



Thank you for joining us this evening. Please refer to the card on your table and signage throughout the restaurant to see our COVID-19 safety policies.

OYSTER BAR



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

JUMBO SHRIMP COCKTAIL | served with cocktail sauce, lemon | FOUR \$15⁹⁰ | EIGHT \$27⁹⁰

ALASKAN KING CRAB | served with cocktail sauce, lemon | FOUR \$24⁹⁰ | EIGHT \$44⁹⁰

AHI TUNA PLATTER | pepper crusted ahi tuna, arugula, soy gastrique, wasabi, pickled onions | \$18⁹⁰

GRAND SEAFOOD PLATTER | [6] oysters, [4] shrimp cocktail, [4] pieces alaskan king crab, pepper crusted ahi tuna, lemon, mignonette, cocktail sauce, soy gastrique, wasabi | \$64⁹⁰

APPETIZERS

ARANCINI | [2] lightly fried mozzarella and sweet pea risotto balls, tomato basil sauce, arugula | \$9⁹⁰

MEATBALL GABRIELA | mamma's meatball, house made ricotta, crispy parsley, house made sardinian flat bread | \$12⁹⁰

STEAK SKEWER | soy marinated tenderloin skewer, caramelized onions, wild mushrooms, snap peas, soy gastrique | \$15⁹⁰

ARTICHOKE CAPRESE | fried artichokes, heirloom tomatoes, burrata, balsamic glaze, extra virgin olive oil, basil | \$15⁹⁰

CALAMARI FRITTI | lightly fried calamari, served with garlic aioli, pomodoro, fresh lemon | \$17⁹⁰

DRINK LIST

WHITE WINES BY THE GLASS

CHARDONNAY Ana Blu, 2018	\$14 \$60
CHARDONNAY Cakebread, 2018	\$22 \$90
LA GIULIANA ARNEIS Grivani, 2018	\$12 \$45
ALBARIÑO Ana Blu, 2018	\$10 \$40
RIESLING Boundary Breaks, 2018	\$10 \$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	\$15 \$65
ANTONIO BAROLO Grivani, 2015	\$27 \$110
PINOT NOIR Ana Blu, 2017	\$14 \$60
CAB. SAUVIGNON Disrupt, 2017	\$11 \$40
CAB. SAUVIGNON Louis M. Martini, 2016	\$18 \$80
MALBEC Malma, 2018	\$9 \$35
ROSÉ Ana Blu, 2018	\$10 \$40

COCKTAIL MENU

GRAPEFRUIT PROSECCO MARTINI | Deep Eddy Grapefruit, St. Germain, prosecco, lemon | \$13

CUCUMBER DIVINE | Crop Cucumber Vodka, St. Germain, Grivani Prosecco | \$14

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

SIN WITH ME MARGARITA | Casamigos Reposado Tequila, muddled strawberry, basil, and lime, triple sec, cayenne and salt rim | \$14

GIANCARLO'S MULE | Tito's, cherry liqueur, lime, ginger beer, mint | \$14

BEER AND SELTZER LIST

Michelob Ultra \$6	Bud Light \$6
Labatt Blue \$6	Labatt Blue Light \$6
Corona \$6	Minkey Boodle \$10
Carlsberg Pilsner \$8	Burning Money IPA \$10
Allagash White \$8	Stranger Than Fiction \$10
White Claw Cherry \$6	White Claw Lime \$6

DRAFT BEER LIST

Hayburner Big Ditch Brewery \$8	Octoberfest Samuel Adams \$8
Stone IPA Stone Brewing \$8	Witte Ommegang Brewery \$8
Peroni \$8	Carlsberg Pilsner \$8
Pumking Southern Tier Brewing \$10	Pilsner Woodcock Brewing \$8

BRICK OVEN PIZZA

MARGHERITA | \$15⁹⁰ Traditional | \$13⁹⁰ Pizzette
fresh bufala mozzarella, crushed tomato sauce, basil

TARTUFO | \$18⁹⁰ Traditional | \$15⁹⁰ Pizzette
pecorino toscano, fontinella, wild mushrooms, truffle cream, balsamic marinated onions

ALI BABBA | \$16⁹⁰ Traditional | \$14⁹⁰ Pizzette
crushed tomato sauce, fresh bufala mozzarella, arugula, cherry tomatoes, artichokes, shaved fennel and parmigiano

STEAK | \$18⁹⁰ Traditional | \$15⁹⁰ Pizzette
mozzarella, fontinella, gorgonzola, cajun tenderloin, caramelized onions, banana peppers, thyme salt

