

## PIZZA SPECIALTIES

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

Please allow 20 minutes for Pizzas

Gianni's GIFT CERTIFICATES available upon request.

WWW.GIANNISITALIANO.COM



## A FAVORITE DEL NORD OVEST

The Northwest Favorite Dishes  
Gluten-Free Pasta Available

SPAGHETTI with Meat Sauce.	18.50
SPAGHETTI with Meat Balls or Sausages.	19.25
SPAGHETTI with Mushroom Sauce.	19.25
SPAGHETTI alla Marinara (Meatless Sauce).	19.25
SPAGHETTI Aglio e Olio (Fresh Garlic & Olive Oil).	18.50
SPAGHETTI Aglio, Olio e Acciughe (Anchovies).	19.25
SPAGHETTI al Burro (Fresh Butter & Parsley).	18.50
RAVIOLI with Meat Sauce.	19.25
RAVIOLI with Meatballs or Sausages.	20.25
RAVIOLI ala Marinara.	19.95

## DESSERT MENU

FRESH ICE CREAMS Ask your server which ice creams are featured today.	9.95	TORTA TIRAMISU	9.95
PROFITAROLI'S Fresh Italian Cream Puffs, light cream filling with a chocolate topping. Made fresh daily.	9.95	GIANNI'S ASSORTED ITALIAN CHEESECAKES Ask your server which cheesecakes are featured today.	10.95
		CANNOLI'S Fresh pastry shells, whip cream, chocolate or pistachio filling.	12.50
		BEVERAGES	
COFFEE, TEA, DECAF	4.50	ITALIAN SODAS	6.95
MILK	5.95	MINERAL WATER	6.95
SOFT DRINKS	4.95	ORANGE JUICE	5.95
ICED TEA	5.50	LEMONADE	5.75

5030 EVERGREEN WAY • EVERETT WA 98203  
PHONE (425)252-2435

# Gianni's

## Ristorante Italiano

Offering the  
finest in Italian  
Gourmet Cuisine



## TAKE-OUT Menu

Restaurant Hours

Tues-Thurs 11AM-9PM

Fri 11AM-10PM, Sat 11:30AM-10PM

Sun 3PM-9PM (DINNER ONLY)

Dinner is available 6 days a week!

CLOSED ON MONDAYS!

Lunch

Tues-Fri 11AM-4PM

Sat 11:30AM-3PM

Dinner

Sunday

3PM-9PM

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CATERING AND BANQUET FACILITIES AVAILABLE!

## APPETIZERS

**SIDE SAUSAGES  
OR MEATBALLS** 8.25

**ANTIPASTO**  
For one 13.75/For two 17.95

**INSALATA CAPRESE**  
Fresh mozzarella and tomatoes slices  
laced with olive oil and Basil. 15.95

**FUNGHI SALTATI  
ALL'AGLIO E PEPERONCINO**  
Sautéed mushrooms in garlic,  
lots of red pepper & olive oil. 14.50

**SAUTEÉ DI VONGOLE**  
Italian Steamed Baby Clams  
For one 21.95 / For two 25.95

**ITALIAN SHRIMP SALAD**  
Fresh bay shrimp, marinated  
Italian vegetables atop fresh  
greens. 17.95

**BRUSCHETTA**  
Italian toasted garlic bread with tomatoes,  
olive oil, garlic & oregano. 9.50

**MINISTRONE**  
Small 6.25 / Large 9.95

**SIDE SPAGHETTI MEAT SAUCE**  
(Child's plate) 12.50

**SIDE DINNER SALAD** 9.25

**ANTIPASTO ALL'ITALIANA**  
(Serves Four) 19.95

**CLASSIC CAESAR SALAD**  
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

**GREEK SALAD**  
Lettuce, cucumber, feta cheese, tomatoes,  
onion, calamata olives,  
tossed in classic italian dressing.  
Small 13.75 / Large 17.95

## HOUSE SPECIALTIES

The most popular creations of our chefs  
*Tossed Penne Pasta • Gluten-Free Pasta Available*

**IPPOGLOSO**  
Fresh Halibut lightly sautéed and baked  
in Butter, Garlic White Wine sauce with  
Fresh Basil. Simply the best Halibut  
you'll ever eat! 27.50

**POLLO GIOVANNI**  
Boneless Chicken sautéed with Garlic,  
Artichoke Hearts and julienne Onion,  
finished with White Wine and  
Cream. 22.25

**POLLO PISTACCIO**  
Boneless Chicken, Mushrooms and sweet  
baby peas sautéed in butter and garlic,  
then simmered with Frangelico liqueur,  
roasted Pistachio and cream . . .  
Lucious! 22.25

**POLLO ALLA CACCIATORE**  
Boneless Chicken prepared in Tomato  
Sauce, with Mushrooms, Olives, Peppers,  
Onions, and Sherry Wine. 22.25

**CHICKEN PARMESAN**  
Boneless Chicken sautéed and then topped  
with a Tomato Meat sauce, Parmesan and  
Mozzarella then baked. 22.25

**POLLO MARSALA**  
Boneless Tender Chicken Breast and  
Mushrooms Simmered in a light Marsala  
Wine Sauce. 22.25

**GAMBERONI BOLAGNESE**  
Large Prawns and Mushrooms, Broccoli  
with Garlic, White Wine, Sherry and  
Cream. 22.95

**GAMBERONI GORGONZOLA**  
Large Prawns, fresh Gorgonzola Cheese  
and Mushrooms, sautéed and finished in a  
Butter, Garlic Cream Sauce. 22.95

**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. 22.95

**GAMBERONI DOLCE**  
Large Prawns and Mushrooms,  
Broccoli sautéed in Butter, Garlic,  
Amaretto Liqueur and Cream. 22.95

