



Antipasti & Pizette

- Vegetable** ✓ⓧ **Marinated Olives** with herbs & citrus 9
ⓧ **Caponata** ♀ with balsamic & toasted pine nuts 8
✓ⓧ **Wood Roasted Mushrooms** with toasted marcona almonds & ricotta salata 14
✓ⓧ **Baby Sweet Peppers** with goat cheese & olive tapenade 12
✓ **Mushroom Arancini** with herb aioli & vegan pomodoro 14
✓ⓧ **Roasted Eggplant Parmigiana** with smoked scamorza cheese 12
- Meat** **Orzo Meatballs** with parmesan pomodoro 15
Chicken Marsala Meatballs with roasted wild mushrooms 14
ⓧ **Bacon Wrapped Dates** with spicy Italian sausage & gorgonzola crema 15
Pea & Pancetta Arancini with pancetta aioli 17
- Seafood** ⓧ ***Seafood Tower** shrimp cocktail, red king crab cocktail,
Northern Australian lobster tail, Dabob Bay oyster, Crystal Point oyster,
Malpeque oyster & scallop crudo
2-3 people 86 4-5 people 150
ⓧ **Shrimp Cocktail** with house made cocktail sauce 25
ⓧ **Oyster Crudo** half dozen oyster with mignonette pairings 23
ⓧ **Charred Octopus** shaved fennel, pickled kumquat & snap pea 18
Fritto Misto shrimp & calamari with shaved fennel & lemon aioli 15
Eastern Oyster Rockefeller with spinach & parmesan 19
- Cheese** ⓧ **Buffalo Mozzarella Ciliegine** with citrus chili pesto 13
ⓧ **Burrata** with cabernet salt, caper pesto & lemon zest 12
ⓧ **Pecorino Tartufo** with apricot preserves 15
ⓧ **Gorgonzola Dolce** with raw pear honey 13
ⓧ **Parmigiano-Reggiano** with wild sage honey 13
ⓧ **Juniper Tallegio** with date jam 14
- Salumi** ~ (served with a duo of mustards)
ⓧ **Bresaola** salty, peppery, air dried, beef 14
ⓧ **Truffle Berkshire Salumi** garlic & black truffle 19
ⓧ **Finocchiona** fennel, pork 14
ⓧ **Prosciutto di Parma** buttery, salty & sweet, pork 18
ⓧ **Sweet Soppressata** pork salami with garlic & pepper 13
ⓧ **Wagyu Beef Salame** red wine & peppercorns 17
- Crostini** ✓ **Fresh Ricotta** honey, lemon & pink peppercorn 13
✓ **Bruschetta** white balsamic strawberry vinaigrette, buratta cheese,
Avocado & balsamic gastrique 16
***Seared Tenderloin** madras curry aioli, potato chip 15
- Pizzette** **Mortadella** ♀ pizza bianca 13
Pea & Prosciutto pea pesto & parmesan 14
✓ **Margherita** herb roasted campari tomatoes, basil & mozzarella 12
Spicy Sausage piquillo peppers, mozzarella, tomato & oregano 15

♀=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

- Lemon Chicken** wood roasted chicken & creste de gallo 14
Chilled Sweet Pea english peas & mascarpone 13

Salads

- ⊗ **Arugula** G candied lemon, crispy pancetta & parmigiano-reggiano 16
Romaine torn croutons, fried capers & citrus caesar vinaigrette 16
✓ ⊗ **Roman Caprese** burrata cheese, arugula & heirloom tomatoes 17
✓ ⊗ **Baby Kale Salad** strawberries, corn, candied hazelnuts, gorgonzola dolce & white balsamic 16

the following can be added to any of the above salads
grilled chicken 12 shrimp (2) 14

Pasta

- Spaghetti** G (Spah-geh-tee) shrimp, lemon & basil 34
✓ **Bucatini** (Boo-kah-tee-nee) Calabrian chili pomodoro & fresh ricotta 25
✓ **Rigatoni** G (ree-gah-TOH-neh) vegetable bolognese 28
✓ ⊗ **Mandarin Risotto** (ree-ZOHT-oh) vialone nano rice, mandarin broth & marcona almonds 32
Ravioli (rah-VEEOH-lee) lobster, lemon butter emulsion, heirloom tomato, candied citrus & tarragon 36
✓ **Spinach & Tomato Tortellini** (tohr-teh-LEE-nee) goat cheese and sundried tomato stuffed pasta, with artichoke & asparagus 35

Mains

- ✓ ⊗ **Swiss Chard Rolls** Indian spiced brown rice, tofu, raisins, pomodoro 28
⊗ ***28 oz. Bone In Tuscan Rib-Eye** G finished with lemon, a sunny side up egg & arugula 83
⊗ ***7 oz. Filet** morel mushrooms, white asparagus, parmesan potato cake & salmoriglio 60
***Veal Chop Saltimbocca** milanese style 57
***Rack of Lamb** spice rubbed, pea fregolotta, black cherry gastrique, & pickled rhubarb 57
⊗ **Branzino** with fennel purée & orange herb salad 40
⊗ ***Salmon** pan roasted with summer vegetable succotash & whole grain mustard 39
Whole Roasted Chicken G for two, cacciatore style 58
As featured in Food & Wine Magazine

the following can be added to any of the above pasta or mains
shrimp (2) 14 *scallops (2) 14 Northern Australian lobster tail 55

Sides

- ✓ ⊗ **Lemon Potatoes** smashed & fried 11
✓ ⊗ **Roasted Broccolini** with parmesan, roasted garlic & lemon zest 11
⊗ **Sweet Corn & Sausage** with chili oil & mascarpone 11
✓ ⊗ **Artichoke** with lemon, pink peppercorn & parmesan cheese 12

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