

Appetizers

Buffalo Chicken Dip

All white meat chicken simmered in our spicy buffalo sauce with blended cheeses, garnished with celery, and gorgonzola. Served with grilled flatbread. 9.99

Fried Mozzarella

Breaded and fried mozzarella cheese served with Giadas homemade marinara. 7.99 Petite | 9.99 Regular

Fucco Shrimp

Our owner's favorite appetizer! Crispy shrimp tossed in a creamy, spicy sauce served over crispy fried pasta. 10.99

Fresh Mozzarella Caprese

Mixed greens topped with fresh mozzarella, sliced Roma tomatoes, and fresh basil then topped with a balsamic reduction. 8.99

Four Cheese Bread

Our homemade bread baked with garlic and four assorted cheeses served with Giadas homemade marinara. 7.99

Prince Edward Island Mussels

Prince Edward Island Blue Shell Mussels steamed in Giadas homemade marinara or scampi-white wine-butter sauce. 8.99 Petite | 10.99 Regular

Ahi Tuna Caprese **

Rare, marinated Ahi tuna steak, fresh mozzarella, Roma tomatoes, capers, fresh basil, and balsamic reduction. 12.99

Italian Nachos

Homemade potato chips topped with creamed spinach, crumbled Italian sausage, fresh tomato, pepperoncini peppers, and mozzarella cheese. 8.99 Petite | 10.99 Regular

Bruschetta

Roma tomatoes, red onion, fresh basil, diced mozzarella, and garlic baked over a Parmesan crostini and finished with balsamic reduction. 8.99

Ranch Fries

French fries topped with buttermilk ranch, bacon with melted Cheddar and Mozzarella cheeses. 8.99

Calamari

Hand cut calamari, lightly breaded and flash-fried golden brown, served with Giadas homemade marinara, and Thai red pepper-chili sauce. 7.99 Petite | 10.99 Regular

Spinach & Artichoke Dip

A rich blend of cheeses with spinach and artichoke hearts topped Parmigiana style and served with panini points. 9.99

Fried Onions

Thinly sliced and hand breaded onions, flash-fried and served with our Cajun rémoulade. 6.99

*New Oysters Rockefeller **

Half shell oysters topped with spinach, onions, and crumbled bacon then baked in our stone oven with mozzarella, and parmesan cheeses. 10.99

Soup & Salad

Soup of the Day

Our chef's seasonal selection of cream or broth based soups. 3.99

French Onion au Gratin

4.99

Wedge

Cold wedge of iceberg lettuce topped with Roma tomatoes and crispy bacon with crumbled Bleu cheese dressing. 8.99

All specialty salads below are served in a homemade bread bowl

Giadas Signature Salad **

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. 13.99

Pasta Chicken

Chilled bowtie pasta with shaved chilled chicken, roasted red peppers, diced celery, black olives, and feta cheese tossed with our house creamy Italian dressing over mixed greens. 9.99

Dinner

A mixture of fresh greens with Roma tomato wedges, cucumbers, sliced red onions, crumbled bacon, croutons, and shredded mozzarella and cheddar cheeses. 8.99

Caesar

Crisp romaine lettuce tossed with creamy Caesar dressing, croutons, and shredded Parmesan cheese. 7.99

Tuscan Harvest

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. 11.99

Apple Gorgonzola

Granny Smith apples, candied pecans, dried cranberries and Gorgonzola tossed with a mixture of fresh greens. Served with our apple cider vinaigrette. 8.99

Greek

A mixture of fresh greens with Roma tomato wedges, cucumbers, sliced red onions, pitted Kalamata olives, pepperoncini peppers, and crumbled feta cheese. Served with our Greek vinaigrette. 8.99

Spinach

Fresh baby spinach topped with Gorgonzola cheese, crumbled bacon, Roma tomatoes, red onions, and croutons with our mustard vinaigrette. 8.99

Add the following to any of our salads: **

Chicken 5.29 | Shrimp 6.29 | Sea Scallops or Salmon 8.59

Create Your Own Pasta Dish

Make your own pasta creation and enjoy!
 All entrées are served with a House Salad, Caesar Salad or Soup.
 Upgrade to a Small Dinner Salad | Greek Salad | Spinach Salad for an additional 2.99

