
Antipasti

New! Buffalo Chicken Dip \$9.99

All white-meat chicken simmered in our spicy buffalo sauce and blended cheeses; garnished with celery and served with grilled flatbread.

Fried Mozzarella Petite \$7.50 / Regular \$9.75

Breaded and fried mozzarella cheese served with our house marinara.

Nona's Arancini (5) \$6.99

Creamy risotto and fresh peas, lightly battered and fried, served with our Giada's homemade marinara sauce.

New! Fuoco Shrimp \$9.99

Our owner's favorite appetizer! Crispy shrimp tossed in a creamy, spicy sauce, served over fried pasta.

Fresh Mozzarella Caprese \$7.99

Mixed greens topped with fresh mozzarella, sliced Roma tomatoes and fresh basil, then topped with balsamic reduction.

New! 4 Cheese Bread \$7.50

A homemade baked bread with garlic and four assorted cheeses served with our homemade marinara.

Prince Edward Island Mussels

Petite \$8.25 / Regular \$10.75

Prince Edward Island Blue Shell Mussels steamed in Giada's homemade marinara or scampi-white wine-butter sauce.

Italian Nachos Petite \$7.50 / Regular \$10.25

Homemade potato chips topped with creamed spinach, crumbled Italian sausage, fresh tomatoes, pepperoncini peppers and mozzarella cheese.

Bruschetta \$7.99

Roma tomatoes, red onion, fresh basil, diced mozzarella and garlic baked over a Parmesan crostini and drizzled with balsamic reduction.

New! Ranch Fries \$6.99

French fries topped with buttermilk ranch, melted cheddar and mozzarella cheeses and crumbled bacon.

Calamari Petite \$7.50 / Regular \$10.25

Lightly breaded and flash-fried to a golden brown served with Giada's homemade marinara and Thai red pepper chili sauce.

Spinach & Artichoke Dip \$9.99

A rich blend of cheeses with spinach and artichoke hearts topped Parmigiana style and served with Panini points.

Fried Onions \$6.50

Onions, thinly sliced, hand-breaded then flash-fried and served with our Cajun rémoulade.

New! Ahi Tuna Caprese \$10.99

Rare, marinated Ahi tuna steak, fresh mozzarella, Roma tomatoes, capers, fresh basil and balsamic reduction.

Zuppe & Insalate

Soup of the Day \$3.99

Our Chef's seasonal selection of cream or broth-based soups.

French Onion au Gratin \$4.99

Wedge Salad \$6.99

Cold wedge of iceberg lettuce topped with Roma tomatoes and crumbles of crispy bacon with crumbled bleu cheese dressing.

All specialty salads below are served in a homemade bread bowl.

New! Giada's Signature Salad \$13.99

Our award-winning, hand-cut Salmon over mixed greens with Roma tomatoes, cucumbers, pine nuts, sundried tomatoes, artichoke hearts, black olives, Parmesan croutons, provolone and mozzarella served with house creamy Italian dressing.

Dinner Salad \$6.99

A mixture of fresh greens with Roma tomato wedges, cucumbers, sliced red onions, crumbled bacon, croutons and shredded mozzarella and cheddar cheeses.

Tuscan Harvest \$9.99

A mixture of fresh greens with grilled chicken breast, grapes, mushrooms, tomatoes, diced cucumbers, bacon, almonds, gorgonzola cheese and crispy croutons served with our homemade creamy Italian dressing.

Greek \$7.25

A mixture of fresh greens with Roma tomato wedges, cucumbers, sliced red onions, pitted kalamata olives, pepperoncini peppers and feta cheese served with our Greek vinaigrette.

Pasta Chicken \$8.99

Chilled bowtie pasta with shaved chilled chicken, roasted red peppers, diced celery, black olives and feta cheese tossed with house creamy Italian dressing over mixed greens.

Caesar \$6.99

Crisp romaine lettuce tossed with creamy Caesar dressing, croutons and shredded parmesan cheese.

New! Apple Gorgonzola \$8.99

Granny Smith apples, spiced walnuts, dried cranberries and gorgonzola tossed with a mixture of fresh greens. Served with our apple cider vinaigrette.

