



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. At Giancarlo's, our love of history-rich Sicilian cuisine is combined with our interpretation of the great American Steakhouse.

## OYSTER BAR

**OYSTERS** | served with lemon, mignonette, tabasco | SIX \$18<sup>90</sup> | DOZEN \$34<sup>90</sup>

**BROILED OYSTERS** | pecorino romano, dry aged bacon, and breadcrumbs | \$18<sup>90</sup>

**JUMBO SHRIMP COCKTAIL** | cocktail sauce, lemon | FOUR \$17<sup>90</sup> | EIGHT \$29<sup>90</sup>

**AHI TUNA** | pepper crusted ahi tuna, arugula, soy gastrique, wasabi, pickled onions | \$19<sup>90</sup>

**GRAND PLATTER** | [8] oysters, [6] shrimp cocktail, pepper crusted ahi tuna, mignonette, cocktail sauce, soy gastrique, wasabi | \$59<sup>90</sup>

## BRICK OVEN PIZZA

**MARGHERITA** | fresh mozzarella, crushed tomato, basil | \$17<sup>90</sup>

**TARTUFO** | pecorino toscano, fontal, wild mushrooms, truffle cream, balsamic marinated onions | \$22<sup>90</sup>

**ALI BABBA** | crushed tomato, fresh bufala mozzarella, arugula, cherry tomatoes, artichokes, shaved fennel and parmigiano | \$18<sup>90</sup>

**STEAK** | mozzarella, fontal, gorgonzola, cajun tenderloin, caramelized onions, banana peppers, thyme salt | \$22<sup>90</sup>

**PEPPERONI** | mozzarella, margherita pepperoni, crushed tomato sauce, spicy honey drizzle, basil | \$18<sup>90</sup>

**BUFFALO CHICKEN** | mozzarella, bleu cheese, buffalo chicken, hot sauce | \$19<sup>90</sup>

## APPETIZERS

**ARANCINI** | [2] lightly fried mozzarella and sweet pea risotto balls, vodka sauce | \$11<sup>90</sup>

**MEATBALL GABRIELA** | mamma's meatball, house made ricotta, crispy basil, house made focaccia | \$12<sup>90</sup>

**STEAKSKEWER** | soy marinated tenderloin skewer, caramelized onions, wild mushrooms, snap peas, soy gastrique | \$16<sup>90</sup>

**ARTICHOKE CAPRESE** | fried artichokes, heirloom tomatoes, burrata, balsamic glaze, extra virgin olive oil, basil pesto | \$19<sup>90</sup>

**FRITTI MISTI** | lightly fried calamari and shrimp, garlic aioli, pomodoro, lemon | \$18<sup>90</sup>

## 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 | \$14<sup>90</sup>

**CAESAR SALAD** | romaine lettuce, house made caesar dressing, sicilian bread crumbs, shaved parmigiano | \$12<sup>90</sup>

**SANTORINI SALAD** | chopped mixed greens, quinoa, hummus, feta, cherry tomatoes, cucumber, red onion, pine nuts | \$16<sup>90</sup>

**HOUSE SALAD** | mixed greens, cucumbers, carrots, artichokes, shaved parmigiano, white balsamic vinaigrette | \$12<sup>90</sup>

**SICILIAN ONION SOUP** | \$9<sup>90</sup>

### *Holiday Parties*

Celebrate the Holidays in style at our **brand new Cento Club Room** - which is perfect for up to 125 guests seated and over 200 guests for cocktail parties.

The new space opens November 15th, and will be **equipped with it's own bar, kitchen, restrooms, private entrance, and coat room.**

If you are interested in booking a party, ask your server for more information.

