

PIZZA SPECIALTIES

	10" small	14" large
1. GIANNI'S SPECIAL Pepperoni, Sausage, Mushrooms, choice of Black Olives or Peppers	20.75	24.95
2. QUATTRO STAGIONE (Four Seasons) A four season selection: Pesto, Marinara, Olive Oil, Garlic & Mozzarella	20.75	24.95
3. PIZZA BIANCO Olive Oil, Garlic, Onion, Parmesan, Oregano, Salt, Pepper & Mozzarella	20.75	24.95
4. PIZZA MARGHERITA Fresh crushed Tomatoes, Olive Oil, Mozzarella, Salt, Pepper, Oregano & Basil	20.75	24.95
5. PIZZA NAPOLI Shrimp, Artichoke Hearts, Calamata Black Olives and Garlic	21.95	25.95
6. PIZZA PESTO Simply put . . . fresh Pesto and Mozzarella Cheese	20.75	24.95
7. CALZONE A baked turnover pizza filled with Pesto, Pepperoni, Mushrooms and Mozzarella cheese	22.50	—
8. ANY SINGLE ITEM PIZZA of your choice		
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
CALAMATA OLIVES _____	18.95	21.95
SAUSAGE _____	18.95	21.95
GROUND BEEF _____	18.95	21.95
BACON _____	19.50	22.95
SALAMI _____	19.50	22.95
PEPPERONCINI PEPPERS (HOT) _____	18.95	21.95
ANCHOVY _____	19.50	22.95
SHRIMP _____	20.95	24.95
ARTICHOKE HEARTS _____	18.95	21.95
EXTRA INGREDIENTS _____	2.00	2.50

Please allow 20 minutes for Pizzas

WWW.GIANNISITALIANO.COM



A FAVORITE DEL NORD OVEST

The Northwest Favorite Dishes  
*Gluten-Free Pasta Available*

- SPAGHETTI with Meat Sauce. 19.25  
SPAGHETTI with Meat Balls or Sausages. 19.95  
SPAGHETTI with Mushroom Sauce. 19.95  
SPAGHETTI alla Marinara (Meatless Sauce). 19.95  
SPAGHETTI Aglio e Olio (Fresh Garlic & Olive Oil). 19.25  
SPAGHETTI Aglio, Olio e Acciughe (Anchovies). 19.25  
SPAGHETTI al Burro (Fresh Butter & Parsley). 19.25  
RAVIOLI with Meat Sauce. 19.95  
RAVIOLI with Meatballs or Sausages. 20.95  
RAVIOLI ala Marinara. 19.95

DESSERT MENU

- VANILLA ICE CREAM 10.50  
CLASSIC SPUMONI ICE CREAM 11.50  
PROFITTAROLI'S  
Fresh Italian Cream Puffs, light cream filling with a chocolate topping.  
Made fresh daily 10.50  
TORTA TIRAMISU  
Italian coffee torte with Kahlua soaked lady fingers with mascarpone cheese. 10.50  
GIANNI'S ASSORTED ITALIAN CHEESECAKES  
Ask your server which cheesecakes are featured today. 11.50  
CANNOLI'S  
Fresh pastry shells filled with a ricotta cheese, whip cream, chocolate or fruit filling. 12.95

BEVERAGES

- COFFEE, TEA, DECAF 4.95  
MILK 5.95  
SOFT DRINKS 5.25  
ICED TEA 5.75  
ITALIAN SODAS 7.25  
MINERAL WATER 6.95  
ORANGE JUICE 5.95  
LEMONADE 5.95

# TAKE-OUT Menu

Restaurant Hours  
Tues–Thurs 11AM–9PM  
Fri 11AM–9:30PM, Sat 11:30AM–9:30PM  
Sun 3PM–9PM  
(Closed on Mondays)  
Lunch  
Tues–Fri 11AM–4PM  
Sat 11:30AM–3PM

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

WWW.GIANNISITALIANO.COM  
Gianni's GIFT CERTIFICATES available upon request!

CATERING AND BANQUET FACILITIES AVAILABLE!

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APPETIZERS

SIDE SAUSAGES  
OR MEATBALLS 8.95

ANTIPASTO  
For one 14.50/For two 18.50

INSALATA CAPRESE  
Fresh mozzarella and tomatos slices  
laced with olive oil and basi.l 16.75

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

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

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

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

MINISTRONE  
Small 6.95 / Large 10.95

SIDE SPAGHETTI MEAT SAUCE  
(Child’s plate) 13.95

SIDE DINNER SALAD 9.95

ANTIPASTO ALL’ITALIANA  
(Serves Four) 20.50

HOUSE SPECIALTIES

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

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 sauteed with garlic,  
artichoke hearts and julienne onion,  
finished with white wine and  
cream. 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 . . .  
Lucious! 22.95

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

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

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

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



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. 19.95

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

TORTELLINI ROSSO  
Meat-filled pasta with tomato, onion,  
red pepper, and garlic. 19.95

SPAGHETTI ALLA PUTTANESCA  
The Prostitute way - literally translated  
- a delicious spiced tomato sauce with  
calamata black olives, capers, garlic  
and red hot pepper. 19.95

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

SPAGHETTI WITH  
SAUSAGE & PEPPERS  
Fresh Italian sausage, marinated pimienta  
peppers and spicy pepperoncini’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. 22.50

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

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

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

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 19.95

FETTUCCINE PAGLIA E FIENO  
Green and white noodles in a cream  
sauce with bacon and parmesan. 20.75

FETTUCCINE GAMBERI  
Noodles prepared with bay shrimp  
in butter, garlic, parmesan and  
cream. 23.75

CHICKEN FETTUCCINE  
Fresh chicken breast, mushrooms,  
sauteed 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 WITH VODKA SAUCE  
Penne pasta, bacon, mushrooms and  
sweet peas sautéed and finished in a lusty  
vodka basil cream sauce. 22.95

PENNE ALLA MATRICIANA  
The Roman way — olive oil,garlic,  
onion, tomato sauce, bacon and lots of  
red hot peppers. 19.95

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

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. 28.50

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. 23.75

LINGUINE A VONGOLE ROSSO  
Whole baby clams, olive oil, garlic, nectar  
and tomato sauce. 23.75

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



Gianni’s GOURMET GORGONZOLA DRESSING on sale now.

*Bread is included with each entree.*

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