8.99 with your choice of sauce
 Add Meat** for 5.29 ea | Add Seafood** for 6.29 ea | Add Cheese for 2.79 ea | Add Vegetables for .99 ea

Choose one of the following pastas:

Spaghetti
 Fettuccine
 Bowtie
 Angel Hair
 Penne
 Risotto 2.00
 Whole Wheat Linguine 2.00
 Cheese Ravioli 4.00
 Gluten Free 4.00
 Gnocchi 4.00

Choose one of the following sauces:

Carbonara 3.00	Boursin Cream
Marinara	Rosé Cream
Meat Sauce	Citrus Cream
Pesto Cream	Roasted Garlic Alfredo
Lemon Butter	Gorgonzola Alfredo
Diavolo	Roasted Garlic Butter
Tomato Cream	Roasted Red Pepper Alfredo
Cajun Cream	Lobster Cream 3.00
Alfredo	Pellegrino Marsala 2.00
Mona Lisa	Vodka 1.00

Vegetables:

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

Meat:

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

Seafood:

Shrimp
 Mussels
 Crab Meat
 Whole Clams
 Salmon 8.59
 Scallops 8.59

Cheese:

Feta
 Baked Mozzarella
 Fresh Mozzarella
 Homemade Boursin Cheese
 Gorgonzola
 Cheddar

Giadas Italian Classics

All entrées are served with a House Salad, Caesar Salad, or Soup.
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Homemade Lasagna

Layers of pasta, meat sauce, ricotta, parmesan and romano cheeses baked with mozzarella cheese in our stone oven. 13.99

Eggplant Parmigiana

Fresh eggplant, lightly breaded, then fried and topped with Giadas homemade marinara and baked with mozzarella and Italian-style bread crumbs in our stone oven. Served with your choice of pasta. 13.25

Cheese Ravioli

Six jumbo cheese ravioli tossed with rosé cream sauce and baked with mozzarella cheese in our stone oven. 13.50

Spaghetti Carbonara

Sautéed ham and pancetta tossed with spaghetti pasta in our carbonara sauce and topped with Italian-style breadcrumbs. 14.59

Baked Spaghetti

Spaghetti tossed with sautéed bell peppers, onions, and mushrooms over meatballs and baked with mozzarella cheese in our stone oven. 14.99

Homemade Spinach Lasagna

Layers of pasta sheets with creamed spinach, ricotta, parmesan, and romano cheeses in our rosé cream sauce, then topped with mozzarella cheese and baked in our stone oven. 13.99

Gnocchi & Sausage

Potato pasta simmered in tomato cream sauce with roasted garlic, roasted red peppers and sliced Italian sausage, then finished with vodka. 13.99

Farfalle Verdure

Fresh tomatoes, onions, squash, zucchini, red peppers, fried eggplant, and bowtie pasta served in light balsamic-white wine sauce and finished with feta cheese. 13.59

Add the following to any of our entrées: **
 Chicken 5.29 | Shrimp 6.29 | Sea Scallops or Salmon 8.59

Veal

All entrées are served with a House Salad, Caesar Salad, or Soup.
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Veal Parmigiano

Veal scaloppini topped with Giadas homemade marinara sauce, Italian-style breadcrumbs, and mozzarella, then baked until golden brown. Served with your choice of pasta. 18.99

Veal Marsala

Veal scaloppini topped with sautéed mushrooms in a Pellegrino marsala wine sauce. Served with your choice of pasta. 18.99

Veal Saltimbocca

Veal scaloppini with sautéed sliced prosciutto, spinach, and fresh mushrooms tossed in mozzarella marsala cream served over cheese ravioli. 19.99

Veal Picatta

Veal scaloppini with sautéed mushrooms, capers, and Roma tomatoes in a classic picatta sauce. Served with your choice of pasta. 18.99

Veal Milanese

Layered veal scaloppini and fried eggplant topped with Giadas homemade marinara and baked with mozzarella, parmesan, and Italian-style breadcrumbs in our stone oven. Served with your choice of pasta. 19.99

Seafood

All entrées are served with a House Salad, Caesar Salad, or Soup.
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Giadas Tilapia

Blackened tilapia stuffed with crab and homemade Italian crumbled sausage, topped with sautéed shrimp, spinach, and roasted red peppers in a scampi-cream sauce. Served over our homemade risotto. 18.99