## ENTREES

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

### PREMIUM STEAKS & CHOPS

- steaks are served a la carte | sides are recommended

**DRY AGED 16OZ NY STRIP** | \$59<sup>90</sup>  
Certified Angus Beef

**14OZ DELMONICO** | \$49<sup>90</sup>  
Certified Angus Beef Prime

**THE GODFATHER:**  
**24OZ BONE-IN RIBEYE** | \$69<sup>90</sup>  
Certified Angus Beef Prime

**8OZ FILET MIGNON** | \$42<sup>90</sup>  
Certified Angus Beef

**PORK CHOP** | black pepper crust, roasted artichokes, gorgonzola cream | \$38<sup>90</sup>

**NEW ZEALAND LAMB CHOPS** | tzatziki, roasted tomatoes, crispy garbanzo beans | \$42<sup>90</sup>

**SURF N' TURF ADDITIONS**  
half pound south african lobster tail | \$44<sup>90</sup>  
[3] seared day boat scallops | \$19<sup>90</sup>  
[3] broiled tiger shrimp | \$13<sup>90</sup>

### SIGNATURES

- enhance your dish with sides and pasta

**CHICKEN MILANESE** | arugula with lemon vinaigrette, sherry porcini sauce, shaved parmigiano | \$24<sup>90</sup>

**VEAL PARMIGIANA** | broiled fresh bufala mozzarella, vodka sauce | \$38<sup>90</sup>

**GIANCARLO'S BURGER** | aged white cheddar cheese, dry aged bacon, crispy onions, house steak sauce, fresh cut fries | \$26<sup>90</sup>

### SEAFOOD

- enhance your dish with sides and pasta

**BLACKENED SWORDFISH** | eggplant and pine nut caponata, spicy pomodoro sauce, roasted zucchini | \$32<sup>90</sup>

**CRAB CRUSTED SALMON** | sautéed spinach, citrus beurre blanc, crispy parsnips, mashed potatoes | \$29<sup>90</sup>

**SCALLOPS AND RISOTTO** | bay shrimp and artichoke risotto, red pepper coulis | \$32<sup>90</sup>

## 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 \$2<sup>90</sup>

- substitute gluten free pasta in any dish

**MAMMA'S MEATBALL** | bucatini, tomato and braised pork ragu, parmigiano, mamma's house made meatball | \$27<sup>90</sup>

**STUFFED SHELLS** | house made gluten free shells, ricotta and burrata filling, spicy vodka sauce, shaved parmigiano | \$22<sup>90</sup>

**PESTO** | orechiette, creamy basil pesto, bay shrimp, roasted red peppers, pine nuts | \$22<sup>90</sup>  
[changes or substitutions are not encouraged]

**PASTA SARATOGA** | rigatoni, spicy pork bolognese, house made ricotta | \$22<sup>90</sup>

**MUSHROOM RAVIOLI** | sage ravioli, truffle, mushroom, and ricotta filling, sherry porcini sauce, wild mushrooms, caramelized onions, shaved asparagus, parmigiano | \$22<sup>90</sup>

**LOBSTER MAC N' CHEESE** | orechiette, pecorino and cheddar sauce, bacon, cold water lobster meat, bread crumbs | \$24<sup>90</sup>

### SIDES

**CAJUN FRITES** | \$9<sup>90</sup>

**TRUFFLE & PARMIGIANO FRITES** | \$11<sup>90</sup>

**MASHED POTATOES** | \$9<sup>90</sup>

**AU GRATIN POTATO** | \$13<sup>90</sup>

**SHRIMP & ARTICHOKE RISOTTO** | \$16<sup>90</sup>

**GRILLED VEGETABLES** | \$11<sup>90</sup>

**WILD MUSHROOMS** | \$11<sup>90</sup>

**CREAMED CORN** | \$9<sup>90</sup>

**ROASTED ASPARAGUS** | \$11<sup>90</sup>

### STEAK SAUCES

**SHERRY PORCINI** | \$2<sup>90</sup>

**BORDELAISE** | \$2<sup>90</sup>

**CITRUS BEURRE BLANC** | \$2<sup>90</sup>

**GORGONZOLA CREAM** | \$2<sup>90</sup>