**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

**Served with seasonal fruits**

**Salumi**
*Bresaola* salty, peppery, air dried, beef 14
*Sweet Soppressata* pork salami with garlic & pepper 13
*Finocchiona* fennel, pork 14
*Prosciutto di Parma* buttery, salty & sweet, pork 18

**Formaggi**
*Buffalo Mozzarella Ciliegine* citrus chili pesto 13
*Gorgonzola Dolce* raw pear honey 13
*Burrata* cabernet salt and micro basil 17
*Parmigiano–Reggiano* wild sage honey 13

**Pizzette**
*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

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### Soup

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

### Pastas

- **Spaghetti** (Spah-geh-tee) shrimp, mascarpone cheese, lemon & basil  34
- **Bucatini** (Boo-kah-tee-nee) calabrian chili pomodoro & fresh ricotta  22
- **Cacio e Pepe Bucatini** for 2, served in a warm Pecorino Toscano wheel  67
- **Rigatoni** (ree-gah-TOH-neh) vegetable bolognese  28
- **Ravioli** (rah-VEEOH-lee) lobster, brussel 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** milanesa style  57
- **Lamb Shank Puttanesca** ceci bean ragu & campanelle pasta  57

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- **Lamb Shank Puttanesca** ceci bean ragu & campanelle pasta  57
- **28 oz. Bone In Tuscan Rib-Eye** sunny side up egg & arugula  83
- **Petit Filet** loaded sweet potato, escarole, amarone-maple gastrique 60

**Italian Fried Chicken** cacciatore style

For one  38  For two  58

### 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 Brussel Sprouts** pomegranate glaze 11

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