

TO START

Daily Soup	7/12.5
Pizza Margherita	7.5
Add Vegetable or Prosciutto	3
House Focaccia	8
Fresh Mozzarella, Prosciutto, Arugula & Balsamic	
Antipasto Misto	18
Mortadella, Prosciutto, Salami, Tomato, Mozzarella, Roasted Peppers, Artichokes & Parmigiano	
Eggplant Parmigiana	12
Arancini	9/16
Two Breaded Rice Balls, One Mozzarella, One Meat Filled	
Burrata & Tomato	14
With Arugula & Roasted Peppers	

CHOICE OF PASTA

➔ Cavatelli Gnocchi ✂
Spaghetti Tagliatelle

Pomodoro	16.5
Pesto	17.5
Aglie e Olio	15.5
Bolognese	17.5

SPECIALTY PASTA

Lasagna Bolognese	17.5
Vegetable Lasagna	17.5
Tagliolini Seafood	26
Crab, Lobster & Shrimp Sweet Cherry Tomato Sauce	
Spaghetti Frutti di Mare	26
Clams, Mussels, Shrimp, Scallops & Calamari	
Linguini & White Clams	22
Fazzoletti	17.5
Filled With Spinach, Ricotta, Butter & Sage	
Seasonal Ravioli	MP
Seasonal Risotto	MP

SIDES

Your choice of pasta:	
Aglio e Olio	11
Butter & Cheese	11
Pomodoro	11
Sautéed Spinach	8
Sautéed Broccoli Rabe	8
Sautéed Mixed Mushrooms	8
Pepper, Onion & Roasted Potato	8
Add Housemade Sausage To Any Side	4

SALADS

Daily Salad	MP
Spinach	11
Pancetta, Walnuts, Tomato, Scallions, Shaved Parmigiano, Balsamic Vinaigrette	
Quinoa	12
Baby Greens, Avocado, Olives, Roasted Peppers, Celery, Pecorino, Lemon Dressing	
Mesclun	11
Walnuts, Apples, Pecorino, Lemon Dressing	
Caesar	11
Romaine, Croutons, Parmigiano, Anchovy Dressing	
Salad Add Ons:	
+ Avocado	3
+ Breaded or Grilled Chicken	5.5
+ Italian Tuna	5.5
+ Shrimp	6.5/10.5

FISH

Sea Scallops	31
Over Roasted Peppers, Potatoes & Onions	
Crispy Salmon	26
Over Spinach & Mushrooms, Balsamic Drizzle	
Halibut	29
Over Broccoli Rabe, Fennel & Sundried Tomato evoo	
Zuppa di Pesce	29
Halibut, Salmon, Shrimp, Scallops, Clams & Mussels	

MEAT

Chicken Milanese	18.5
Lightly Breaded, Arugula, Tomato, Pickled Onion Salad	
Chicken Parmigiana	19.5
Served with Spaghetti Pomodoro	
Chicken Paillard	18.5
Served with Broccoli Rabe	
Veal Milanese	29
Lightly Breaded, Arugula, Tomato, Onion Salad	
Leg of Lamb	27
Slow-roasted with Sautéed Spinach. Potatoes & Lamb Jus	

FAMILY MEALS : SERVES FOUR

Lasagna Bolognese 55	Housemade Pastas:
Vegetable Lasagna 55	Pomodoro 50
Chicken Milanese 60	Pesto 52
Chicken Parmigiana 60	Bolognese 52
Eggplant Pamigiana 50	



TO DRINK

San Pelegrino 2.5/5	Espresso 3
Acqua Panna 2.5/5	Cappuccino 4
Italian Soda 3.5	Caffe Latte 4
Lemonade 3	Caffe Macchiato 4
Iced Tea 3	Caffe Americano 3

DESSERTS

House Made Gelato	6.5
Vanilla Bean	Belgian Chocolate
Salted Caramel	Pistachio
Stracciatella	Dirty Stracciatella
Raspberry (Sorbet)	Lemon (Sorbet)
Tiramisu	8
Stacciatella	11
With Zabaglione, Mixed Berries & Candied Walnuts	
Lemon Mascarpone Mousse	8
Panna Cotta	8
Vanilla Bean Flavored Italian Custard	
Semifreddo	8
Frozen Pistachio & Almond Layered Mousse	
Chocolate Mousse	8
Affogato	7
Vanilla Gelato Over Shot of Espresso	

CAFÉ
GIOTTO

SPECIALS