



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 \$18⁹⁰ | DOZEN \$34⁹⁰

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

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

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

GRAND PLATTER | [8] oysters, [6] shrimp cocktail, pepper crusted ahi tuna, mignonette, cocktail sauce, soy gastrique, wasabi | \$59⁹⁰

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

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

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

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

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 | \$59⁹⁰
Certified Angus Beef

14OZ DELMONICO | \$49⁹⁰
Certified Angus Beef Prime

THE GODFATHER:
24OZ BONE-IN RIBEYE | \$69⁹⁰
Certified Angus Beef Prime

8OZ FILET MIGNON | \$42⁹⁰
Certified Angus Beef

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

NEW ZEALAND LAMB CHOPS | tzatziki, roasted tomatoes, crispy garbanzo beans | \$42⁹⁰

SURF N' TURF ADDITIONS
half pound south african lobster tail | \$44⁹⁰
[3] seared day boat scallops | \$19⁹⁰
[3] broiled tiger shrimp | \$13⁹⁰

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, vodka sauce | \$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

MAMMA'S MEATBALL | bucatini, tomato and braised pork ragu, parmigiano, mamma's house made meatball | \$27⁹⁰

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