

Gianni's Carry Out Dinner Menu

Insalata Mista - Organic Baby Greens with shredded Carrots, Pear Tomatoes and English Cucumbers served with our house Balsamic Vinaigrette \$6.99

Classic Caesar Salad -Served with freshly seasoned house Croutons and a classic homemade Caesar dressing with shaved Parmigiano Reggiano cheese \$7.99

Classic Spaghetti & Meatballs – Plump meatballs made with Pork, Veal & Beef just like Mama used to make braised in Marinara Sauce, served over a bed of Spaghetti \$17.99

Rigatoni a la Vodka - Sautéed Imported Prosciutto in a creamy laced San Marzano Tomato Sauce with a touch of Vodka tossed with Rigatoni \$17.99 (add Shrimp \$25.99)

Orecchiette Gran Rustica – Sautéed seasoned Broccoli Rabe with roasted Italian Sausage, sliced grilled Chicken, Sundried Tomatoes, Garlic & Crushed Red Pepper in a rich buttery Italian Olive Oil \$22.99

Brooklyn style "Broccoli & Macaroni" – Sautéed Broccoli Florets and in a classic "Aglio Olio" Sauce of Olive Oil with Garlic, Crushed Red Pepper & Pecorino Romano tossed with Linguini \$14.99
Add Chicken \$20.99 or Shrimp \$25.99

Rigatoni alla Rena - Sautéed Prosciutto with assorted Wild Mushrooms in our zesty house Four Cheese Cream Sauce tossed with Rigatoni \$20.99

Cavatappi Frianelli – Our house Bolognese Sauce tossed with Wild Mushrooms & Baby Pea's with a touch of Cream & Crushed Red Pepper tossed with Cavatappi Pasta \$18.99

Ricotta Cavatelli with our house Hot Sausage Ragu topped with a dollop of Ricotta Cheese \$18.99

Lasagna al Forno – a timeless classic with our hearty Bolognese Meat Sauce, Mozzarella and fresh Ricotta baked until hot \$17.99

Melanzane Ripieno - delicate fried Eggplant stuffed with fresh Ricotta, and house made nut free Basil Pesto tossed Angel Hair Pasta, baked in our homemade Marinara Sauce topped with fresh wet Mozzarella \$18.99

Nona's Manicotti – tender Crepe's stuffed with a blend of Italian Cheeses & Ricotta, topped with our Bolognese Sauce & Mozzarella then baked \$23.99

Francaise – Your choice of Shrimp or Chicken battered & fried in a light Parmesan Egg batter, topped with a Citrus Beurre Blanc served over Angel Hair Pasta with fried Spinach Shrimp only \$26.99 Chicken only \$20.99 Mixed \$26.99

Chicken & Shrimp Picatta – Pan seared & dressed with Artichoke Hearts & Capers in Lemon Butter Sauce, served over Angel Hair Pasta \$25.99 Chicken \$20.99 or Shrimp only \$26.99

Classic Chicken Marsala – Pan seared Chicken Medallions topped with a Marsala infused Wild Mushroom Veal Demi served with seasoned Angel Hair Pasta \$20.99

Chicken Parmesan – Boneless Chicken Medallions in seasoned Breadcrumbs, fried then topped with our house Marinara Sauce and Fresh Wet Mozzarella then baked and served with a side of seasoned Pasta \$20.99

Don't forget to ask about our available Desserts!