

## DINNER SPECIALS

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### SALAD

**BEET SALAD** | walnut crusted goat cheese, arugula tossed with lemon vinaigrette, grapefruit, roasted beets, fennel | \$15<sup>90</sup>

### CHILLED SEAFOOD SALAD

bay scallops, jumbo crab, shrimp, calamari tossed with parsley, lemon, red pepper, avocado, crispy tortillas | \$17<sup>90</sup>

### ENTRÉES

**CHICKEN VERDE** | roasted bone-in chicken breast, zucchini with pistachio pesto, herbed potato wedges, red pepper coulis | \$32<sup>90</sup>

### SOMMELIER SELECTED PAIRING

*Pinot Noir* - \$15 | \$55

*Ana Blu, Cameros* - 2017

**SURF N' TURF BURGER** | lobster and truffle crusted 10oz CAB prime burger, honey sriracha aioli, fresh cut cajun frites | \$42<sup>90</sup>

### SOMMELIER SELECTED PAIRING

*Francesco Gaglione Super Tuscan* - \$16 | \$60

*Grivani, Maremma* - 2015

**12OZ FILET MIGNON** | served a la carte - sides are recommended | \$62<sup>90</sup>

## BRICK OVEN PIZZA

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**BURRATA** | burrata, parmigiano, crushed tomato, finocchiona salami, spicy evoo | \$22<sup>90</sup>

**MARGHERITA** | fresh mozzarella, crushed tomato, basil | \$18<sup>90</sup>

**PEPPERONI** | mozzarella, pepperoni, crushed tomato, spicy honey, basil | \$19<sup>90</sup>

**TARTUFO** | burrata, fontal, wild mushrooms, truffle cream, balsamic marinated onions | \$24<sup>90</sup>

**STEAK** | mozzarella, fontal, gorgonzola, cajun tenderloin, caramelized onions, banana peppers, thyme salt | \$24<sup>90</sup>

**BUFFALO CHICKEN** | mozzarella, bleu cheese, buffalo chicken, hot sauce | \$19<sup>90</sup>

**ALI BABBA** | crushed tomato, artichokes, fresh mozzarella, arugula, cherry tomatoes, shaved fennel | \$19<sup>90</sup>

## OYSTER BAR

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**OYSTERS** | served with lemon, mignonette, tabasco | SIX \$18<sup>90</sup> | DOZEN \$34<sup>90</sup>

**BROILED OYSTERS** | pecorino romano, dry aged bacon, and breadcrumbs | \$21<sup>90</sup>

**JUMBO SHRIMP COCKTAIL** | cocktail sauce, lemon | FOUR \$17<sup>90</sup> | EIGHT \$29<sup>90</sup>

**AHI TUNA** | pepper crusted ahi tuna, arugula, sesame vinaigrette, cucumbers, carrots, pickled red onion, wasabi aioli, soy gastrique | \$22<sup>90</sup>

## APPETIZERS

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**ARANCINI** | [3] lightly fried mozzarella and sweet pea risotto balls, vodka sauce | \$16<sup>90</sup>

**CORN & CRAB RAVIOLI** | filled with creamed corn, jumbo lump crab, and burrata, served with citrus chipotle sauce | \$22<sup>90</sup>

**MEATBALL GABRIELA** | mamma's meatball, house made ricotta, crispy basil, house made focaccia | \$14<sup>90</sup>

**STEAKSKEWER** | soy marinated tenderloin skewer, caramelized onions, wild mushrooms, snap peas, soy gastrique | \$16<sup>90</sup>

**G's ANTIPASTI** | panko crusted artichokes, prosciutto wrapped fresh mozzarella, tomato bruschetta, balsamic glaze | \$22<sup>90</sup>

**CALAMARI** | crispy calamari, red pepper agrodolce, garlic aioli, lemon | \$19<sup>90</sup>

## SALAD OR SOUP

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

**CARANI SALAD** | arugula, goat cheese, cherry tomatoes, toasted pine nuts, balsamic glaze, extra virgin olive oil | \$14<sup>90</sup>

