



*trattoria*  
**GIANNI**  
Cucina Regionale Italiana



**CHICAGO  
RESTAURANT  
WEEK 2024**  
JAN 19 - FEB 4

## DINNER MENU \$42

choose 1 item per course per person

### • ANTIPASTI

#### Polenta ai Funghi di Bosco

Grilled polenta, wild mushrooms & melted scamorza cheese

#### Insalata Barbabietole

Roasted red & yellow beets, organic arugula, crumbled blue cheese, orange zest & citrus vinaigrette

#### Misto di Pesce

Baby octopus, calamari, sautéed in EVOO, garlic, shallots, capers, roasted red peppers, cherry tomatoes, potatoes, & Jack Daniels

#### Insalata Della Casa

Romaine lettuce, tomatoes, cucumber, carrots, & red radishes in a red vinegar EVOO dressing

#### Polpette di Vitello

Homemade veal meatballs in marinara sauce, parmigiano & basil

### • SECONDI

#### Linguine Portofino

Scallops, shrimp, cherry tomatoes, EVOO & garlic

#### Branzino alla Griglia

Grilled Mediterranean Sea Bass fillet, E.V.Olive oil, garlic, fresh herbs, lemon, served with grilled vegetables

#### Penne Caprese

Penne sautéed with EVOO, garlic, Sicilian pesto & roasted tomatoes, fresh mozzarella & parmigiano

#### Risotto ai Funghi

Italian arborio rice with wild mushrooms, white truffle oil and parmigiano cheese

#### Costoletta Vesuviana

Grilled 12 oz pork chop with EVOO, garlic, rosemary & roasted potatoes

### • DESSERT

#### Tiramisù

Ladyfingers soaked in espresso & Marsala wine, layered with mascarpone cheese, fresh whipped cream & cocoa

#### Cannoli

Crunchy pastry shell stuffed with imported sheep ricotta cheese & chocolate chips, finished with pistachio

#### Gelato

Ask your server for the flavors

The Restaurant Week menu is for each guest to enjoy individually. No Substitutions. Gluten free options upon request.

Beverage, tax, and gratuity are not included