



☒ *Seafood Tower

shrimp cocktail, red king crab,
8 oz. Maine lobster tail, Kusshi oyster, French Kiss oyster,
& octopus

2-3 people 86

4-5 people 150

☒ **Shrimp Cocktail** house made cocktail sauce 25

***Oyster Rockefeller** spinach & parmesan 19

☒ **Oyster Crudo** half dozen oysters & mignonette pairings 23

Fritto Misto shrimp, calamari, shaved fennel & lemon aioli 15

☒ ***Poached Octopus** extra virgin olive oil, chickpea polenta, shaved fennel 19

Antipasti

Artichoke sweet pea aioli, toasted orange & gremolata 12

Carbonara Arancini pancetta & pink peppercorn aioli 17

Mushroom Arancini truffle pecorino cheese 19

✓ **Ricotta Crostini** honey, lemon & pink peppercorn 14

✓ **Fig Crostini** whipped goat cheese & vincotto marinade 16

☒ **Bacon Wrapped Dates** spicy Italian sausage & gorgonzola crema 15

✓☒ **Baby Sweet Peppers** goat cheese & olive tapenade 12

✓☒ **Marinated Olives** herbs & citrus 9

Meatballs

Orzo parmesan pomodoro 15

Chicken Marsala roasted wild mushrooms 14

Salumi

Formaggi

Served with seasonal fruits

☒ **Bresaola** salty, peppery, air dried, beef 14

☒ **Buffalo Mozzarella Ciliegine** citrus chili pesto 13

☒ **Sweet Soppressata** pork salami with garlic & pepper 17

☒ **Gorgonzola Dolce** raw pear honey 13

☒ **Finocchiona** fennel, pork 14

☒ **Burrata** cabernet salt and micro basil 17

☒ **Prosciutto di Parma** buttery, salty & sweet, pork 18

☒ **Parmigiano~Reggiano** wild sage honey 13

Pizette

✓ **Margherita** herb roasted Campari tomatoes, basil & mozzarella 15

Spicy Sausage piquillo peppers, mozzarella, tomato & oregano 15

✓ **Mushroom** roasted garlic, taleggio & wild arugula 15

Salumi Picante spicy pepperoni, ricotta, oregano 15

Salads

☒ **Arugula** candied lemon, crispy pancetta & parmigiano-reggiano 16

Romaine torn croutons, fried capers & citrus vinaigrette 16

✓☒ **Tricolore Salad** radicchio, kale, red endive, walnuts & gorgonzola dolce dressing 19

the following can be added to any of the above salads 13

grilled chicken *shrimp (2)

☒=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.



Soups

- ⊗ **Cauliflower** calabrese salumi, white chocolate & cauliflower florets 13

Pastas

- g **Spaghetti** (Spah~geh~tee) shrimp, mascarpone cheese, lemon & basil 34
- ✓ **Bucatini** (Boo~kah~tee~nee) calabrian chili pomodoro & fresh ricotta 24
- ✓ **Cacio e Pepe Bucatini** for 2 served in a warm Pecorino Toscano wheel 67
 - ✓ **Rigatoni** (ree~gah~TOH~neh) vegetable bolognese 28
 - g **Ravioli** (rah~VEEOH~lee) Brussels sprouts & brown butter 36
 - ⊗ **Risotto** (ree~ZOHT~oh) crab & scallops 34
- Fettuccini** (fay~tuh~CHEE~nee) lobster, bacon, creamy pomodoro & fresh herbs 36

the following can be added to any of the above pasta or mains
 shrimp (2) 13 *scallops (2) 14 8 oz. Maine lobster tail 39

Meats

- ***Bone In Filet** potato gnocchi, royal trumpet mushrooms & almond gremolata 69
- ***Veal Chop Saltimbocca** milanese style 57
- ⊗ ***Lamb Shank Puttanesca** cici bean ragu & campanelle pasta 57

g ⊗ * **28 oz. Bone In Tuscan Rib~Eye** sunny side up egg & arugula 83

Italian Fried Chicken cacciatore style

For one 38 For two 58

- ***Petit Filet** loaded sweet potato, escarole, amarone-maple gastrique 60

Seafood

- Branzino** sun dried tomato pesto, green beans & cucumber 40
- ⊗ ***Salmon** umbrian lentils, rainbow cauliflower & giardiniera herb salad 39
- ⊗ ***Seared Scallops** butternut squash puree, baby leeks & apple gremolata 40

✓ **Vegan Eggplant Stack** vegan pomodoro, avocado & balsamic glaze 26

Sides

- Lemon Potatoes** smashed & fried 11
- ✓ ⊗ **Roasted Broccolini** with parmesan, roasted garlic & lemon zest 11
- ⊗ **Crispy Brussels Sprouts** pomegranate glaze 11

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