

Trattoria Giancarlo – Fall 2010 Menu

Antipasti

Bruschetta. Grilled bread, garlic, basil, black pepper, extra virgin olive oil 7

Funghi. Baked mushrooms, herbs, garlic, Parmigiano, grilled polenta 16

Gamberi. Tiger shrimp, red pepper, white wine, garlic, cilantro pesto 16

Carpaccio. Beef tenderloin, Cavalli vinegar, shavings of Parmigiano 17

Insalata. Romaine hearts, arugula, red oak, Parmigiano vinaigrette 12

Firenze. Sliced prosciutto di Parma, cheese, please ask your server 14

Piadina. Grilled flat bread, red pepper pesto, bufala, arugula, prosciutto 14

Crostini. Lobster crostini, cherry tomato, garlic, basil, shrimp 12

Pasta e Riso

Aglia Olio. Garlic, red chili, olive oil, fresh herbs, capellini 20

Ragu'. Bolognese veal ragu', spaghetti 24

Gnocchi. Lobster, leek pesto cream, hand rolled potato gnocchi 24

Limone. Parmigiano, lemon, butter, cream, tagliatelle 20

Chiantigiana. Chianti wine onions, tomato sauce, Pecorino, Nicoise olives, spaghetti 22

Pomodoro. Tomato sugo, Asiago, basil, spaghetti 20

PAG. Oven roasted tomatoes, shrimp, Pinot Grigio, roasted garlic, linguine 24

Parma. Roasted portabella, prosciutto, tomato, brandy-Parmigiano cream, farfalle 22

Risotto. Carnaroli rice, seasonal ingredients. For two.

Grigliate

Lombata. Veal chop, Sangiovese, garlic, rosemary 38

Filetto. Veal tenderloin, arugula, Venere rice, Asiago-Parmigiano chip 35

Grigliato. Butterflyed beef tenderloin, hand-made sausage 29

Agnello. Grappa marinated lamb chops, fried sweet onions 35

Pollo. Chicken breast, fresh herbs, spicy 'olio santo' 29

Ossobuco. Slow braised beef shank off the bone, mashed potatoes 31

Costata. Aged rib steak, lemon, pepper, sea salt 38

Gamberoni. Shrimp, lemon zest, garlic, parsley 37

Pesce. Please ask your server for today's selection.

Dolci

Panna Cotta. White chocolate-lavender pudding, fruit, biscotti powder 9

Fichi. Red wine poached dried figs, Parmigiano shavings 8

Tartaruga. Brownie, vanilla gelato, pecans, ganache 10

Crostata. Caramel, apples, flaky pie dough, vanilla gelato 9

Risotto Brulle. Vanilla-citrus infused rice pudding, brulle crust 9

Cioccolato. Soft center chocolate cake, salt caramel 12

Formaggio. Please ask your server for a selection of today's cheeses.

Gelato. House made gelato 6

Sorbetto. House made sorbet 6

Biscotto. House made cookie 5

Private dining facilities available, please inquire.

Before ordering, please notify your server of any food related concerns or allergies.
17% gratuity for parties of 6 or more.