



*Girasole, which means sunflower in Italian is a true family owned restaurant. We use a clean simple preparation to let the purity of flavors shine. All of our dishes are **cooked to order from scratch and handcrafted with unhurried care.** It's the sort of pride and passion we find to be all too rare these days. But, it's the same authenticity and homemade style that has kept our guests returning for over 32 years. We are honored to host you at Girasole today and welcome you to our family home.*

The Ingredients, Not The Chef, Are The Star Of The Plate.

ANTIPASTI • APPETIZERS

FORMAGGI SELECTION OF FIVE GOURMET ITALIAN CHEESES, GARNISHED WITH AGED BALSAMIC, HONEY, MARMALADE	24
FIORITURA DI AFFETTATI SELECTION OF FIVE CURED GOURMET ITALIAN MEATS, SERVED WITH PICKLED VEGETABLES	22
CERVELLATA HOMEMADE, HOT AND SWEET ITALIAN SAUSAGE, BROCCOLI RABE, CANNELLINI BEANS, EVOO, GARLIC	22
MELANZANE E ZUCCHINE BAKED EGGPLANT, ZUCCHINI, MOZZARELLA, TOMATO SAUCE, BASIL LEAF	19
MOZZARELLA E PEPERONI MOZZARELLA, ROASTED PEPPERS, HEIRLOOM TOMATOES, BASIL PESTO	22
POLIPO GRILLED OCTOPUS, CHICKPEA PUREE, FENNEL, GRAPE TOMATOES, WHITE BALSAMIC VINEGAR	24
FRITTURA MISTA FRIED CALAMARI, SHRIMP, ZUCCHINI, POTATOES, CARROTS	24
GAMBERI E FAGIOLI OVEN BAKED SHRIMP & CANNELLINI BEANS, EVOO, GARLIC, LEMON, TOASTED BREAD	19
BURRATA CREAMY MOZZARELLA PUGLIESE, ROASTED BEETS, BALSAMIC REDUCTION	24
PASTA E FAGIOLI HOMEMADE TRADITIONAL NEAPOLITAN, PASTA AND BEANS	14

INSALATE • SALADS

INSALATA MISTA MIXED BABY LETTUCE, JULIENNE OF CARROTS, SWEET PEPPER, CELERY, TOMATO, ONION	12
INSALATA DI CAMPO FARM FRESH FENNEL, RADISH, GALA APPLE, GRAPEFRUIT, POMEGRANATE GRANITE	14
INSALATA FORMAGGI CURLED ENDIVE, FRISEE LETTUCE, ARUGULA, PEAR, WALNUTS, ITALIAN CHEESES	14
INSALATA TROPICALE SPRING MIX, GREEN APPLE, MANGO, AVOCADO, GRAPEFRUIT, HEARTS OF PALM, RASPBERRY VINAIGRETTE	14

CARPACCIO CRUDO \$19 ~ THINLY SLICED RAW SEAFOOD ~

CARPACCIO TONNO YELLOW FIN TUNA, AVOCADO, PEAR, LEMON, MINT
CARPACCIO SALMONE WILD FAROE ISLAND SALMON, CAPERS, OLIVES, LEMON, EVOO
CARPACCIO BRANZINO MEDITERRANEAN SEA BASS, ORANGE, AVOCADO, LIME, GRAPEFRUIT, CAPERS
CARPACCIO POLIPO CHILLED THIN SLICES OF COOKED OCTOPUS, MARINATED JULIENNE OF FRESH VEGETABLES

SPECIALTY COCKTAILS \$ 18

GIRASOLE MANHATTAN

Knob Creek Bourbon, Amaro Averna,
Fresh Orange, Rosemary, Lemon Juice, And Honey

SOLE SPRITZ

Aperol, Caposaldo Prosecco,
Fresh Mint, Apricot, Splash Of Club Soda

WATERMELON MOJITO

Bacardi Superior Rum,
Seedless Watermelon, Mint Leaves, Lime

BLOOD ORANGE MARGARITA

Patrón Tequila, DeKuyper Triple Sec,
Fresh Blood Orange Puree

POMEGRANATE MARTINI

Bacardi Superior, Amaretto, Pama Pomegranate Liqueur,
Pomegranate & Pineapple Juice

DOUBLE ESPRESSO CHOCOLATE MARTINI

Van Gogh All Naturally Infused Double Espresso Vodka,
Frangelico, Crème De Cacao, Chocolate

