



Chilled Seafood

ⓧ **Shrimp Cocktail** house made cocktail sauce

ⓧⓧ ***Oyster Crudo** half dozen oysters & mignonette pairings

Seafood Tower

ⓧ Maine lobster tail, king crab,
shrimp cocktail, *oysters
2-3 people 4-5 people

Antipasti

Giada's Favorites Tower

Orzo Meatballs parmesan pomodoro

ⓧ **Carpaccio** piedmontese beef, cacio e pepe vinaigrette & wild rice crispies

ⓧⓧ **Bacon Wrapped Dates** spicy Italian sausage & gorgonzola crema

ⓧ✓ **Baby Sweet Peppers** goat cheese & olive tapenade

Crab Arancini creamy vodka pomodoro

ⓧ✓ **Oven Roasted Artichoke** roasted tomato pesto

ⓧ✓ **Marinated Olives** citrus & herbs

✓ **Giada's Signature Bread Board** seasoning tray

Spicy Sausage Pizzetta scamorza, piquillo pepper

Salumi & Formaggi

served with wild honey & seasonal fruits

Piccolo

prosciutto di parma
pecorino toscano

sweet soppressata
calabrian mozzarella

Grande

includes piccolo selections in addition

finocchiona

bresola

parmigiano-reggiano

gorgonzola dolce

*no substitutions

Soup & Salads

ⓧ **Autumn Squash Soup** Japanese curry, hazelnut, amaretto marshmallow

ⓧⓧ **Arugula** candied lemon, crispy pancetta & parmigiano-reggiano

Romaine torn croutons, fried capers & citrus vinaigrette

the following may be added to any salad

grilled chicken | two shrimp | *maine lobster tail

ⓧ = Giada Classics ✓ = Vegetarian ⓧ = Gluten Free

* Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, milk, poultry, or shell stock 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.



Meat & Seafood

***Filet** sunchoke puree, swiss chard & vanilla salmorglio

Veal Chop Saltimbocca milanese style, checca sauce

ⓧ **Roasted Jidori Chicken** spinach, escarole, verjus vinaigrette

ⓧ **Prime New York Strip Steak** romanesco, maitake mushroom, grilled onion aglio

***Salmon** zucchini farro, ricotta stuffed squash blossom, baby sunburst squash

ⓧ **Whole Lobster Fra Diavolo** tomato risotto, calabrian chili MP

ⓧ **Branzino** saffron-fennel jus, fennel confit, fingerling potatoes

***Scallop Livornese** cherry tomato, sweet peppers, olives, grilled flatbread

ⓧ ***32 oz. Bone-In Tuscan Ribeye**
sunny side up egg & arugula

Hand Made Pasta

Ⓕ **Ravioli** (rah~vee~ow~lee) lobster, candy stripped beets, peppers & lemon butter

✓ **Bucatini** (boo~kah~tee~nee) calabrian chili pomodoro & fresh ricotta

Pappardelle (paa~paar~deh~lay) san marzano braised pork, tuscan kale

✓ **Cacio e Pepe Bucatini** served in a warm pecorino toscano cheese wheel

✓ **Rigatoni** (ree~gah~toh~neh) wild mushroom & vegetable bolognese

Ⓕ **Giada's Signature Lemon Spaghetti** (spah~geh~tee)
shrimp, mascarpone cheese, lemon & basil

the following may be added to any pasta or entrée

grilled chicken | two shrimp | two *scallops | *maine lobster tail

Sides

✓ **Lemon Potatoes** smashed & fried

ⓧ ✓ **Roasted Broccoli** parmesan, roasted garlic & lemon zest

ⓧ ✓ **Risotto** wild mushrooms, creamy mascarpone & parmesan cheese

ⓧ **Roasted Brussel Sprouts** golden raisins, balsamic

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