PEPPERONI | \$16⁹⁰ Traditional | \$14⁹⁰ Pizzette
mozzarella, margherita pepperoni, crushed tomato sauce, spicy honey drizzle, basil

BUFFALO CHICKEN | \$16⁹⁰ Traditional | \$14⁹⁰ Pizzette
mozzarella, bleu cheese, buffalo chicken, hot sauce

SALAD OR SOUP

[add panko or grilled chicken \$7⁹⁰ | salmon \$12⁹⁰]

CARANI SALAD | arugula, goat cheese, cherry tomatoes, toasted pine nuts, balsamic glaze | \$12⁹⁰

SANTORINI SALAD | chopped mixed greens, quinoa, house made hummus, marinated feta and heirloom tomatoes, cucumbers, shaved red onion, pine nuts, white balsamic vinaigrette | \$14⁹⁰

CAESAR SALAD | romaine lettuce, house made caesar dressing, sicilian bread crumbs, shaved parmigiano | \$11⁹⁰

TOMATO BASIL BISQUE | \$6⁹⁰

HOUSE MADE FRESH PASTA

[gluten free pasta available for \$1⁹⁰]

[substitute house made ravioli for \$2⁹⁰]

MAMMA'S MEATBALL | bucatini, pomodoro, mamma's meatball, parmigiano | \$24⁹⁰

BRAISED RAGU | chitarra spaghetti, slow braised beef and pork ragu, wild mushrooms, caramelized onions, shaved pecorino toscano | \$26⁹⁰

PASTA SARATOGA | rigatoni, spicy pork bolognese, roasted red peppers, house made ricotta | \$24⁹⁰

MUSHROOM RAVIOLI | house made sage ravioli, truffle, mushroom, and ricotta filling, sherry porcini sauce, wild mushrooms, caramelized onions, roasted cauliflower | \$26⁹⁰

ENTREES

SCALLOPS & RISOTTO | day boat scallops, lemon and artichoke risotto, tomato confit | \$32⁹⁰

CRAB CRUSTED SALMON | seared organic salmon, broiled crab crust, mashed potatoes, citrus beurre blanc, crispy parsnips, sautéed spinach | \$32⁹⁰

BRANZINO | lemon roasted mediterranean bass, roasted cauliflower, extra virgin olio novello | \$39⁹⁰

CHICKEN MILANESE | served with roasted greek potatoes, arugula, basil pesto, artichokes, fennel, shaved parmigiano, balsamic glaze | \$29⁹⁰

VEAL PARMIGIANA | finished with broiled bufala mozzarella, mezze rigatoni, vodka sauce, basil | \$39⁹⁰

GIANCARLO'S BURGER | 10oz CAB prime burger, aged white cheddar cheese, dry aged bacon, crispy onions, house steak sauce, fresh cut fries | \$22⁹⁰

STEAK MENU

PREMIUM CUTS

8OZ FILET MIGNON | \$42⁹⁰
Certified Angus Beef

16OZ NY STRIP | \$52⁹⁰
Certified Angus Beef Prime

16OZ BONE-IN FILET MIGNON | \$59⁹⁰
Certified Angus Beef

THE GODFATHER:
24OZ BONE-IN RIBEYE | \$62⁹⁰
Certified Angus Beef Prime, Prepared Sous Vide

12OZ WAGYU STRIP STEAK | \$69⁹⁰
Grade 9 American Wagyu

MAKE IT SURF N' TURF

SOUTH AFRICAN LOBSTER TAIL | \$42⁹⁰

SEARED DAY BOAT SCALLOPS | \$15⁹⁰

ALASKAN KING CRAB | \$24⁹⁰

CHEF'S PREPARATIONS

[our chef's preparations are individual portions]

BORDELAISE & GORGONZOLA | gorgonzola and peppercorn crust, bordelaise sauce, marinated cippolini onion, roasted asparagus | \$9⁹⁰

OSCAR | house made bearnaise sauce, roasted asparagus, baked jumbo lump crab | \$12⁹⁰

PIEDMONT | sherry porcini sauce, roasted wild mushrooms, truffle fries | \$11⁹⁰

FAMILY STYLE SIDES

MASHED POTATOES | \$6⁹⁰

TRUFFLE & PARMIGIANO FRITES | \$9⁹⁰

AU GRATIN POTATO | \$9⁹⁰

ROASTED WILD MUSHROOMS | \$9⁹⁰

LEMON ROASTED ASPARAGUS | \$9⁹⁰

LOBSTER & BACON MAC N' CHEESE | \$17⁹⁰