



***Seafood Tower**

⊗ Shrimp cocktail, red king crab,
8 oz. Maine lobster tail, Kusshi oyster, French Kiss oyster
2-3 people **89** 4-5 people **155**

⊗ **Shrimp Cocktail** house made cocktail sauce 26

⊗ **Oyster Crudo** half dozen oysters & mignonette pairings 24

Antipasti

Pesto Arancini basil & scamorza cheese 18

✓ **Ricotta Crostini** roasted sweet 100 tomatoes & calabrian honey 15

⊗ **Bacon Wrapped Dates** spicy Italian sausage & gorgonzola crema 16

Meatballs

Orzo parmesan pomodoro 16

Salads

⊗ ♀ **Arugula** candied lemon, crispy pancetta & parmigiano-reggiano 17

Romaine torn croutons, fried capers & citrus vinaigrette 17

the following can be added to any of the above salads 14

grilled chicken or ***shrimp (2)**

Pastas

♀ **Spaghetti** (Spah~geh~tee) shrimp, mascarpone cheese, lemon & basil 35

✓ **Bucatini** (Boo~kah~tee~nee) calabrian chili pomodoro & fresh ricotta 27

✓ **Cacio e Pepe Bucatini** Pecorino Toscano, crostini, black pepper 27

♀ **Ravioli**(rah~VEEOH~lee) lobster, shaved globe carrot & cara cara orange butter 37

⊗ **Risotto** (ree~ZOHT~oh) crab & scallops 35

the following can be added to any of the above pasta or mains

shrimp (2) 14 ***scallops (2)** 15 **8 oz. Maine lobster tail** 45

Meats

***Veal Chop Saltimbocca** milanese style 59

♀ ⊗ *** 28 oz. Bone In Tuscan Rib~Eye** sunny side up egg & arugula 84

⊗ ***Petit Filet** loaded sweet potato, escarole, amarone~maple gastrique 63

Italian Fried Chicken cacciatore style 39

Seafood

⊗ **Branzino** creamy fennel & potato puree, braised fennel, pomegranate glaze 42

⊗ ***Salmon** ricotta cavatelli, fava beans, meyer lemon & hearts of palm salad 39

Sides

Lemon Potatoes smashed & fried 12

✓ ⊗ **Roasted Broccolini** with parmesan, roasted garlic & lemon zest 12

♀ = Giada Classics ✓ = Vegetarian ⊗ = Gluten Free

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, milk, poultry, or shellstock reduces the risk of food borne illness. Young children, elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.



Dessert

Giada's Favorite Cookies 13

Sorbetti 12

Lemon basil, Raspberry prosecco

Gelati 12

Vanilla, chocolate, Pistachio, salted caramel

Mascarpone cheesecake 15

Almond biscotti crust, Raspberry sauce, Mascarpone whipped cream

After Dinner Drinks

Castellare di Castellina, Vin Santo 2012 17

Fonseca Bin 28

Ruby Port MV 17

Graham's 20 year Tawny Port 22

Broadbent Selections 10 year Malmsey Madeira 29

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