Spinach \$7.99

Fresh baby spinach topped with gorgonzola cheese, crumbled bacon, Roma tomatoes, red onions and croutons with our mustard vinaigrette.

You may add any of the following to the salads above:

Add Chicken Breast \$3.99

Add Shrimp \$4.99

Add Sea Scallops or Salmon \$6.50

Create Your Own Pasta Dish

Design Your Own Pasta Creation and Enjoy!

All entrées served with House Salad, Caesar Salad or Soup. Up-grade to a Small Dinner, Greek or Spinach Salad for \$2.25 extra

Choose One of the Following Pastas:

Spaghetti · Fettuccine
Bowtie · Angel Hair · Penne
Risotto \$2.00
Whole-wheat Linguine \$2.00
Cheese Ravioli \$4.00
Gnocchi \$4.00
Gluten Free \$4.00

Choose One of the Following Sauces:

Carbonara	Boursin Cream
Marinara	Rosé Cream
Meat Sauce	Citrus Cream
Pesto Cream	Roasted Garlic Alfredo
Lemon Butter	Roasted Red Pepper Alfredo
Diavolo	Gorgonzola Alfredo
Tomato Cream	Roasted Garlic Butter
Cajun Cream	Lobster Cream \$2.00
Alfredo	Pellegrino Marsala \$2.00
Mona Lisa	Vodka \$2.00

Vegetables

Onions
Bell Peppers
Zucchini & Squash
Mushrooms
Black Olives
Diced Fresh Tomatoes
Portabella Mushrooms
Asparagus Pieces
Roasted Red Peppers
Fresh Basil
Capers
Broccoli
Spinach
Toasted Pine Nuts \$1.99
Sundried Tomatoes \$1.99
Artichokes \$1.99

Meats

Ham	Sliced Italian Sausage
Bacon	Prosciutto
Chicken	Pancetta
Meatballs	Hamburger 
Blackened Chicken	
Crumbled Italian Sausage	

Seafood

Shrimp
Whole Clams
Mussels
Crabmeat
Shrimp
Salmon \$6.50
Scallops \$6.50

Cheeses

Feta
Baked Mozzarella
Fresh Mozzarella
Gorgonzola
Homemade Boursin

\$8.75 With Your Choice of Sauce

Add Meat for \$3.99 ea. Add Seafood for \$4.99 ea. Add Cheese for \$1.75 ea. Add Sides for \$.99 ea.

Giadas Italian Classics

All entrées served with House Salad, Caesar Salad or Soup. Up-grade to a Small Dinner, Greek or Spinach Salad for \$2.25 extra.

Homemade Lasagna \$10.99

Layers of pasta, meat sauce, ricotta, parmesan and romano cheeses topped with mozzarella and baked in our stone oven.

Eggplant Parmigiana \$10.99

Fresh eggplant, lightly breaded, then fried and topped with Giada's homemade marinara and baked with mozzarella, parmesan and Italian-style breadcrumbs in our stone oven, served with your choice of pasta.

Cheese Ravioli \$9.99

Six jumbo cheese ravioli tossed with rosé cream sauce and baked with mozzarella cheese in our stone oven.

Spaghetti Carbonara \$11.99

Sautéed ham and pancetta tossed with spaghetti pasta in our carbonara sauce and topped with Italian-style breadcrumbs.

Baked Spaghetti \$12.99

Spaghetti tossed with sautéed bell peppers, onions and mushrooms over meatballs and baked with mozzarella cheese in our stone oven.

Homemade Spinach Lasagna \$10.99

Layers of pasta with creamed spinach, ricotta, parmesan and romano cheeses and topped with mozzarella and baked in our stone oven.

Gnocchi & Sausage \$11.99

Potato pasta simmered in tomato-cream sauce finished with vodka, roasted garlic, roasted red peppers and sliced Italian sausage.

Farfalle Verdure \$10.99

Fresh tomatoes, onions, squash, zucchini, red peppers, fried eggplant and bowtie pasta served in light balsamic-white wine sauce and finished with feta cheese.

