



## Breakfast

**\*Breakfast American** two eggs served any style, lemon smashed potatoes with your choice of sweet sausage meatballs or bacon & toast 18

**\*Breakfast Contadina** two eggs served any style, crispy polenta cakes, wilted spinach, oven roasted tomatoes & toast 17

**Strawberry Polenta Waffle** *G* fresh strawberries, grilled pineapple, accompanied by Nutella 17

⊗ **Caprese Frittata** three eggs, fresh mozzarella, heirloom tomatoes & basil 17  
with Prosciutto di Parma 24

**Giada's Oatmeal** rolled & steel cut oats, olive oil, marcona almonds & citrus 12

**Giada's Fresh Pastry Assortment** one for 5 four for 15

**Sandwiches** - with a choice of lemon potatoes, Cacciatore chips or arugula salad

**\*Sausage, Egg & Spinach on Brioche** 18

**Smoked Salmon & Avocado "SLAT"** 19

## Morning Beverages

### Fresh Squeezed Juices

**Rise & Shine** spinach, carrots, apples, celery, lemon & ginger 9

**The Palm** pineapple, apple, lemon & mint 9

**Grapefruit & mint** 9

**Orange & carrot** 9

### Non Alcoholic

**Dolce Vita** fresh orange, peach purée, blood orange syrup, Elderflower Tonic, club soda 9

**Birdie** muddled strawberry & basil, Ceylon Gold Iced Tea, Giada's Italian basil lemonade 9

### Lavazza Coffee's

**Coffee** 6 • **Espresso** 7 • **Latte** vanilla, caramel, mocha 8 • **Cappuccino** 8

**Iced Coffee** 8 - with specialty simple syrups 9

## Signature Cocktails 15

**G** Kappa Pisco, pineapple, fresh lime, homemade apricot preserves, Angostura Bitters

**Barbarella** Tanqueray No. TEN Gin, Crabbie's Orange Spice Ginger Beer, fresh lemon, basil foam

**Serpico** Angel's Envy Port Cask Aged Bourbon, Lustau Pedro Ximenez Sherry, Carpano Antica Vermouth

**Riso Amaro** Botran Reserve Rum, Montenegro Amaro, vanilla, fresh pineapple

**Destroyer** Casamigos Reposado Tequila, fresh tangerine, basil, ice sphere

**Bianco Tonic** Carpano Bianco Vermouth, Chateau Aloe Liqueur, cucumber, Fever Tree Tonic

**Giada's Sangria** choice of Prosecco or Brachetto d'Acqui - fresh lemon, lime, strawberries, mojito mint syrup

*G* = Giada Classics ⊗ = 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.



## Antipasti

### Daily Tasting Board 24

<b>Vegetable</b>	⊗ <b>Marinated Olives</b> with herbs & citrus ⊗ <b>Caponata</b> ♪ with balsamic & toasted pinenuts
<b>Cheese</b>	<b>Gorgonzola Dolce</b> with raw pear honey <b>Parmigiano-Reggiano</b> with wild-sage honey
<b>Salumi</b>	<b>Finocchiona</b> served with pickled fruit & a duo of mustards

<b>Meats</b>	<b>Orzo Meatballs</b> with parmesan pomodoro 15 <b>Chicken Marsala Meatballs</b> with roasted wild mushrooms 14
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<b>Pizza</b>	<b>Spinach &amp; Buffalo Ricotta</b> roasted garlic purée, porchetta 17 <b>Margherita</b> oven roasted campari tomatoes, mozzarella, basil 15 <b>Salumi Piccante</b> spicy dry sausage, san marzano tomato sauce, mozzarella, oregano 17 <b>*Carbonara</b> crispy pancetta, sunny side up egg, fontina & gruyère 18
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<b>Salad</b>	- add shrimp 11    add prosciutto di parma 9    add chicken breast (grilled or milanese) 8 <b>Romaine</b> torn croutons, fried capers & citrus caesar vinaigrette 16 ⊗ <b>Arugula</b> ♪ pancetta, candied lemon & parmesan 15 <b>Waldorf Panzanella</b> raisin walnut bread, spinach, basil, celery, red onion, apple, bleu cheese, roasted shallot vinaigrette 17
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<b>Sandwiches</b>	- with choice of arugula salad or zucchini scapecce <b>Muffuletta</b> ♪ mortadella, finocchiona, porchetta, prosciutto cotto, aged provolone 19 <b>Lemon Pesto Grilled Cheese</b> with heirloom tomatoes 17 with Prosciutto di Parma 24 <b>Lobster Roll</b> with lemon basil aioli & fried capers 37
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<b>Pasta</b>	<b>G's Baked Pasta</b> 24 <b>Sardinian Gnocchi al Pomodoro</b> 17
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<b>Dessert</b> 8 ea	<b>Zeppoles</b> <b>Assorted Cookie Platter</b> <b>Chocolate Tiramisu</b>
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