

## DINNER SPECIALS

### APPETIZERS

**STUFFED PEPPER PACCHERI** | short rib and mozzarella stuffed paccheri, cherry tomatoes, wax peppers, gorgonzola cream sauce | \$24<sup>90</sup>

*Malbec 'Edad Moderna' - \$70  
Altar Uco, Uco Valley - 2022*

### ENTREES

**CHICKEN LUFANO** | roasted chicken thighs, mushroom marsala sauce, parmigiano polenta | \$39<sup>90</sup>

*Pinot Noir - \$15 | \$55  
Ana Blu, Languedoc - 2019*

**LINGUINI AND MUSSELS** | steamed mussels, house made linguini, white wine and herb broth | \$39<sup>90</sup>

*La Giuliana Roero Arneis - \$13 | \$50  
Grivani, Piedmont - 2021*

*[wine selections by sommelier Fred Palmer]*

## OYSTER BAR

**OYSTERS** | served with lemon, mignonette, tabasco | SIX \$19<sup>90</sup> | DOZEN \$38<sup>90</sup>

**SALMON TARTARE** | lemon, capers, olives, tzatziki, crispy pita, pine nuts | \$19<sup>90</sup>

**JUMBO SHRIMP COCKTAIL** | cocktail sauce, lemon | FOUR \$18<sup>90</sup> | EIGHT \$36<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>

## SALAD OR SOUP

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

**TUSCAN BEAN SOUP** | \$12<sup>90</sup>

**CARANI SALAD** | arugula, goat cheese, cherry tomatoes, toasted pine nuts, balsamic glaze, extra virgin olive oil | \$15<sup>90</sup>

**CAESAR SALAD** | romaine, sicilian bread crumbs, parmigiano, caesar dressing | \$14<sup>90</sup>

**SANTORINI SALAD** | shaved kale and brussels sprouts, hummus, feta, cucumber, cherry tomatoes, red onion, pine nuts, white balsamic vinaigrette | \$16<sup>90</sup>

**HOUSE SALAD** | mixed greens, cucumbers, carrots, artichokes, shaved parmigiano, white balsamic vinaigrette | \$14<sup>90</sup>

## APPETIZERS

**MEDITERRANEAN PLATTER** | hummus, tzatziki, eggplant caponata, baked pita, olives, carrots | \$19<sup>90</sup>

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

**MEATBALL GABRIELA** | mamma's house made meatball, fresh ricotta, crispy basil, crostini | \$16<sup>90</sup>

**STEAKSKEWER** | soy marinated tenderloin skewer, caramelized onions, wild mushrooms, snap peas, soy gastrique | \$19<sup>90</sup>

### PROSCIUTTO WRAPPED

**MOZZARELLA** | prosciutto wrapped fresh mozzarella, tomato bruschetta, balsamic glaze, crostini | \$22<sup>90</sup>

**CALAMARI** | crispy calamari, red pepper agrodolce, garlic aioli, lemon | \$22<sup>90</sup>

**CORN AND CRAB RAVIOLI** | filled with creamed corn, jumbo lump crab, and burrata, served with citrus chipotle sauce | \$24<sup>90</sup>

## BRICK OVEN PIZZA

**BURRATA** | burrata, parmigiano, crushed tomato, finocchiona salami, spicy evoo | \$24<sup>90</sup>

**MARGHERITA** | fresh mozzarella, crushed tomato, basil | \$19<sup>90</sup>

**PEPPERONI** | mozzarella, pepperoni, crushed tomato, spicy honey, basil | \$22<sup>90</sup>

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

**SHORT RIB** | mozzarella, fontal, gorgonzola, braised short rib, caramelized onions, banana peppers, thyme salt | \$24<sup>90</sup>

**BUFFALO CHICKEN** | mozzarella, bleu cheese, buffalo chicken, hot sauce | \$22<sup>90</sup>

**ALI BABBA** | crushed tomato, artichokes, fresh mozzarella, arugula, cherry tomatoes, shaved fennel | \$22<sup>90</sup>

## Holiday Parties

Celebrate the Holiday's in style at Giancarlo's this year. We can accommodate private parties ranging from 20 - 200 guests.

**Ask Your Server for More Information**  
@Giancarlos5110 | GiancarloSteakhouse.com

## ENTRÉES

**SHORT RIB AND RAVIOLI** | braised beef short rib, house made burrata ravioli, roasted butternut squash, bordelaise, pecorino toscano | \$44<sup>90</sup>

**VEAL PARMIGIANA** | broiled fresh mozzarella, bucatini, vodka sauce | \$49<sup>90</sup>

**CHICKEN MILANESE** | arugula with lemon vinaigrette, sherry porcini sauce, shaved parmigiano, watermelon radish | \$39<sup>90</sup>

**CRAB CRUSTED SALMON** | sautéed spinach, citrus beurre blanc, crispy parsnips, mashed potatoes | \$39<sup>90</sup>

**SEA BASS AND RISOTTO** | bay shrimp and artichoke risotto, red pepper coulis | \$56<sup>90</sup>

## 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>

**CAPELLINI DI MARE** | house made angel hair pasta, sea bass, bay shrimp, spicy tomato broth, crostini | \$37<sup>90</sup>

**PASTA SARATOGA** | rigatoni, spicy pork bolognese, fresh ricotta | \$26<sup>90</sup>

**MUSHROOM RAVIOLI** | sage ravioli, truffle, mushroom, and ricotta filling, sherry porcini sauce, wild mushrooms, caramelized onions, shaved carrot, parmigiano | \$29<sup>90</sup>

## STEAKS & CHOPS

- steaks are served a la carte  
- sides are recommended

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

**12OZ FILET MIGNON** | \$62<sup>90</sup>  
Certified Angus Beef

**17OZ DELMONICO** | \$64<sup>90</sup>  
Certified Angus Beef Prime

### THE GODFATHER:

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

**14OZ NY STRIP** | \$62<sup>90</sup>  
Certified Angus Beef Prime

**LAMB CHOPS & FRITES** | new zealand lamb chops, tzatziki, roasted tomatoes, cajun frites, crispy garbanzo beans | \$46<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>

## SIDES

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

**CORN & CRAB RAVIOLI** | \$24<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** | \$3<sup>90</sup>

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

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