

Giancarolo's
SICILIAN STEAKHOUSE & PIZZERIA

DINNER MENU



Our Sicilian Steakhouse is an original concept that celebrates the Sicilian-immigrant culinary experience. Referred to as the “original fusion cuisine,” Sicilian food is a historical mosaic influenced by the various conquering nations. Traces of Greece, North Africa, Rome, the Middle East, Germanic nations, France, Spain, and Italy are evident in traditional Sicilian cuisine. At Giancarlo’s, our love of history-rich Sicilian cuisine is combined with our interpretation of both the great American Steakhouse and the Neapolitan Pizzeria.

OYSTER BAR

OYSTERS | served with lemon, mignonette, tabasco | SIX \$18⁹⁰ | DOZEN \$34⁹⁰

JUMBO SHRIMP COCKTAIL | cocktail sauce, lemon | FOUR \$17⁹⁰ | EIGHT \$29⁹⁰

ALASKAN KING CRAB | served with cocktail sauce, lemon | 1/2 LB \$44⁹⁰ | 1 LB \$84⁹⁰

AHI TUNA PLATTER | pepper crusted ahi tuna, arugula, soy gastrique, wasabi, pickled onions | \$19⁹⁰

GRANDSEAFOODPLATTER | [6] oysters, [4] shrimp cocktail, 1/4lb alaskan king crab, pepper crusted ahi tuna, lemon, mignonette, cocktail sauce, soy gastrique, wasabi | \$64⁹⁰

BROILED OYSTERS | broiled with pecorino romano, dry aged bacon, and breadcrumbs | \$18⁹⁰

APPETIZERS

ARANCINI | [2] lightly fried mozzarella and sweet pea risotto balls, vodka sauce | \$11⁹⁰

MEATBALL GABRIELA | mamma's meatball, house made ricotta, crispy basil, house made focaccia | \$12⁹⁰

STEAKSKEWER | soy marinated tenderloin skewer, caramelized onions, wild mushrooms, snap peas, soy gastrique | \$16⁹⁰

ARTICHOKE CAPRESE | fried artichokes, heirloom tomatoes, burrata, balsamic glaze, extra virgin olive oil, basil pesto | \$19⁹⁰

CALAMARI FRITTI | lightly fried calamari and shrimp, garlic aioli, pomodoro, lemon | \$18⁹⁰

BRICK OVEN PIZZA

MARGHERITA | fresh mozzarella, crushed tomato, basil | \$17⁹⁰

TARTUFO | pecorino toscano, fontal, wild mushrooms, truffle cream, balsamic marinated onions | \$22⁹⁰

ALI BABBA | crushed tomato, fresh bufala mozzarella, arugula, cherry tomatoes, artichokes, shaved fennel and parmigiano | \$18⁹⁰

STEAK | mozzarella, fontal, gorgonzola, cajun tenderloin, caramelized onions, banana peppers, thyme salt | \$22⁹⁰

PEPPERONI | mozzarella, margherita pepperoni, crushed tomato sauce, spicy honey drizzle, basil | \$18⁹⁰

BUFFALO CHICKEN | mozzarella, bleu cheese, buffalo chicken, hot sauce | \$19⁹⁰

SALAD OR SOUP

[add panko or grilled chicken \$10 | salmon \$14]

CARANI SALAD | arugula, goat cheese, cherry tomatoes, toasted pine nuts, balsamic glaze, extra virgin olive oil | \$14⁹⁰

CAESAR SALAD | romaine lettuce, house made caesar dressing, sicilian bread crumbs, shaved parmigiano | \$12⁹⁰

SANTORINI SALAD | chopped mixed greens, quinoa, hummus, feta, cherry tomatoes, cucumber, red onion, pine nuts | \$16⁹⁰

HOUSE SALAD | mixed greens, cucumbers, carrots, artichokes, shaved parmigiano, white balsamic vinaigrette | \$12⁹⁰

SICILIAN ONION SOUP | \$9⁹⁰

ENTREES

Entrees at Giancarlo's are best enjoyed with house made pasta and family style sides.