**GAMBERONI MARINARA**  
Large Prawns simmered in a rich Tomato  
and Garlic Sauce with Broccoli, Mush-  
rooms and a touch of Red Pepper. 22.95

**GAMBERONI ALL'AGLIO**  
Large Prawns delicately sautéed in Olive  
Oil, Garlic, Lemon, Broccoli, Mushrooms  
and lots of Red Pepper. 22.95



## I PIATTI FAVORITE DEI VECCHI TEMPI

The old-time favorite dishes  
*Gluten-Free Pasta Available*

**LASAGNE NAPOLETANE**  
Layers of Lasagne Noodles, Ground Beef,  
Parmesan, Ricotta and Tomato Meat  
Sauce topped with Mozzarella. 19.25

**CANNELLONI ALLA SORRENTINA**  
Home-made Crepes, rolled and filled  
with Veal, Chicken and Ricotta Cheese,  
topped with Tomato Meat Sauce and  
Mozzarella. 19.25

**GNOCCHI IN CASSUOLA**  
Small Flour and Potato Dumplings,  
topped with Meat Sauce and Mozzarella  
and Baked. 19.25

**GNOCCHI PESTO**  
Small Flour Potato Dumpling,  
finished in a Luscious Pesto Cream  
Sauce. 20.75

**TORTELLINI ALLA PANNA**  
Meat-filled Pasta, Broccoli cooked in a  
very rich Cream Sauce. 19.25

**TORTELLINI ROSSO**  
Meat-filled Pasta with Tomato, Onion,  
Red Pepper, and Garlic. 19.25

**SPAGHETTI ALLA PUTTANESCA**  
The Prostitute way - literally translated  
- a delicious spiced Tomato Sauce with  
Calamata Black Olives, Capers, Garlic  
and Red Hot Pepper. 19.25

**SPAGHETTI ROMA**  
Large Prawns, Bacon and Mushrooms  
sauteed in Butter, Garlic and finished with  
Tomato, Cream and Oregano, tossed with  
Spaghetti. 22.25

**SPAGHETTI WITH  
SAUSAGE & PEPPERS**  
Fresh Italian Sausage, marinated Pimiento  
Peppers and spicy Peperoncini's sauteed  
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. 20.75

**SPAGHETTI PACE**  
Large Prawns, Bacon, Broccoli and  
Mushrooms sauteed in Olive Oil,  
Lemon, Garlic and Pepper, tossed  
with Spaghetti. 22.95

**PASTA FAGIOLI**  
An Italian Country Bacon, Bean  
and Pasta Stew with Cannellini  
Beans, Bacon, and a Touch of Red  
Pepper and Tomato Sauce. 19.25

**FETTUCCINE VERDE**  
Spinach Noodles tossed in a Tomato  
Sauce of Bacon, Garlic, Onions, Calamata  
Black Olives and Red-Hot Peppers. 19.95

## I PIATTI FAVORITE DEI VECCHI TEMPI

The old-time favorite dishes—Continued...

**FETTUCCINE ALLA CAPRESE**  
Noodles prepared in a Cream Sauce, with  
Garlic, Parmesan and Oregano 19.25

**FETTUCCINE PAGLIA E FIENO**  
Green and White Noodles in a Cream  
Sauce with Bacon and Parmesan. 19.95

**FETTUCCINE GAMBERI**  
Noodles prepared with Bay Shrimp  
in Butter, Garlic, Parmesan and  
Cream. 22.95

**CHICKEN FETTUCCINE**  
Fresh chicken breast, mushrooms,  
sauteed in butter, garlic, cream, oregano  
and folded with Fettuccine. 22.25

**EGGPLANT PARMIGIANA**  
Fresh Eggplant Slices topped with  
Tomato Meat or Meatless Marinara  
Sauce, Mozzarella and Baked atop  
Penne Pasta. 19.75

**PENNE WITH VODKA SAUCE**  
Penne Pasta, Bacon, Mushrooms and  
Sweet Peas sautéed and finished in a lusty  
Vodka Basil Cream Sauce. 22.25

**PENNE ALLA MATRICIANA**  
The Roman way — Olive Oil, Garlic,  
Onion, Tomato Sauce, Bacon and Lots of  
Red-Hot Pepper. 19.25

**PENNE ALLA CARBONARA**  
The Coal Miners' way Bacon and a lot  
of Black Pepper, in a Cream, Parmesan  
& Egg Sauce. 19.50

**BAKED PENNE**  
Penne Pasta tossed in Butter, Garlic, and  
Parmesan, topped with Tomato Meat  
Sauce, Mozzarella and baked. 19.25

**PENNE GIOVANNI**  
Marinated Artichoke Hearts, Mushrooms  
and Julienne onions simmered in a  
Luscious White Wine Cream Sauce  
tossed with Penne. 19.25

**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. 27.50

**LINGUINE GAMBERI**  
Noodles prepared with Bay Shrimp in  
Butter, Onion, Garlic, White Wine,  
Tomato and Basil. 22.95

**LINGUINE A VONGOLE**  
Whole Baby Clams in their clear nectar,  
Olive Oil, Garlic, Black Pepper  
and Parsley. 22.95

**LINGUINE A VONGOLE ROSSO**  
Whole Baby Clams, Olive Oil, Garlic,  
Nectar and Tomato Sauce. 22.95

**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. 19.50

**SPAGHETTI CALAMARI**  
Fresh Calamari, Bacon and Onions  
sauteed in Olive Oil, Garlic, White Wine  
and Tomato Sauce, Tossed with Spaghetti  
and fresh Basil. 22.95



*Bread is included with each entrée.*

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Gianni's GOURMET GORGONZOLA DRESSING on sale now.