

"Still Green", Giamano's as always uses only humanely raised organic meats and poultry. Giamano's also uses locally grown and organic produce, in as many dishes as possible. Taste and enjoy the difference.

Chef and Owner, Steffan Manno

Appetizers

Portabello Mushrooms	12.95	Stuffed Mushrooms	8.95
Shrimp Cocktail	12.95	Mozzarella in Carozza with	
Clams Oreganto	10.95	Anchovy or Tomato Sauce	6.95
Zuppi di Clams	14.95	Fried Calamari	
Scungilli Salad	10.95	Hot or Sweet Sauce	12.95
Mussels Marinara	9.95	Hot Antipasto for Two	18.95
Baked Artichoke Hearts Francaise	9.95	Cold Antipasto for Two	15.95
Baked Artichoke Hearts		Garlic Bread	4.00
Stuffed with Crabmeat	12.95		

Soups

Tortellini en Brodo	6.95	Pasta e Fagioli	6.95
Lobster Seafood Bisque	9.95	Escarole Soup (Veal Meatballs)	6.95

Salads (Ask About Our Special Salads)

House Salad with Genoa Salami and Provolone	8.95
Sliced Tomato and Onion	5.95
Tossed Salad	6.95
Homemade Fresh Mozzarella with Roasted Red Peppers	12.95
Homemade Fresh Mozzarella with Tomato and Onions	11.95
Arugula, Endive and Raddichio with Balsamic Vinegar	9.95

(Any Requests for Salads Split or Chopped Add 2.00)

Pasta (All Pasta Cooked to Order)

Veal and Spinach Cannelloni Baked with Ricotta	20.95
Penne Bolognese	19.95
Pasta Marinara or Garlic & Oil	14.95
Pasta with Meat Sauce	18.95
Linguine Carbonara (Prosciutto-Egg-Cheese)	17.95
Linguine with Red or White Clam Sauce	19.95
Penne a la Vodka con Prosciutto	17.95
Fettuccini or Tortellini Alfredo (Optional Prosciutto)	17.95
Fettuccini or Penne Filetto Pomodoro (Optional Prosciutto)	17.95
Capellini a la Giamanos	17.95
Chicken Manicotti	18.95
Ravioli or Manicotti	16.95

Veal

Veal Francaise (White Wine and Lemon)	25.95
Veal Marsala (Marsala Wine and Mushrooms)	28.95
Veal Milanese	23.95
Veal Parmagiana with Sauce and Cheese	20.95
Veal Sinatra with Prosciutto and Cheese	28.95

*At Giamano's, everything is prepared to order. To assure perfection takes time.
Some courses may take up to an hour. The food is worth the wait. Buon Appetito!*

Seafood

Broiled Filet of Flounder	19.95
Filet of Flounder Francaise	20.95
Filet of Flounder GIAMANO'S (Cream Sauce with Capers and Olives)	23.95
Filet of Flounder (Stuffed with Fresh Crabmeat and Spices)	28.95
Shrimp Scampi (Fresh Parsley, Garlic, Wine and Spices)	24.95
Shrimp Stuffed with Crabmeat	28.95
Shrimp Parmigiana.	21.95
Shrimp Francaise	24.95
Lobster Tails Scampi or Francaise	29.95
Calamari or Scungilli Marinara over Linguine	23.95
Zuppa de Peche over Linguine (Clams, Mussels, Shrimp, Calamari, and a Half Lobster Tail)	29.95
Lobster Tails Fra Diavalo (Hot or Mild)	29.95

Poultry

Chicken Murphy (Sauteed Onions, Hot or Sweet Cherry Peppers and Potatoes)	On Bone	19.95
.....	All White Meat	21.95
Chicken Francaise (Boneless Chicken Breast)		18.95
Chicken Parmigiana (Boneless Chicken Breast)		18.95
Chicken Savoy (Vinegar, Hot or Sweet Cherry Peppers)	On Bone	19.95
.....	All White Meat	21.95
Chicken with Anchovies and Balsamic	On Bone	18.95
.....	All White Meat	20.95

From the Broiler

New York Cut 16-Ounce Sirloin Steak	27.95
New York Cut 16-Ounce Sirloin Steak Oreganata	29.95
Steak Murphy	29.95
Sausage Murphy	18.95
Pork Chops Murphy	24.95

Ala Carte

Italian Risotto with Green Onion, Herbs and Cream	9.95
Sauteed Escarole (Garlic and Oil)	9.95
Escarole a la GIAMANO'S (Gaeta Olives and Capers)	12.95
Home Fries with Peppers	9.95
Broccoli Rabe (Bitter Broccoli)	14.95
Broccoli Rabe with Sausage	(In Season) 18.95
Side of Meatballs or Sausage (with Marinara)	(In Season) 8.95

House Specialties

Fresh Beef Tripe in Tomato Sauce	18.95
Eggplant Roallantine Rolled and Stuffed with Riccotta Cheese	18.95
Eggplant Parmagiana	15.95
Chicken Livers Sauteed with Marsala Wine and Mushrooms	18.95
Beef Braciola (Thin Sliced Beef Stuffed and Rolled)	23.95

All Entrees Served with Fresh Bread, Side of Pasta or Potato and Vegetable

****Any Requests for Entrees Shared OR served over Pasta Add 4.95****

Vegetarian Specialties

Penne Fresh Tomato Basil with Broccoli Rabe and Thin Slice Garlic	18.95
Risotto and Marinated Vegetables - Artichoke Hearts, Portabellas and Sundried Tomatoes	15.95
GIAMANO's Famous Zucchini Savoy - Squash Baked with Savoy Topping, Balsamic Vinegar	14.95
and Your Choice of Hot, Sweet or Mixed Peppers	

For the Children

Penne or Linguine	7.95
Mozzarella Sticks	6.95
Chicken Parmigiana with Penne	9.95
Ravioli (4)	8.95
Penne with Meatballs	9.95
Freshly Breaded Chicken Fingers	9.95

Desserts

Fresh Fruit Sorbet. Market Price	Tartufo	5.50
Homemade Cheese Cake 9.00	Cannoli	6.50
Italian Gelato Market Price		

Beverages

Coffee, Tea or Milk 2.00	Sparkling Water Medium	4.50
Espresso 3.50 Large	7.00
Cappuccino 4.00	Mineral Water Large	8.00
Soda 2.00		
Cafe Late 4.50		



At Giamano's we have been, and continue to use, humanely raised organic meats and natural poultry. We also try to use locally grown and seasonal organic produce in as many dishes as possible. Taste and enjoy the difference.

For Parties of Six or More an 18% Gratuity is included.

Off-Premise Catering Available!

Let Giamano's Cater Your Next Party!

Giamano's
Ristorante

giamanos.com