

DINNER SPECIALS



APPETIZERS

TUSCAN CHICKEN SOUP | \$12⁹⁰

TRUFFLE & WAGYU ARANCINI | lightly fried risotto balls filled with ground wagyu beef and truffle cream, sherry porcini sauce | \$19⁹⁰

ENTREES

OSSOBUCCO ALLA MILANESE | braised veal shank, saffron risotto, herb gremolata, parmigiano reggiano | \$36⁹⁰

BLACKENED SALMON | served with red pepper hummus, shaved fennel, chilled couscous salad with zucchini, bell pepper, and red onion | \$32⁹⁰

BRICK OVEN PIZZA

MARGHERITA | fresh mozzarella, crushed tomato, basil | \$18⁹⁰

PEPPERONI | mozzarella, pepperoni, crushed tomato, spicy honey, basil | \$19⁹⁰

BURRATA | burrata, parmigiano, crushed tomato, finocchiona salami, spicy evoo | \$22⁹⁰

TARTUFO | pecorino toscano, 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 | \$19⁹⁰

ALI BABBA | crushed tomato, artichokes, fresh mozzarella, arugula, cherry tomatoes, shaved fennel | \$19⁹⁰

OYSTER BAR

OYSTERS | served with lemon, mignonette, tabasco | SIX \$18⁹⁰ | DOZEN \$34⁹⁰

BROILED OYSTERS | pecorino romano, dry aged bacon, and breadcrumbs | \$21⁹⁰

JUMBO SHRIMP COCKTAIL | cocktail sauce, lemon | FOUR \$17⁹⁰ | EIGHT \$29⁹⁰

AHITUNA | pepper crusted ahi tuna, arugula, soy gastrique, wasabi, pickled onions | \$19⁹⁰

GRAND PLATTER | [8] oysters, [6] shrimp cocktail, chilled south african lobster, pepper crusted ahi tuna, mignonette, cocktail sauce, soy gastrique, wasabi | \$74⁹⁰

APPETIZERS

ARANCINI | [3] lightly fried mozzarella 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, house made ricotta, crispy basil, house made focaccia | \$14⁹⁰

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

ARTICHOKE & BURRATA CAPRESE | fried artichokes, heirloom tomatoes, burrata, balsamic glaze, pistachio pesto | \$21⁹⁰

FRITTI MISTI | lightly fried calamari and shrimp, garlic aioli, pomodoro, lemon | \$18⁹⁰

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 | \$14⁹⁰

CAESAR SALAD | romaine, sicilian bread crumbs, parmigiano, caesar dressing | \$12⁹⁰

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 | \$12⁹⁰

SICILIAN ONION SOUP | \$11⁹⁰

ENTREES

Entrees at Giancarlo's are best enjoyed with house made pasta and family style sides.

PREMIUM STEAKS & CHOPS

- steaks are served a la carte | sides are recommended

DRY AGED 16OZ NY STRIP | \$59⁹⁰
Certified Angus Beef

14OZ DELMONICO | \$49⁹⁰
Certified Angus Beef Prime

THE GODFATHER:
24OZ BONE-IN RIBEYE | \$74⁹⁰
Certified Angus Beef Prime

8OZ FILET MIGNON | \$49⁹⁰
Certified Angus Beef

PORK CHOP | black pepper crust, roasted artichokes, gorgonzola cream | \$38⁹⁰

NEW ZEALAND LAMB CHOPS | tzatziki, roasted tomatoes, crispy garbanzo beans | \$42⁹⁰

SURF N' TURF ADDITIONS
half pound south african lobster tail | \$44⁹⁰
[4] day boat scallops | \$24⁹⁰
[3] broiled tiger shrimp | \$13⁹⁰

SIGNATURES

- enhance your dish with sides and pasta

CHICKEN MILANESE | arugula with lemon vinaigrette, sherry porcini sauce, shaved parmigiano | \$29⁹⁰

VEAL PARMIGIANA | broiled fresh bufala mozzarella, bucatini, vodka sauce | \$44⁹⁰

GIANCARLO'S BURGER | aged white cheddar cheese, dry aged bacon, crispy onions, house steak sauce, fresh cut fries | \$26⁹⁰

SEAFOOD

- enhance your dish with sides and pasta

BLACKENED SWORDFISH | eggplant and pine nut caponata, spicy pomodoro sauce, roasted zucchini, crispy arancini | \$34⁹⁰

CRAB CRUSTED SALMON | sautéed spinach, citrus beurre blanc, crispy parsnips, mashed potatoes | \$34⁹⁰

SEABASS AND RISOTTO | bay shrimp and artichoke risotto, red pepper coulis | \$44⁹⁰

PASTA AND SIDES

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

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

STUFFED SHELLS | house made gluten free shells, ricotta and burrata filling, spicy vodka sauce, shaved parmigiano | \$22⁹⁰

PISTACHIO PESTO | orecchiette, pistachio and basil pesto, braised chicken, roasted zucchini, ricotta salata | \$24⁹⁰

PASTA SARATOGA | rigatoni, spicy pork bolognese, house made ricotta | \$22⁹⁰

MUSHROOM RAVIOLI | sage ravioli, truffle, mushroom, and ricotta filling, sherry porcini sauce, wild mushrooms, caramelized onions, shaved asparagus, parmigiano | \$22⁹⁰

SIDES

CORN & CRAB RAVIOLI | \$22⁹⁰

CAJUN FRITES | \$9⁹⁰

TRUFFLE & PARMIGIANO FRITES | \$11⁹⁰

MASHED POTATOES | \$9⁹⁰

AU GRATIN POTATO | \$13⁹⁰

SHRIMP & ARTICHOKE RISOTTO | \$19⁹⁰

GRILLED VEGETABLES | \$11⁹⁰

WILD MUSHROOMS | \$11⁹⁰

CREAMED CORN | \$9⁹⁰

ROASTED ASPARAGUS | \$11⁹⁰

STEAK SAUCES

SHERRY PORCINI | \$2⁹⁰

BORDELAISE | \$2⁹⁰

CITRUS BEURRE BLANC | \$2⁹⁰

GORGONZOLA CREAM | \$2⁹⁰