



### ☒ \*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

☒ \*Pink Peppercorn Tuna kalamata olive puree, feta cheese & sugar snap peas 22

## Antipasti

Artichoke sweet pea aioli, toasted orange & gremolata 12

Tomato Arancini smoked mozzarella & basil aioli 17

Crab Arancini pomodoro sauce & parmigiano-reggiano 19

✓ Pecorino Crostini honey, lemon & pink peppercorn 14

✓ Mushroom Crostini goat cheese, lemon zest & pickled grapes 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 duo mustards & seasonal jams and 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

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

Romaine torn croutons, fried capers & citrus vinaigrette 16

✓☒ Watermelon Caprese shaved fennel & white balsamic vinaigrette 19

☒ Charred Octopus Calabrian chili, radish, ice wine vinaigrette 19

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

grilled chicken \*shrimp (2)

G=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.



## 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 64
  - ✓ **Rigatoni** (ree-gah-TOH-neh) vegetable bolognese 28
  - g **Ravioli** (rah-VEEOH-lee) lobster & kale salsa verde 36
    - ⊗ **Risotto** (ree-ZOHT-oh) crab & scallops 34
- Fettuccini** (fay-tuh-CHEE-nee) heirloom tomatos, little neck clams & 'nduja 34

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 Chops** grilled artichoke, red quinoa & peperonata 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** panzanella salad, roasted tomatoes & cherry gastrique 60

## Seafood

- ⊗ • **Branzino** crab, green mussels, saffron scented cioppino broth 40
- ⊗ • **Salmon** English pea & salumi calabrese ragu, spring onion & hearts of palm 39
- ⊗ • **Seared Scallops** ratatouille vegetables & golden raisin-caper sauce 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
  - ✓ ⊗ **Creamy Corn** grilled scallion & fava beans 11

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