**CAESAR SALAD** | romaine, sicilian bread crumbs, parmigiano, caesar dressing | \$12<sup>90</sup>

**SANTORINI SALAD** | chopped mixed greens, quinoa, hummus, feta, cherry tomatoes, cucumber, red onion, pine nuts | \$16<sup>90</sup>

**HOUSE SALAD** | mixed greens, cucumbers, carrots, artichokes, shaved parmigiano, white balsamic vinaigrette | \$12<sup>90</sup>

**SEAFOOD CHOWDER** | \$14<sup>90</sup>

## ENTRÉES

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

**17OZ NY STRIP** | \$59<sup>90</sup>  
Certified Angus Beef Prime

**14OZ DELMONICO** | \$49<sup>90</sup>  
Certified Angus Beef Prime

**THE GODFATHER:**  
**32OZ BONE-IN RIBEYE** | \$89<sup>90</sup>  
Certified Angus Beef Prime

**8OZ FILET MIGNON** | \$49<sup>90</sup>  
Certified Angus Beef

**LAMB CHOPS & FRITES** | new zealand lamb chops, tzatziki, roasted tomatoes, cajun frites, crispy garbanzo beans | \$42<sup>90</sup>

**SURF N' TURF ADDITIONS**  
half pound south african lobster tail | \$44<sup>90</sup>  
[3] day boat scallops | \$27<sup>90</sup>  
[3] broiled tiger shrimp | \$13<sup>90</sup>

### SIGNATURES

- enhance your dish with sides and pasta

**CRAB CRUSTED SALMON** | sautéed spinach, citrus beurre blanc, crispy parsnips, mashed potatoes | \$34<sup>90</sup>

**SEABASS AND RISOTTO** | bay shrimp and artichoke risotto, red pepper coulis | \$44<sup>90</sup>

**CHICKEN MILANESE** | arugula with lemon vinaigrette, sherry porcini sauce, shaved parmigiano, watermelon radish | \$32<sup>90</sup>

**VEAL PARMIGIANA** | broiled fresh bufala mozzarella, bucatini, vodka sauce | \$44<sup>90</sup>

**GIANCARLO'S BURGER** | aged white cheddar cheese, dry aged bacon, crispy onions, house steak sauce, fresh cut fries | \$26<sup>90</sup>

## 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 \$2<sup>90</sup>

- substitute gluten free pasta in any dish

**MAMMA'S MEATBALL** | bucatini, tomato and braised pork ragu, parmigiano, mamma's house made meatball | \$27<sup>90</sup>

**STUFFED SHELLS** | house made gluten free shells, ricotta and burrata filling, spicy vodka sauce, shaved parmigiano | \$22<sup>90</sup>

**PISTACHIO PESTO** | orecchiette, pistachio and basil pesto, tiger shrimp, roasted zucchini and red peppers, ricotta salata | \$26<sup>90</sup>

**PASTA SARATOGA** | rigatoni, spicy pork bolognese, house made ricotta | \$22<sup>90</sup>

**MUSHROOM RAVIOLI** | sage ravioli, truffle, mushroom, and ricotta filling, sherry porcini sauce, wild mushrooms, caramelized onions, shaved asparagus, parmigiano | \$22<sup>90</sup>

### SIDES

**CORN & CRAB RAVIOLI** | \$22<sup>90</sup>

**CAJUN FRITES** | \$9<sup>90</sup>

**TRUFFLE & PARMIGIANO FRITES** | \$11<sup>90</sup>

**MASHED POTATOES** | \$9<sup>90</sup>

**AU GRATIN POTATO** | \$13<sup>90</sup>

**MUSHROOM RISOTTO** | \$15<sup>90</sup>

**ROASTED VEGETABLES WITH VODKA SAUCE** | \$11<sup>90</sup>

**CREAMED CORN** | \$9<sup>90</sup>

**ROASTED ASPARAGUS** | \$11<sup>90</sup>

### STEAK SAUCES

**SHERRY PORCINI** | \$2<sup>90</sup>

**BORDELAISE** | \$2<sup>90</sup>

**CITRUS BEURRE BLANC** | \$2<sup>90</sup>

**GORGONZOLA CREAM** | \$2<sup>90</sup>