Add Chicken Breast \$3.99

Add Shrimp \$4.99

Add Sea Scallops or Salmon \$6.50

Veal

All entrées served with House Salad, Caesar Salad or Soup. Up-grade to a Small Dinner, Greek or Spinach Salad for \$2.25 extra.

Veal Parmigiana \$17.99

Veal scaloppini topped with Giadas homemade marinara, Italian-style breadcrumbs and mozzarella then baked in our stone oven until golden brown. Served with your choice of pasta.

Veal Marsala \$17.99

Veal scaloppini topped with sautéed mushrooms in a pellegrino marsala wine sauce. Served with your choice of pasta.

Veal Saltimbocca \$18.99

Veal scaloppini with sautéed sliced prosciutto, spinach and fresh mushrooms tossed in mozzarella-marsala cream served over cheese ravioli.

Veal Picatta \$17.99

Veal scaloppini topped with sautéed mushrooms, capers and roma tomatoes in a classic picatta sauce. Served with your choice of pasta.

Veal Milanese \$18.99

Layered veal scaloppini and fried eggplant topped with our house marinara and baked with mozzarella, parmesan and Italian-style breadcrumbs in our stone oven, served with your choice of pasta.

Seafood

All entrées served with House Salad, Caesar Salad or Soup. Up-grade to a Small Dinner, Greek or Spinach Salad for \$2.25 extra

New! Tuna Pietro \$18.99

Rare, marinated Ahi tuna steak grilled and topped with a caponata relish of eggplant, tomatoes, onion, pine nuts, green olives and fresh basil.

Giadas Tilapia \$17.99

Blackened tilapia stuffed with crab and homemade Italian crumbled sausage, topped with sautéed shrimp, spinach, and roasted red peppers and scampi-cream sauce served over our homemade risotto.

Lobster Ravioli \$17.99 

Lobster-filled ravioli tossed with lobster cream sauce, tomatoes, garlic, onions and fresh basil topped with mozzarella and baked in our stone oven.

Cajun Shrimp Alfredo \$15.99

Sautéed shrimp, bacon, spinach and tomatoes tossed with spaghetti pasta in a Cajun cream sauce.

New! Sea Scallop Risotto \$17.99

Seared sea scallops, lump crabmeat, creamy Italian rice with asparagus, peas and pancetta in white balsamic reduction.

Balsamic Salmon \$16.99

Grilled, marinated salmon baked with our balsamic glaze and served with garlic mashed potatoes.

New! Shrimp and Grits Ravioli \$17.99

Fresh tiger shrimp grilled to perfection and served with sliced Italian sausage and roasted red peppers, over cheddar grit ravioli in a smoked-cheddar Alfredo sauce

New! Pesto Salmon \$16.99

Grilled marinated salmon baked with pesto and served over fettuccine, with sautéed spinach and sundried tomatoes in a pesto cream, then finished with boursin.

Frutti de Mare \$16.99

Sautéed shrimp, scallops, mussels and clams with fresh tomatoes and basil tossed with our rosé-cream sauce and fettuccine pasta.

Roasted Scallops \$17.99

Blackened sea scallops baked with gorgonzola, topped with sautéed bacon, peas and tomatoes, tossed with a roasted garlic-butter sauce and served over penne pasta.

Seafood Fra Diavolo \$16.99

Sautéed shrimp, scallops and clams with fresh tomatoes tossed with spicy tomato broth and served over angel hair pasta.

Seafood Scampi \$16.99 

Sautéed shrimp and scallops tossed with spinach, tomatoes and bowtie pasta in scampi-white wine-butter sauce.

Chicken

All entrées served with House Salad, Caesar Salad or Soup. Up-grade to a Small Dinner, Greek or Spinach Salad for \$2.25 extra

New! Chicken Florentine Manicotti \$12.99

Savory crepes filled with creamy spinach and chicken topped with an Italian cream sauce and baked with mozzarella cheese in our stone oven.

Chicken Saltimbocca \$16.99

Grilled, marinated chicken breasts with sautéed sliced prosciutto, spinach and fresh mushrooms tossed in mozzarella-marsala cream served over cheese ravioli.