SKINNY MARTINI

Absolut Mandarin Vodka,
Grapefruit Juice, Fresh Lime, Cherry Juice

GREEN APPLE MARTINI

Stoli Vanil, Calvados, Dry Vermouth,
Fresh Green Apple Puree

CUCUMBER MARTINI

Hendricks Gin, Homemade Limoncello,
Fresh Melon, Muddled Cucumber

SUNFLOWER COSMO

Don Julio Silver Tequila, Cointreau,
Cranberry Juice, Fresh Lime Juice

BELLINI

Caposaldo Prosecco,
Fresh White Peach Puree

CARPACCIO DI CARNE CALDO \$19 ~ THINLY SLICED WARM FILET MIGNON ~

CARPACCIO FUNGHI FILET MIGNON, SHIITAKE AND PORCINI MUSHROOMS, TOMATO, GARLIC
CARPACCIO GIRASOLE FILET MIGNON, ARTICHOKES, ASPARAGUS, SHAVED PARMIGIANO REGGIANO, TRUFFLE OIL
CARPACCIO PARMIGIANA FILET MIGNON, SMOKED MOZZARELLA, PARMIGIANO, BASIL PESTO, TOMATO SALSA

~ THINLY SLICED RAW, CHILLED FILET MIGNON ~

CARPACCIO CLASSICO RAW FILET MIGNON, SHAVED PARMIGIANO REGGIANO, ARUGULA, LEMON

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.





PASTA DURA • AWARD WINNING PASTA

GRAGNANO-NAPOLI MADE OF DURUM WHEAT SEMOLINA FLOUR AND PURE SPRING WATER

SPAGHETTI CARBONARA GUANCIALE, EGG, PARMIGIANO REGGIANO	24
BUCATINI AMATRICIANA PANCETTA, ONION, PECORINO ROMANO, GRAPE TOMATOES, RED CHILI	24
TAGLIATELLE BOLOGNESE VEAL, PORK AND BEEF RAGÚ, BAY LEAF	28
ORECCHIETTE SAUTÉED BROCCOLI RABE, HOT ITALIAN SAUSAGE	22
FARFALLE BOW-TIE PASTA, SMOKED SALMON, LIGHT ROSÉ SAUCE	22
CASARECCE TUSCAN KALE PESTO, BRUSSEL SPROUTS, MUSHROOMS, ALMONDS	22

GLUTEN FREE AVAILABLE ADD \$8.00

PASTA • HOUSE MADE ARTISANAL PASTA

GNOCCHI CON BURRATA CREAMY MOZZARELLA PUGLIESE, HEIRLOOM CHERRY TOMATO, BASIL LEAF	24
RAVIOLI VERDI SPINACH RICOTTA RAVIOLI, FRESH TOMATO SAUCE, BASIL LEAF	24
PAPPARDELLE SHIITAKE & PORCINI MUSHROOMS, PARMIGIANO REGGIANO	26
TAGLIOLINI SHRIMP, ARUGULA, FRESH DICED TOMATO, EVOO	26
CHITARRA SHRIMP, CALAMARI, JUMBO LUMP CRAB MEAT, CLAMS, PLUM TOMATOES	28
SPAGHETTINI NERI BLACK THIN SPAGHETTI, JUMBO LUMP CRAB MEAT, ARTICHOKE, CHARDONNAY, BOTTARGA DI MUGGINE	28
PASTA TASTING OF THREE YOUR CHOICE, SERVES TWO GUESTS	62

CLASSICI SETTIMANALI • WEEKLY CLASSICS

- **MONDAY - ARAGOSTA FRA DIAVOLO**
One Pound Maine Lobster, Square Spaghetti Pasta Di Gragnano Datterini Tomatoes, Calabrian Peperoncino
- **TUESDAY - PORCHETTA**
Slow-Roasted Pork, Fresh Herbs, Chestnuts, Apples, Fava Beans, Saffron Potatoes
- **WEDNESDAY - TIELLA AI FRUTTI DI MARE**
Pan-Baked Aquerello Rice, Langoustine, Shrimp, Mussels, Squid, Zucchini, Onions, Potatoes
- **THURSDAY - LASAGNA MILLE FOGLIE BOLOGNESE**
Multi Layers Of Housemade Artisanal Spinach Lasagna, Veal and Beef Ragú, Bechamel, Mozzarella, Bay Leaf
- **FRIDAY - BRODETTO DI PESCE**
Seafood Stew Of Market Catch of the Day, Langoustine, Islandic Cod, Calamari, Shrimp, Clams, Mussels, Octopus, Tomato, Chili Bruschetta, Couscous
- **SATURDAY - AGNELLO AL MOSCATO DI TRANI**
Grilled Frenched Australian Rack of Lamb, Moscato Wine, Fresh Herbs, Diced Roasted Potatoes
- **SUNDAY - FUSILLI DI CAPRI CON RAGÚ NAPOLETANO**
Fusilli Pasta Di Gragnano Slow-Cooked Ragú of Hot Italian Sausage, Beef Braciola and Pork Ossobuco, Tomato Sauce

