

GIANNI MEMBERS' NIGHT Monday, July 15, 2024

\$42.00++ per person

Domestic Beer, House Cocktail or One Glass of House Wine

Housemade Foccaccia

Sun-Dried Tomato, Balsamic, Basil, Oregano, Herb Oil, Saba, House Ricotta

APPETIZERS

(Choice of one)

Burrata Caprese

Peeled Heirloom Tomato, Basil, Tomato Gelee, White Balsamic, Extra Virgin Olive Oil

Raspberry, Fig and Ricotta Salad

Braised Fig, Caramelized Red Onion, Orange Supreme, Arugula, Ricotta Salata, Basil, Mint, Toasted Pistachio, Red Wine Vinaigrette

ENTRÉES

(Choice of one)

Tagliatelle with Courgette

House Tagliatelle, Squash Blossoms, Baby Zucchini, Sun-dried Tomato, Lemon, Shaved Parmesan, White Wine, Basil

Zuppa di Pesce

Yellowtail, Rock Shrimp, Calamari Rings and Tentacles, Mussels, Tomato, Garlic, Herbs, Crostini

DESSERT

(Choice of one)

Gelato & Sorbet

Vanilla Bean, Pistachio, Nutella Gelato & Blood Orange Sorbet

Tiramisu

Espresso, Ladyfinger, Cacao

PLEASE NO SUBSTITUTIONS OR SPLITTING. NOT AVAILABLE FOR TAKE-OUT.

(V) = Vegetarian (VG) = Vegan (GF) = Gluten-free

Prepared in our kitchen that commonly handles wheat product and other grains.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