PREMIUM STEAK

- served a la carte | sides are recommended

16OZ NY STRIP | \$57⁹⁰

Certified Angus Beef Prime

14OZ DELMONICO | \$49⁹⁰

Certified Angus Beef Prime

THE GODFATHER:

24OZ BONE-IN RIBEYE | \$67⁹⁰

Certified Angus Beef Prime

8OZ FILET MIGNON | \$42⁹⁰

Certified Angus Beef

10OZ WAGYU FILET MIGNON | \$89⁹⁰

A9 American Wagyu

SURF N' TURF ADDITIONS

half pound south african lobster tail | \$44⁹⁰

half pound alaskan king crab | \$44⁹⁰

SIGNATURES

- enhance your dish with sides and pasta

CHICKEN MILANESE | arugula with lemon vinaigrette, sherry porcini sauce, shaved parmigiano | \$24⁹⁰

VEAL PARMIGIANA | broiled fresh bufala mozzarella, sunday sauce | \$38⁹⁰

16OZ PORK CHOP | black pepper crust, roasted artichokes, gorgonzola cream | \$38⁹⁰

GIANCARLO'S BURGER | aged white cheddar cheese, dry aged bacon, crispy onions, house steak sauce, fresh cut fries | \$26⁹⁰

SEAFOOD

- enhance your dish with sides and pasta

BLACKENED SWORDFISH | eggplant and pine nut caponata, spicy pomodoro sauce, roasted zucchini | \$32⁹⁰

CRAB CRUSTED SALMON | sautéed spinach, citrus beurre blanc, crispy parsnips, mashed potatoes | \$29⁹⁰

SCALLOPS AND RISOTTO | bay shrimp and artichoke risotto, red pepper coulis | \$32⁹⁰

PASTA AND SIDES

We recommend that **2-3 pasta dishes or sides are ordered for every 4 guests** at a table.

HOUSE MADE PASTA

- substitute burrata ravioli in any dish for \$2⁹⁰

- substitute gluten free pasta in any dish

SUNDAY SAUCE | bucatini, tomato and braised pork ragu, parmigiano | \$18⁹⁰
[add mamma's meatball or panko chicken for \$10]

STUFFED SHELLS | house made gluten free shells, ricotta and burrata filling, spicy vodka sauce, shaved parmigiano | \$22⁹⁰

PESTO | orechiette, creamy basil pesto, bay shrimp, roasted red peppers, pine nuts | \$22⁹⁰
[changes or substitutions are not encouraged]

PASTA SARATOGA | rigatoni, spicy pork bolognese, house made ricotta | \$22⁹⁰

MUSHROOM RAVIOLI | sage ravioli, truffle, mushroom, and ricotta filling, sherry porcini sauce, wild mushrooms, caramelized onions, shaved asparagus, parmigiano | \$22⁹⁰

LOBSTER MAC N' CHEESE | orechiette, pecorino and cheddar sauce, bacon, cold water lobster meat, bread crumbs | \$24⁹⁰

SIDES

CAJUN FRITES | \$9⁹⁰

TRUFFLE & PARMIGIANO FRITES | \$11⁹⁰

MASHED POTATOES | \$9⁹⁰

AU GRATIN POTATO | \$13⁹⁰

SHRIMP & ARTICHOKE RISOTTO | \$16⁹⁰

GRILLED VEGETABLES | \$11⁹⁰

WILD MUSHROOMS | \$11⁹⁰

CREAMED CORN | \$9⁹⁰

ROASTED ASPARAGUS | \$11⁹⁰

STEAK SAUCES

SHERRY PORCINI | \$2⁹⁰

BORDELAISE | \$2⁹⁰

CITRUS BEURRE BLANC | \$2⁹⁰

GORGONZOLA CREAM | \$2⁹⁰

DRINK LIST

WHITE WINES BY THE GLASS

CHARDONNAY Ana Blu, 2018	\$15 \$55
CHARDONNAY Cakebread, 2018	\$25 \$90
LA GIULIANA ARNEIS Grivani, 2018	\$12 \$45
ALBARIÑO Ana Blu, 2018	\$11 \$40
RIESLING Boundary Breaks, 2018	\$11 \$40
SAUVIGNON BLANC Disrupt, 2018	\$11 \$40
PROSECCO Grivani	\$12 \$25 375ml \$45