PLEASE ASK YOUR SERVER ABOUT TODAY'S SELECTION AND PRICES

RISOTTO • CARNAROLI ITALIAN RICE

KINDLY ALLOW 20 MINUTES FOR COOK TIME

RISOTTO TARTUFATO PARMIGIANO REGGIANO, WHITE TRUFFLE CREMA, SAGE	26
RISOTTO SCOGLIO FRESH SEAFOOD, EXTRA VIRGIN OLIVE OIL, GARLIC, DICED TOMATOES	28

SECONDI • MAIN COURSE

POLLO GIRASOLE FREE RANGE CHICKEN BREAST, MOZZARELLA, FONTINA, PANCETTA, ROASTED VEGETABLES	34
SALMONE GRILLED WILD FAROE ISLAND SALMON, CANNELLINI BEANS, DICED BELL PEPPERS, LEMON, PARSLEY	42
BACCALÀ LIGHTLY FRIED WILD ATLANTIC COD, BROCCOLI RABE, MARINATED HOT CHERRY PEPPERS, GREEN TOMATOES	42
COSTOLETTA DI VITELLO PARMIGIANA 16 OZ VEAL CHOP POUNDED THIN, BURRATA, MOZZARELLA, PARMIGIANO, VESUVIO TOMATO SAUCE, CRISPY KALE	56
OSSOBUCO VEAL SHANK, PEAS, MUSHROOMS, TOMATO SAUCE	48
PACCHERI CON RAGÚ GRAGNANO LARGE RIGATONI WITH RAGÚ OF BEEF BRACIOLA, SAUSAGE, MEATBALL, TOMATO SAUCE	42
TAGLIATA DI MANZO SLICED PRIME NY STRIP STEAK FROM CREEKSTONE FARMS, ARUGULA, PARMIGIANO REGGIANO, AGED BALSAMIC	58
BRANZINO AL SALE WHOLE MEDITERRANEAN SEA BASS BAKED IN SALT	55

CONTORNI • SIDE VEGETABLES \$14

TORTINO BAKED MASHED POTATOES, SMOKED PANCETTA, MOZZARELLA
CAVOLFIORÉ CAULIFLOWER, GARLIC, CAPERS, OLIVES
CANNELLINI SAUTÉED WHITE BEANS, GARLIC, DILL, LEMO
PEPERONI LONG HOT PEPPERS
SPINACI SAUTÉED SPINACH, BUTTER, PARMIGIANO REGGIANO
CAVOLINI BRUSSEL SPROUTS, TRUFFLE CREMA, HAZELNUTS, PARMIGIANO
RAPINI SAUTÉED BROCCOLI RABE, GARLIC, HOT PEPPERS
ASPARAGI ASPARAGUS, SMOKED SPECK CREMA
FUNGHI WILD MIXED MUSHROOMS, PARMIGIANO REGGIANO

PIZZE • PIZZA

OUR INDIVIDUAL GOURMET PIZZA IS MADE WITH CAPUTO SOFT WHEAT FLOUR 00 FROM NAPLES AND BAKED IN OUR ARTISANAL HAND BUILT STONE OVEN, "TRULLI" ALBEROBELLO

FRA DIAVOLO TOMATOES, LONG HOTS, PARMIGIANO REGGIANO	22
BURRATA CREAMY MOZZARELLA PUGLIESE, CHERRY TOMATOES, BALSAMIC REDUCTION	26
MARGHERITA TOMATOES, MOZZARELLA, BASIL	22
TIROLESE TOMATOES, ITALIAN BACON, ARUGULA, PARMIGIANO REGGIANO	24
NOTTE E GIORNO MOZZARELLA, RICOTTA, TOMATO, SPICY SALAMI	24
BIANCA ARUGULA, PROSCIUTTO SAN DANIELE, MOZZARELLA	26
MORTADELLA E PISTACCHIO MORTADELLA, PISTACCHIO, PARMIGIANO, MASCARPONE	26
TARTUFATA ARTICHOKE, PARMIGIANO REGGIANO, MOZZARELLA, DICED TOMATOES, TRUFFLE CREMA	26
SALSICCIA BROCCOLI RABE, HOT SAUSAGE, MOZZARELLA.	24

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