



Chilled Seafood

- ⊗ **Shrimp Cocktail** house made cocktail sauce
- ⊗ ***Oyster Crudo** half dozen oysters & mignonette pairings

Seafood Tower

- ⊗ Maine lobster tail, king crab,
shrimp cocktail, *Kusshi oyster, *French Kiss oyster
- 2-3 people 4-5 people

Antipasti

- Orzo Meatballs** parmesan pomodoro
- ♀ ⊗ **Bacon Wrapped Dates** spicy Italian sausage & gorgonzola crema
- ⊗ ✓ **Baby Sweet Peppers** goat cheese & olive tapenade
- ✓ **Ricotta Crostini** roasted baby tomatoes & calabrian honey
- Salumi Picante Arancini** scamorza cheese & pomodoro sauce
- ⊗ ✓ **Grilled Artichoke** parmesan cheese & lemon
- ⊗ ✓ **Marinated Olives** citrus & herbs
- ✓ **Giada's Signature Bread Board** seasoning tray
- Neapolitan Flat Bread** scamorza cheese, mortadella & pistachios

Salumi & Foremagi

served with wild honey & seasonal fruits

Piccolo

- prosciutto di parma sweet soppressata
- pecorino toscano buffalo mozzarella

Grande

- includes piccolo selections and
- finocchiona bresola
- parmigiano-reggiano gorgonzola dolce

no substitutions

Salads

- ⊗ ♀ **Arugula** candied lemon, crispy pancetta & parmigiano-reggiano
- Romaine** torn croutons, fried capers & citrus vinaigrette

the following may be added to any salad

- grilled chicken two shrimp maine lobster tail**

♀ = Giada Classics ✓ = Vegetarian ⊗ = Gluten Free

* Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, milk, poultry, or shell stock 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.



Meats & Seafood

*Petite Filet baby yokon potato, spring onion-peroni puree & garlic horseradish gremolata

⊗ *Salmon grilled corn, apple smoked bacon & calabrian chili oil

⊗ Branzino seared zucchini, hazelnuts & sun dried tomato pesto

⊗ Scallops* risotto, wild mushrooms & snap peas

⊗ Alaskan Halibut* tri color potatoes, spicy sausage & fennel puree

*Veal Chop Saltimbocca milanese style

Chicken Marsala potato gnocchi, asparagus, & mushroom marsala sauce

⊗ *Oak Grilled Pork Chop escarole, dijon vinaigrette & apricot mostarda

⊗ *28 oz. Bone-In Tuscan Ribeye
sunny side up egg & arugula

Hand Made Pastas

Ravioli (rah-VEEOH-lee) lobster, sweetie drop peppers & passion fruit butter

✓ Bucatini (Boo-kah-tee-nee) calabrian chili pomodoro & fresh ricotta

⊗ Rigatoni (ree-gah-TOH-neh) pork ragout & tuscan kale

✓ Cacio e Pepe Bucatini served in a warm pecorino toscano cheese wheel

⊗ Giada's Signature Lemon Spaghetti (Spah-geh-tee)
shrimp, mascarpone cheese, lemon & basil

✓ Penne Rigate (PEH-neh ReGAtay) wild mushroom & vegetable bolognese

the following may be added to any pasta or entrée

grilled chicken two shrimp two *scallops *maine lobster tail

Sides

Lemon Potatoes smashed & fried

⊗ ✓ Roasted Broccolini parmesan, roasted garlic & lemon zest

⊗ Risotto wild mushrooms & snaps peas

Orecchiette quartto formaggi & toasted fennel

⊗ Creamy Polenta spinach & grilled mushrooms

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Giada

Dessert

Limoncello Soufflé

Blueberry Anglaise, Candied Lemon Biscotti


Strawberries and Honey

Strawberry and Honey Mousse, Crème Fraiche Gelato

Cannoli Cheesecake

Chocolate Chip Cheesecake, Brown Butter Biscotti cookie,
Amarena Cherries

Chocolate Amaretti Cake

 Chocolate Orange Mousse, Chocolate Cake, Almond Cream

Sorbetti

Grapefruit Aperol Spritz

Strawberry Limoncello

Cherry Stracciatella

Gelati

Vanilla Mascarpone

Baileys Stracciatella

Chocolate

Two Scoops

Giada's Favorite Cookies

Giada

Baileys Affogato

Baileys Stracciatella Gelato, Double Lavazza Espresso

After Dinner Drinks

Grappa Araujo Estate, Napa Valley, California

Late Harvest Moscadello di Montalcino, Florus Banfi, Italy

Kracher, Burgunderland, Beerenauslese Cuvee, Austria

Dolce Late Harvest Wine, Napa Valley, California

Royal Tokaji Aszu 5 Puttonyos, Hungary

Grappa Sassicaia, di Bolgheri Italy

Reserve Porto, Fonseca Bin 27, Portugal

Tawny Port 10 Year, Taylor Fladgate, Douro, Portugal

Tawny Port 20 Year, Sandeman, Douro, Portugal

Madeira Broadbent Selections, 10 Year Malmsey, Portugal

Tawny Port 30 Year, Taylor Fladgate, Douro, Portugal