Lobster Ravioli

Lobster-filled ravioli tossed with lobster cream sauce, tomatoes, garlic, onions, and fresh basil, then topped with mozzarella and baked in our stone oven. 19.99

Cajun Shrimp Alfredo

Sautéed shrimp, bacon, spinach, and tomatoes tossed with spaghetti pasta in a Cajun-cream sauce. 17.25

Sea Scallop Risotto

Seared sea scallop and lump crab meat over creamy Italian rice with asparagus, peas, and pancetta in white balsamic reduction. 19.99

Balsamic Salmon **

Grilled marinated salmon baked with our balsamic glaze and served with garlic mashed potatoes. 19.99

**New* Ahi Tuna Picatta **

Italian herb crusted tuna steak topped with sautéed mushrooms, capers, and Roma tomatoes in a classic picatta sauce. Served with your choice of pasta. 19.99

**New* Penne El Greco

Sautéed shrimp with homemade crumbled Italian sausage, tossed with penne pasta in a citrus cream sauce and finished with Feta Cheese. 16.59

Shrimp and Grits Ravioli

Fresh tiger shrimp grilled to perfection and served with sliced Italian sausage and roasted red peppers over shrimp and grits ravioli in a smoked Cheddar Alfredo sauce. 18.99

Pesto Salmon **

Grilled marinated salmon baked with pesto, served over fettuccine with sautéed spinach, and sundried tomatoes in a pesto cream and finished with Boursin cheese. 19.99

Frutti de Mare

Sautéed shrimp, scallops, mussels, and clams with fresh tomatoes and fresh basil tossed with a rosé cream sauce and fettuccine pasta. 18.99

Roasted Scallops

Blackened scallops baked with gorgonzola cheese and bacon, served over penne pasta with peas and tomatoes in a garlic butter sauce. 19.99

Seafood Fra Diavolo

Sautéed shrimp, scallops, and clams with fresh tomatoes tossed in a spicy tomato broth served over angel hair pasta. 18.59

Seafood Scampi

Sautéed shrimp and scallops with spinach and tomatoes tossed with bowtie pasta in a scampi white wine-butter sauce. 18.99

Chicken

All entrées are served with a House Salad, Caesar Salad or Soup.
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Chicken Florentine Manicotti

Savory crepes filled with creamy spinach and chicken topped with an rosé cream sauce and baked with mozzarella cheese in our stone oven. 14.99

Chicken Saltimbocca

Grilled marinated chicken breast with sautéed sliced prosciutto, spinach and fresh mushrooms tossed in a mozzarella marsala cream served over cheese ravioli. 18.99

Chicken Parmigiano

Grilled or fried marinated chicken breasts topped with Giadas homemade marinara sauce, Italian breadcrumbs and mozzarella cheese, baked until golden brown. Served with your choice of pasta. 16.99

Chicken Marsala

Grilled marinated chicken breasts topped with sautéed mushrooms in a Pellegrino marsala wine sauce. Served with your choice of pasta. 16.99

Charleston Chicken

Sautéed blackened chicken with onions, bacon, fresh mushrooms, spinach, and tomatoes tossed with bowtie pasta and velouté cream sauce. 15.99

Chicken Picatta

Grilled marinated chicken breasts topped with sautéed mushrooms, capers, and Roma tomatoes in a classic picatta sauce. Served with your choice of pasta. 16.99

Chicken Sinatra

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. 18.99

Chicken Bruschetta Florentine

Grilled marinated chicken breasts topped with our tomato relish and baked, served over angel hair pasta with sautéed spinach, mushrooms, and roasted red peppers in a Boursin-cream sauce. 18.99

Prosciutto Chicken

Grilled marinated chicken breasts topped with tomatoes, mushrooms, sliced prosciutto, three-cheese cream sauce, baked in our stone oven and served with a side of spaghetti Alfredo. 18.99

*All chicken breasts are available pan fried for an additional \$1.00

Side Items

3.99 each

Spaghetti Marinara
Pesto Vegetables
Sautéed Spinach
Crispy Fried Onions

Garlic Broccoli
French Fries
Fettuccine Alfredo

Grilled Asparagus
Garlic Mashed Potatoes
Parmesan Risotto
Homemade Chips

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

10/04/18

From the Grill

All entrées are served with a House Salad, Caesar Salad, or Soup.
Upgrade to a Small Dinner Salad | Greek Salad | Spinach Salad for an additional 2.99

Our steaks are bought and cut fresh daily! Served with a choice of one side item. (Availability is limited to guarantee freshness.)

