

DINNER SPECIALS

APPETIZERS

SEAFOOD SALAD | chilled and poached shrimp, scallops, and calamari served with lemon, parsley, avocado | \$19⁹⁰

ENTREES

LAMB RAGU | lamb bolognese, fresh pappardelle, shaved pecorino toscano | \$26⁹⁰

WAGYU SIRLOIN | 8+ american wagyu sirloin, 'red beans and rice' style arancini, chimichurri, chipotle cream | \$58⁹⁰

BRANZINO | roasted mediterranean bass, red pepper hummus, vegetable couscous, herb oil, pine nuts | \$44⁹⁰

OYSTER BAR

OYSTERS | served with lemon, mignonette, tabasco | SIX \$19⁹⁰ | DOZEN \$38⁹⁰

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

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

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

SALAD OR SOUP

[add panko or grilled chicken \$12 | salmon \$18]

TUSCAN BEAN SOUP | \$12⁹⁰

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

APPETIZERS

MEDITERRANEAN PLATTER | hummus, tzatziki, eggplant caponata, baked pita, olives, carrots | \$19⁹⁰

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

CORN AND CRAB RAVIOLI | filled with creamed corn, jumbo lump crab, and burrata, served with citrus chipotle sauce | \$24⁹⁰

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

PROSCIUTTO WRAPPED

MOZZARELLA | panko crusted artichokes, prosciutto wrapped fresh mozzarella, tomato bruschetta, balsamic glaze | \$22⁹⁰

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

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

SHORTRIB | mozzarella, fontal, gorgonzola, braised short rib, 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

ENTRÉES

SHORT RIB AND RAVIOLI | braised beef short rib, house made burrata ravioli, roasted butternut squash, bordelaise, pecorino toscano | \$44⁹⁰

VEAL PARMIGIANA | broiled fresh mozzarella, bucatini, vodka sauce | \$48⁹⁰

CHICKEN MILANESE | arugula with lemon vinaigrette, sherry porcini sauce, shaved parmigiano, watermelon radish | \$38⁹⁰

CRAB CRUSTED SALMON | sautéed spinach, citrus beurre blanc, crispy parsnips, mashed potatoes | \$38⁹⁰

SEA BASS AND RISOTTO | bay shrimp and artichoke risotto, red pepper coulis | \$52⁹⁰

HOUSE MADE PASTA

- substitute burrata ravioli in any dish for \$2⁹⁰

- substitute gluten free pasta in any dish

MAMMA'S MEATBALL | bucatini, tomato and braised pork ragu, parmigiano, mamma's house made meatball | \$27⁹⁰

CAPELLINI DI MARE | house made angel hair pasta, sea bass, bay shrimp, spicy tomato broth, crostini | \$37⁹⁰

PASTA SARATOGA | rigatoni, spicy pork bolognese, fresh ricotta | \$24⁹⁰

MUSHROOM RAVIOLI | sage ravioli, truffle, mushroom, and ricotta filling, sherry porcini sauce, wild mushrooms, caramelized onions, shaved carrot, parmigiano | \$27⁹⁰

THE CENTO ROOM

Experience WNY's premier banquet facility for business meetings, boutique weddings, and private parties from 50 - 200 guests.

Ask Your Server for More Information

@Giancarlos5110 | GiancarlosSteakhouse.com

STEAKS & CHOPS

- steaks are served a la carte

- sides are recommended

8OZ FILET MIGNON | \$49⁹⁰
Certified Angus Beef

12OZ FILET MIGNON | \$62⁹⁰
Certified Angus Beef

17OZ DELMONICO | \$64⁹⁰
Certified Angus Beef Prime

THE GODFATHER:

32OZ BONE-IN RIBEYE | \$89⁹⁰
Certified Angus Beef Prime

14OZ NY STRIP | \$62⁹⁰
Certified Angus Beef Prime

LAMB CHOPS & FRITES | new zealand lamb chops, tzatziki, roasted tomatoes, cajun frites, crispy garbanzo beans | \$46⁹⁰

SURF N' TURF ADDITIONS

half pound south african lobster tail | \$44⁹⁰

[3] day boat scallops | \$27⁹⁰

[3] broiled tiger shrimp | \$13⁹⁰

SIDES

- we recommend that 2-3 pasta dishes or sides are ordered for every 4 guests at a table.

CORN & CRAB RAVIOLI | \$24⁹⁰

CAJUN FRITES | \$9⁹⁰

TRUFFLE & PARMIGIANO FRITES | \$11⁹⁰

MASHED POTATOES | \$9⁹⁰

AU GRATIN POTATO | \$13⁹⁰

MUSHROOM RISOTTO | \$15⁹⁰

ROASTED VEGETABLES WITH VODKA SAUCE | \$11⁹⁰

CREAMED CORN | \$9⁹⁰

ROASTED ASPARAGUS | \$11⁹⁰

STEAK SAUCES

SHERRY PORCINI | \$2⁹⁰

BORDELAISE | \$3⁹⁰

CITRUS BEURRE BLANC | \$2⁹⁰

GORGONZOLA CREAM | \$2⁹⁰