Gianni

EQUITY MEMBER NIGHT
Monday, November 9, 2026

$42.00++ per person
Domestic Beer, House Cocktail or One Glass of House Wine

APPETIZERS
(Choice of one)

Zuppa di Cavolfiore
Cauliflower Bisque with Whipped Cream and Scallion (gf) (nf)

Cesare
Chopped Hearts of Romaine, Creamy Garlic Dressing, White Anchovy and Ciabatta Croutons (gfo)

ENTRÉES
(Choice of one)

Ravioli di Aragosta
Pasta Sheets Filled With Lobster and Served with Tomatoes, Mushrooms, Snap Peas, Tarragon and Lobster Brandy Butter Sauce

Pollo Scarpariello
Chicken with Italian Sausage, Sweet Peppers, Tomato, Sliced Garlic, Lemon Juice, Rosemary, White Wine and Creamy Potatoes (gf)

DESSERT
(Choice of one)

Gelato & Sorbetto
Gelato: Vanilla Bean, Sicilian Pistachio, Chocolate and Strawberry (gf)
Sorbetto: Lemon, Blood Orange, Raspberry and Mango (df) (gf)

Crème Caramel
Caramel Custard with Berry Compote (gf) (nf)

PLEASE NO SUBSTITUTIONS OR SPLITTING. NOT AVAILABLE FOR TAKE-OUT.
(V) = Vegetarian • (VG) = Vegan • (GF) = Gluten-free • (DF) = Diary-free
Prepared in our kitchen that commonly handles wheat product and other grains.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Gianni

EQUITY MEMBER NIGHT
Monday, November 16, 2026

$42.00++ per person
Domestic Beer, House Cocktail or One Glass of House Wine

APPETIZERS
(Choice of one)

Zuppa di Pomodoro
Italian Tomato Bisque with Whipped Cream and Pancetta (Gf)

Insalata di Rucola
Arugula, Roasted Peppers, Baby Heirloom Tomatoes, Shaved Grana Padano, Toasted Walnuts and Red Wine Vinaigrette (gf) (dfo) (v)

ENTRÉES
(Choice of one)

Gemelli
Made Fresh In-House Pasta Twists with Grape Tomatoes, Sliced Garlic, Basil, Tomato Sauce and Mozzarella Di Bufala (Gluten Free Penne or Spaghetti is Available Upon Request)

Pollo Cacciatore
Slow Braised Chicken with Vegetables, Tomatoes, Mushrooms and Herbs, Served with Roasted Potatoes (gf) (df)

DESSERT
(Choice of one)

Gelato & Sorbetto
Gelato: Vanilla Bean, Sicilian Pistachio, Chocolate and Strawberry
Sorbetto: Lemon, Blood Orange, Raspberry and Mango

Pistachio Ricotta Cheesecake
Sicilian Pistachio and Creamy Ricotta Cheesecake with Berry Compote (gf) (nf)

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