Filetto Oscar **

Eight-ounce centercut filet mignon topped with crab meat, asparagus tips, roasted red peppers, and mushrooms in a roasted garlic citrus-cream sauce.
Served over angel hair pasta. 32.99

Filet Mignon **

Eight-ounce centercut. Served with garlic mashed potatoes. 29.99

New York Strip 14 oz. **

Chef favorite. Served with garlic mashed potatoes. 26.99



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 is 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 15.99

Sea Scallops 20.99

Salmon ** 18.99

Ahi Tuna ** 18.99

Tiger Shrimp 17.99

Tilapia 16.99

Entrée Add-Ons

Grilled, Blackened, or Fried Tiger Shrimp 6.29

Boursin Cheese 1.99

Shrimp Scampi 6.29

Grilled or Blackened Sea Scallops 8.59

Grilled or Blackened Marinated Chicken Breast 5.29

Gorgonzola 1.99

Pellegrino Marsala 2.99

Sandwiches

All sandwiches are served with French fries, unless otherwise requested.



Bruschetta Burger **

Half pound lean Certified Angus Beef served with lettuce, our tomato relish, and Provolone cheese with pesto aioli and balsamic glaze on our homemade roll. 10.99



THE Italian Burger **

Half pound lean Certified Angus Beef served with herbed goat cheese, prosciutto, red onion, and tomato with spicy red pepper chili sauce on our homemade roll. 11.99

Piedmont Chicken

Grilled chicken breast served with pesto aioli, fresh mozzarella, lettuce, tomato, and red onion on our homemade ciabatta roll. 9.59

Portobello Melt

Marinated and grilled portobello mushroom, Roma tomato, lettuce, fresh mozzarella, and pesto aioli on our warm homemade ciabatta roll. 9.99

*New Nicoletta Burger **

Half-pound lean Certified Angus Beef with a fried egg, fried onion, applewood smoked bacon, lettuce, tomato, mayonnaise, and American cheese on a homemade Giadas roll. 12.99

Stone Oven Pizza

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

Cheese

8.99

Giardino

Homemade pizza sauce with bell peppers, onions, mushrooms, black olives, broccoli, tomatoes, and mozzarella cheese. 13.99

Margherita

Our tomato sauce with sliced Roma tomatoes and fresh basil covered with parmesan and fresh mozzarella cheeses. 13.99

Chicken Bruschetta

Pesto based with our tomato relish, shaved chicken, mozzarella and parmesan cheeses, and fresh basil drizzled with a balsamic reduction. 14.99

Stromboli

Rolled pizza dough filled with ham, salami, pepperoni, and mozzarella cheese, served with Giadas homemade marinara sauce. 14.99

** Please allow extra time for this entrée to be fully prepared.*

Buffalo Chicken

Signature buffalo sauce and homemade ranch dressing with spiced chicken, red onions, celery, mozzarella, and gorgonzola cheese. 14.99

Fig & Pig

Sweet fig preserves topped with crispy prosciutto, spinach, fresh mozzarella, and aged parmesan cheese. 15.99

Bianco

Extra virgin olive oil based with homemade boursin, provolone, mozzarella, and aged parmesan with fresh garlic. 13.99

Spiced Arrabbiata

Homemade Italian sausage, salami, pepperoni, pancetta, and prosciutto served on top of provolone cheese and a spicy red chili sauce. 14.99

The Italia

Homemade pizza sauce with pepperoni, Italian sausage, fresh mozzarella, parsley, and sweet hot peppers. 14.99

Gluten Free Pizza

10" made with your choice of toppings. Starting at 12.99

Topping choices: Each .99

Pepperoni | Ham | Ground Beef | Homemade Crumbled Italian Sausage | Chicken | Prosciutto
Bacon | Pancetta | Onions | Bell Peppers | Broccoli | Banana Peppers | Jalapeños |
Black Olives | Artichokes 1.99 | Mushrooms | Tomatoes | Pineapple | Spinach | Feta Cheese
Gorgonzola Cheese | Boursin Cheese | Extra Cheese