RED AND ROSÉ BY THE GLASS

IL SANTINO	
LANGHE ROSSO Grivani, 2016	\$12 \$45
FRANCESCO GAGLIONE	
SUPER TUSCAN Grivani, 2015	\$16 \$60
ANTONIO BAROLO Grivani, 2015	\$30 \$110
PINOT NOIR Ana Blu, 2017	\$15 \$55
CAB. SAUVIGNON Disrupt, 2017	\$11 \$40
CAB. SAUVIGNON Louis M. Martini, 2016	\$18 \$70
MALBEC Malma, 2018	\$10 \$40
ROSÉ Ana Blu, 2018	\$11 \$40

BOTTLED BEER LIST

Michelob Ultra \$6	Bud Light \$6
Labatt Blue \$6	Labatt Blue Light \$6
Corona \$6	Minkey Boodle \$9
Budweiser \$6	Heineken \$6
Sci-Fi Hamster Wheel \$9	Amstel Light \$6

DRAFT BEER LIST

Stone IPA Stone Brewery \$9	Amber Ale Bell's Brewery \$9
Lagunitas IPA Lagunitas Brewing Co. \$9	Edmund Fitzgarld Porter Great Lakes \$9
Hayburner Big Ditch \$9	Summer Ale Samuel Adam's \$9
Stella \$9	Peroni \$9
Carlsberg \$8	Founders All Day IPA \$9

COCKTAIL MENU

GRAPEFRUIT PROSECCO MARTINI | Deep Eddy Grapefruit, St. Germain, prosecco, lemon | \$15

CUCUMBER DIVINE | Crop Cucumber Vodka, St. Germain, Grivani Prosecco | \$15

POMEGRANATE MARGARITA | Casamigos Blanco Tequila, Triple Sec, Pama, lime juice, lemon and pear jam | \$15

MAMACITA MARGARITA | Casamigos Anejo Tequila, Triple Sec, fresh lemon & lime juice, muddled strawberry and jalepeno | \$15

GIANCARLO'S MULE | Stoli Raz, Domaine de Canton, rasperry liqueur, lime, ginger beer | \$15

COCONUT MOJITO | Malibu, Bacardi White Rum, simple syrup, mint, lime, key lime coconut purée | \$15

A BRONX TALE | Basil Hayden's Bourbon, Amaro Nonino, Aperol, fresh lemon | \$18

LIQUOR SELECTION

VODKA | Tito's, Grey Goose, Ketel One, Belvedere, Stoli Elit

FLAVORED VODKA | Stoli Blueberry, Stoli Vanilla, Stoli Raz, Grey Goose L'Orange, Grey Goose Citron, Deep Eddy Grapefruit, Crop Cucumber, Van Gogh Espresso

GIN | Bombay Dry, Bombay Sapphire, Hendrick's, Tanqueray London Dry, The Botanist, Tommy Rotter, Plymouth, Lockhouse Ginnamon, Empress

RUM | Captain Morgan Spiced, Bacardi Superior, Malibu

BOURBON | Jim Beam, Maker's Mark, Three Chord, Bulleit, Woodford Reserve, Angel's Envy, Basil Hayden, Widow Jane, Michter's

SCOTCH | Dewar's White, Johnnie Walker Black, Johnnie Walker Blue, Macallan 12 Yr, Macallan Rare Cask, Glenfiddich 18 Yr, Glenfiddich 21 Yr

WHISKEY | Canadian Club, Jameson, Southern Comfort, Crown Royal, Bulleit Rye, Woodford Reserve Rye, Jack Daniel's, Jack Daniel's Sinatra Select, Michter's Rye

TEQUILA | El Jimador Blanco, Casamigos Blanco, Cincoro, Casamigos Reposado, Casamigos Mescal, Casamigos Anejo, Patron Silver, Hussong Reposado, Hussong Platinum, Don Julio 1942

COGNAC | Korbel, Delamain Pale XO, Remy Martin VSOP, Remy Martin 1738, Louis XVIII