Chicken Parmigiano \$14.99

Grilled or fried marinated chicken breasts topped with Giadas homemade marinara sauce, Italian-style breadcrumbs and mozzarella cheese, baked until golden brown. Served with your choice of pasta.

Chicken Marsala \$14.99

Grilled, marinated chicken breasts topped with sautéed mushrooms in a Pellegrino marsala wine sauce. Served with your choice of pasta.

New! Charleston Chicken \$14.99

Sautéed blackened chicken with onions, bacon, mushrooms, spinach and tomatoes tossed with bowtie pasta and velouté cream sauce.

Chicken Piccata \$14.99 

Grilled, marinated chicken breasts topped with sautéed mushrooms, capers and roma tomatoes in a classic picatta sauce. Served with your choice of pasta.

Chicken Sinatra \$16.99

Grilled, marinated chicken breasts layered with sliced eggplant, prosciutto, roasted red peppers and fresh mozzarella, then covered in white wine sauce served with your choice of pasta.

Chicken Bruschetta Florentine \$15.99

Grilled, marinated chicken breasts topped with our tomato relish and baked, served with angel hair pasta, sautéed spinach, mushrooms and roasted red peppers in a boursin cream sauce.

Prosciutto Chicken \$15.99

Grilled, marinated chicken breasts topped with grilled tomatoes, mushrooms and sliced prosciutto with three-cheese cream sauce and baked in our stone oven served with a side of spaghetti Alfredo.

Side Items

Each \$2.99

Spaghetti Marinara

French Fries

Pesto Vegetables

Parmesan Risotto

Sautéed Spinach

Fettuccine Alfredo

Crispy Fried Onions

Garlic Mashed Potatoes

Garlic Broccoli

Grilled Asparagus \$1.00

From the Grill

All entrées served with House Salad, Caesar Salad or Soup. Up-grade to a Dinner, Greek or Spinach Salad for an additional \$2.25. Steaks and seafood are bought and cut fresh daily! (Availability is limited to guarantee freshness.)

Filetto Oscar \$28.99

Eight-ounce asiago and Italian herb-crusted filet mignon topped with delicious crab meat, asparagus tips and sundried tomatoes in a roasted garlic-cream sauce served over angel hair pasta.

Filet Mignon \$26.99

Eight-ounce centercut. The most tender cut of beef! Served with garlic mashed potatoes, unless otherwise requested.

Ribeye \$25.99

Fine-grained steak. Rich, beefy flavorful. Juicy with generous marbling throughout. Served with garlic mashed potatoes, unless otherwise requested.

New York Strip \$23.99

Chef favorite and MOST flavorful steak! Served with garlic mashed potatoes, unless otherwise requested.



For your dining pleasure, we offer 100% Certified Angus Beef® brand that is aged to our rigorous specifications for 21 to 36 days in a controlled environment. The Certified Angus Beef® brand is the best Angus brand available and a cut above USDA Prime, Choice and Select. The beef must pass ten strict quality standards to earn the name.

Rare

Very red, cool center

Med Rare

Red, warm center

Medium

Pink, warm center

Med Well

Hint of pink, hot center

Well

No pink, hot center

Entrée items can be served grilled or blackened

Marinated Chicken

Breasts \$13.99

Twin chicken breasts marinated in olive oil, lemon and fresh herbs, char-grilled over an open flame.

Sea Scallops \$19.99

Salmon \$15.99

Jumbo Tiger Shrimp \$16.99

Tilapia \$14.99

Delicious Add-ons

Grilled, Blackened or Fried Tiger Shrimp \$4.99

Boursin Cheese \$1.75

Scampi \$3.99

Peeled and deveined shrimp sautéed in scampi butter.

Grilled or Blackened Sea Scallops \$6.50

Grilled or Blackened Marinated Chicken Breasts \$3.99

Gorgonzola \$1.75

Pellegrino Marsala \$2.99

Sautéed mushrooms with our pellegrino marsala wine sauce.

Sandwiches

All sandwiches are served with French fries, unless otherwise requested



Bruschetta Burger \$7.95

Half-pound lean Certified Angus Beef® ground beef patty served with lettuce, our tomato relish, provolone cheese and with pesto-aioli-balsamic glaze on our homemade roll.



