basil drizzled with olive oil 14.95
BAKED PENNE* Penne tossed in butter, garlic and parmesan, topped with a tomato meat sauce, mozzarella and baked	CLASSIC CAESAR SALAD Cut romaine lettuce with croutons, parmesan cheese, and classic Gianni's dressing 11.95 Add chicken +4.95
GAMBERONI ALL' AGLIO* Large prawns delicately sauteed in olive oil, lemon, garlic, broccoli, mushrooms and a lot of red pepper tossed with pasta 17.50	GREEK SALAD Mixed greens, cucumber, feta cheese, tomatoes, onion, calamata olives, tossed in classic Italian dressing

DESSERT MENU

VANILLA ICE CREAM	TORTA TIRAMISU Italian coffee torte with Kahlua soaked lady fingers with mascarpone cheese	
PROFIT'TAROLI'S Fresh Italian cream puffs, light cream filling with a chocolate topping. Made fresh daily	GIANNI'S ASSORTED ITALIAN CHEESE CAKES Ask your server which cheesecakes are featured today	
SELECTED FRUIT FLAMBÉS14.50	CANNOLI'S Fresh pastry shells, whip cream, chocolate or pistachio filling	
WINES BY THE GLASS Chianti*, Merlot, Cabernet Sauvingnon, Chardonnay, Pinot Grigio, White Zinfandel, Riesling* 11.95 - *12.95 WINES BY FULL BOTTLE,		
HALF* OI	3 51 41 1	
*MOSCATO (375ML) . 26 **PROSECCO (187ML) . 13.95 PINOT GRIGIO . 38 FRASCATI	TES CHARDONNAY	
SOAVE	GIANNI'S TOP SHELF WINES DOLCETTO D'ALBA	
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	