

Trattoria Gianni

GLUTEN-FREE

ANTIPASTI

Antipasto Vegetariano	\$12.95
Caponata, zucchini, roasted sweet bell peppers, artichokes heart, mushrooms & olives.	
Carpaccio di Manzo	\$8.95
Row thin sliced filet mignon, olive oil, lemon, arrugola, shaved Parmesan cheese.	
Cozze al Vino Bianco	\$11.95
Mussels, sauteed with olive oil, garlic & white wine.	
Melanzane del Pecoraio	\$8.95
Roasted eggplant, baked with tomato sauce, goat cheese, basil & black olives.	

INSALATE

Insalata della Casa	\$6.95
Romaine lettuces, tomatoes, cucumbers, carrots, red radishes in a red wine vinegar, olive oil dressing.	
Insalata di Rucola	\$7.95
Baby organic arrugola, fresh shaved fennel, cherry tomatoes, extra virgin olive oil, lemon & shaved parmigiano.	
Insalata Variopinta.	\$8.25
Mixed baby lettuces, sliced apples & pears, caramelized pine nuts, mixed goat & gorgonzola, cheese in a herb vinaigrette.	

PASTA

“Rice spaghetti & fusilli.” We also have “Whole wheat Penne & Spaghetti.”

Spaghetti Bolognese.	\$17.95
Bolognese sauce, pecorino cheese & basil.	
Spaghetti Portofino	\$17.95
Scallops, scampi, cherry tomatoes, olive oil, garlic & white wine.	
Penne Nocerina.	\$16.95
Sun-dried tomatoes, mushrooms, olive oil, garlic, basil in a cream sauce.	
Fusilli Ruspanti	\$16.95
Roasted chicken, broccoli, cherry tomatoes, olive oil, garlic & white wine.	

Chefs Risotto selection of the evening **

SECONDI

Saltimbocca alla Sorrentina	\$22.50
Veal scaloppini topped with prosciutto, mozzarella cheese, sauteed with white wine & touch of tomato sauce.	
Petto d'Anatra alla Julia	\$22.95
Grilled duck breast, portobello mushrooms, onions, plum tomatoes & balsamic vinegar, served with pan-seared polenta.	
Petti di Pollo alla Griglia	\$16.95
Grilled chicken breast, marinated with olive oil, garlic, fresh herbs & touch of balsamic vinegar, served with sauteed spinach & mushrooms.	
Zuppa di Pesce alla Mediterranea.	\$22.95
Mussels, clams, calamari, scallops, scampi, tilapia, fresh herbs & tomato broth.	
Salmone al Vino Bianco	\$23.50
Grilled fresh Norwegian salmon filet, baked w/ white wine, capers & lemon, w/ sauteed vegetables.	

DESSERT

Panna cotta: Italian cream custard Gelato of the day Sorbetti Fresh fruit.