THE Italian Burger \$9.99

Half-pound lean Certified Angus Beef® patty served with herbed goat cheese, prosciutto, red onion, tomato with spicy red pepper chili sauce on our homemade roll.

New! Piedmont Chicken \$7.99

Grilled chicken breast served with pesto aioli, fresh mozzarella, lettuce, tomato and red onion on our homemade ciabatta roll.

New! Portobello Melt \$7.99

Marinated and grilled Portobello mushroom, Roma tomato, lettuce, fresh mozzarella and pesto aioli on our warm, homemade ciabatta roll.

Stone Oven Pizza

All of our pizzas are prepared fresh daily using the finest ingredients and baked in our stone oven.
Our pizzas are hand-tossed New York-style personal pizzas.

Cheese \$8.25

Giardino \$12.99

Homemade pizza sauce with bell peppers, onions, mushrooms, black olives, broccoli, tomatoes and mozzarella cheese.

Margherita \$12.99

Our tomato sauce with sliced Roma tomatoes and fresh basil covered with parmesan and mozzarella cheeses.

Chicken Bruschetta \$14.99

Pesto based with our tomato relish, shaved chicken, mozzarella and parmesan cheeses and fresh basil drizzled with balsamic reduction.

New! Chicken Picante \$13.99

Spicy grilled chicken, smoked bacon, goat cheese, tomato sauce with fresh mozzarella and parmesan cheeses.

New! Stromboli \$12.99

Rolled pizza dough filled with ham, salami, pepperoni, and mozzarella cheese. ***Please allow extra time for this entree to be freshly prepared.**

Buffalo Chicken Pizza \$13.99

Signature buffalo sauce, spiced chicken, red onion, mozzarella and gorgonzola cheeses.

Low Country Pizza \$14.99

Blackened shrimp and sliced sausage over mozzarella and smoked cheddar sauce with fire-roasted red peppers.

New! Fig & Pig \$15.99

Sweet fig preserves topped with crispy prosciutto, spinach, fresh mozzarella and aged parmesan cheese.

New! Bianco \$13.99

Extra virgin olive oil based with homemade Boursin, provolone, mozzarella and aged parmesan with fresh garlic.

New! Spicy Arrabbiata \$15.99

Homemade Italian sausage, salami, pepperoni, pancetta and prosciutto served on top of provolone cheese and a **spicy** red chili sauce.

New! The Italia \$14.99

Homemade pizza sauce with pepperoni, Italian sausage, fresh mozzarella, parsley and sweet hot peppers.

Gluten Free Pizza

10" made with your choice of toppings. Starting at \$11.25

Topping Choices: Each \$.99

Pepperoni, Ham, Certified Angus Beef® Ground Beef, Homemade Crumbled Italian Sausage, Chicken, Prosciutto, Bacon, Onions, Bell Peppers, Broccoli, Banana Peppers, Jalapeños, Black Olives, Artichokes (\$1.95), Mushrooms, Tomatoes, Pineapple, Spinach, Feta Cheese or Extra Cheese.

Gorgonzola and Boursin will be additional price.



The Story

Abundantly flavorful. Incredibly tender. Naturally juicy. The *Certified Angus Beef*® brand is the best Angus beef available. It has passed scrupulous evaluations for quality and is regarded as the best beef money can buy.

The brand's storied history began in 1978, when it was launched by Angus cattlemen from the American Angus Association®. Their focus: to ensure guests like you can enjoy great-tasting beef at America's finest restaurants.

Through this brand's relationships from ranch to table, our chef sources premium beef with genuine, reliable quality. Ten quality standards ensure it's a cut above USDA Prime, Choice and Select.

There are many brands of beef, but only this Angus brand exceeds expectations. We invite you to taste the difference. There's Angus. Then there's the *Certified Angus Beef*® brand.

 House Specialty

Salmon and burgers may be made to order.

18% gratuity is added to parties of eight or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness.

Menu Design by Certified Angus Beef LLC (9/15). www.CertifiedAngusBeef.com