

DINNER SPECIALS

APPETIZERS

ROASTED PORK BELLY

pomegranate and balsamic gastrique, shaved brussels sprout and pepper salad, pomegranate seeds | \$19⁹⁰

GIUSEPPE PIZZA

crushed tomato sauce, mushrooms, chopped bacon, pepperoni, spicy honey drizzle | \$24⁹⁰

ENTRÉES

12OZ FILET MIGNON

Certified Angus Beef filet mignon, sherry porcini sauce, lobster and bacon gratin potatoes | \$89⁹⁰

SHRIMP PUTTANESCA

house made bucatini, tiger shrimp, anchovies, capers, marinated olives, pomodoro | \$32⁹⁰

DESSERT

PEAR RUM CAKE

rum anglaise, pear and rum compote, coconut sorbet, tuile garnish | \$13⁹⁰

BRICK OVEN PIZZA

BURRATA | burrata, parmigiano, crushed tomato, finocchiona salami, spicy evoo | \$24⁹⁰

MARGHERITA | fresh mozzarella, crushed tomato, basil | \$19⁹⁰

PEPPERONI | mozzarella, pepperoni, crushed tomato, spicy honey, basil | \$22⁹⁰

TARTUFO | burrata, fontal, wild mushrooms, truffle cream, balsamic marinated onions | \$24⁹⁰

STEAK | mozzarella, fontal, gorgonzola, cajun tenderloin, caramelized onions, banana peppers, thyme salt | \$24⁹⁰

BUFFALO CHICKEN | mozzarella, bleu cheese, buffalo chicken, hot sauce | \$22⁹⁰

ALI BABBA | crushed tomato, artichokes, fresh mozzarella, arugula, cherry tomatoes, shaved fennel | \$22⁹⁰

OYSTER BAR

OYSTERS | served with lemon, mignonette, tabasco | SIX \$19⁹⁰ | DOZEN \$36⁹⁰

SALMON TARTARE | lemon, capers, olives, tzatziki, crispy pita, pine nuts | \$19⁹⁰

JUMBO SHRIMP COCKTAIL | cocktail sauce, lemon | FOUR \$18⁹⁰ | EIGHT \$36⁹⁰

AHITUNA | pepper crusted ahi tuna, arugula, sesame vinaigrette, cucumbers, carrots, pickled red onion, wasabi aioli, soy gastrique | \$22⁹⁰

APPETIZERS

ARANCINI | [3] lightly fried parmigiano and sweet pea risotto balls, vodka sauce | \$16⁹⁰

CORN & CRAB RAVIOLI | filled with creamed corn, jumbo lump crab, and burrata, served with citrus chipotle sauce | \$22⁹⁰

MEATBALL GABRIELA | mamma's meatball, fresh ricotta, crispy basil, house made focaccia | \$16⁹⁰

STEAKSKEWER | soy marinated tenderloin skewer, caramelized onions, wild mushrooms, snap peas, soy gastrique | \$16⁹⁰

G's ANTIPASTI | panko crusted artichokes, prosciutto wrapped fresh mozzarella, tomato bruschetta, balsamic glaze | \$22⁹⁰

CALAMARI | crispy calamari, red pepper agrodolce, garlic aioli, lemon | \$22⁹⁰

SALAD OR SOUP

[add panko or grilled chicken \$10 | salmon \$14]

CARANI SALAD | arugula, goat cheese, cherry tomatoes, toasted pine nuts, balsamic glaze, extra virgin olive oil | \$15⁹⁰

CAESAR SALAD | romaine, sicilian bread crumbs, parmigiano, caesar dressing | \$14⁹⁰

SANTORINI SALAD | chopped mixed greens, quinoa, hummus, feta, cherry tomatoes, cucumber, red onion, pine nuts | \$16⁹⁰

HOUSE SALAD | mixed greens, cucumbers, carrots, artichokes, shaved parmigiano, white balsamic vinaigrette | \$14⁹⁰

TOMATO & BASIL BISQUE | \$12⁹⁰