



Antipasti & Pizette

- Vegetable** ✓ (X) **Marinated Olives** with herbs & citrus 9
(X) **Caponata** G with balsamic & toasted pine nuts 8
(X) **Wood Roasted Mushrooms** with toasted marcona almonds & ricotta salata 14
(X) **Baby Sweet Peppers** with goat cheese & olive tapenade 12
✓ **Mushroom Arancini** with herb aioli & vegan pomodoro 14
(X) **Roasted Eggplant Parmigiana** with smoked scamorza cheese 12
- Meat** ***Orzo Meatballs** with parmesan pomodoro 15
***Chicken Marsala Meatballs** with roasted wild mushrooms 14
(X) ***Bacon Wrapped Dates** with spicy Italian sausage & gorgonzola crema 15
- Seafood** (X) ***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
***Lemon Crab Arancini** with Calabrian chili pomodoro & basil aioli 19
(X) ***Shrimp Cocktail** with house made cocktail sauce 25
(X) ***Oyster Crudo** half dozen oyster with mignonette pairings 23
(X) ***Charred Octopus** sweet potato purée, olive salad & basil oil 17
***Fritto Misto** shrimp & calamari with shaved fennel & lemon aioli 15
***Eastern Oyster Rockefeller** with spinach & parmesan 19
- Cheese** (X) **Buffalo Mozzarella Ciliegine** with citrus chili pesto 13
(X) **Burrata** with cabernet salt, caper pesto & lemon zest 12
(X) **Pecorino Tartufo** with apricot preserves 15
(X) **Gorgonzola Dolce** with raw pear honey 13
(X) **Parmigiano-Reggiano** with wild sage honey 13
(X) **Juniper Tallegio** with date jam 14
- Salumi** ~ (served with a duo of mustards)
(X) **Bresaola** salty, peppery, air dried, beef 14
(X) **Truffle Berkshire Salumi** garlic & black truffle 19
(X) **Finocchiona** fennel, pork 14
(X) **Prosciutto di Parma** buttery, salty & sweet, pork 18
(X) **Sweet Soppressata** pork salami with garlic & pepper 13
(X) **Hot Coppa** paprika, chili & garlic 15
- Crostini** **Fresh Ricotta** honey, lemon & pink peppercorn 13
Caprese Crostone stracciatella & charred tomato, lemon vinaigrette 16
***Seared Tenderloin** madras curry aioli, potato chip 15
Crab Salad with mascarpone & chives 17
- Pizette** **Mortadella** G pizza bianca 13
Spinach & Buffalo Ricotta with roasted garlic purée & porchetta 14
✓ **Margherita** herb roasted campari tomatoes, basil & mozzarella 12
Spicy Sausage piquillo peppers, mozzarella, tomato & oregano 15

G=Giada Classics ✓=Vegetarian (X)=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
- ⊗ **White Cauliflower** pickled cauliflower & white chocolate 13

Salads

- ⊗ **Arugula** G candied lemon, crispy pancetta & parmigiano-reggiano 16
- Romaine** torn croutons, fried capers & citrus caesar vinaigrette 16
- ⊗ **Tricolore** G prosciutto di parma, gorgonzola, dates, walnuts, Tuscan kale, yellow endive & radicchio 17

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
- ✓ **Red Wine Risotto** (ree~ZOHT~oh) with chanterelle mushrooms & dark chocolate 34
- ***Ravioli** (rah~VEEOH~lee) lobster, lemon butter emulsion, Brussels sprouts & pumpkin seed gremolta 36
- Mint Lasagna** (luh~ZAHN~yeh) lamb ragu with whipped citrus yogurt 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** with basil potato purée, balsamic red wine reduction & roasted tomatoes 60
- ***Veal Chop Saltimbocca** milanese style 57
- ***Rack of Lamb** pistachio crusted, carrot purée & braised lentils 57
- ⊗ **Branzino** with citrus braised escarole & caperberry relish 39
- ⊗ ***Salmon** pan roasted with golden beet purée & pistachio vinaigrette 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 items

*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
- ⊗ **Creamy Polenta** spicy sausage, chili oil & parmesan 11
- Fried Brussels Sprouts** with pancetta gastrique, pomegranate & parmesan 11

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