

CASA GIANNA

FAMILY STYLE MENU

\$85 pp

(service charge and tax not included)

APPETIZER

CAESAR SALAD

house caesar dressing, brioche croutons, grana padano

POLPETTE DELLA CASA GIANNA

fennel meatballs, tomato, parmigiano, grana padano

SALMON CRUDO

citrus marinade, sweet pepper gel, olive oil, finger lime caviar

2ND COURSE

MARGHERITA PIZZA

pomodoro fior di latte, basil genovese

AI FUNGHI E TARTUFATA

black truffle cream, grana padano, exotic mushroom, shaved black truffles

ENTRÉE

GRILLED NEW YORK STRIP STEAK

BRANZINO ALLA PUTTANESCA

confit pomodoro sauce, capers, seasonal roasted veggies, kalamata olives

SIDES

ROASTED ORANGE GLAZE CARROTS

MASHED POTATOES

DESSERT

CHEF SELECTION

Service charge of 20% applied on all checks for your convenience.

Must be ages 21+ to consume alcohol.

*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses. Although every effort will be made to accommodate food allergies we are afraid we cannot always guarantee meeting your needs. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN