



*Giancarlo's*  
SICILIAN STEAKHOUSE & PIZZERIA  
DINNER MENU



**PREMIUM OFFSITE CATERING FOR ALL OF YOUR OCCASIONS**

- ✓ Unforgettable Memories
- ✓ Elegant Decor
- ✓ Delectable Food
- ✓ Polished Service
- ✓ Impressed Guests
- ✓ The most fun, stress free, and stylish event you'll ever have

**CALL OLIVIA AT [716] 650-5566 TO PLAN YOUR EVENT**

EVERY TABLE HAS A STORY

@Giancarlos5110

## DAILY SPECIALS



**BLACK AND BLUE PIZZETTE** | prosciutto, fresh mozzarella, crumbled bleu cheese, grilled steak, caramelized onions, topped with arugula, balsamic glaze, and shaved parmigiano | \$15<sup>90</sup>

**SAUSAGE & BEANS SMALL PLATE** | housemade pork sausage, sauteed kale, cannellini beans, roasted garlic | \$8<sup>90</sup>

**RUSTICA PAPPARDELLE** | pappardelle pasta, sauteed eggplant, arugula, radicchio, shallots, artichoke, oyster mushrooms, served in a light pecorino toscano cream sauce | \$21<sup>90</sup>

**CAJUN DRY AGED STRIP** | cajun crusted 16oz dry aged NY Strip [prepared sous vide], lobster and cauliflower au gratin potato, roasted broccolini with cocounut oil | \$52<sup>90</sup>

**SEABASS** | seared 5oz seabass, citrus and fennel farro, blistered heirloom cherry tomatoes, orange beurre blanc, topped with sunflower seeds | \$24<sup>90</sup>

**CHOCOLATE VANILLA TWIST CREME BRULEE** traditional creme brulee infused with vanilla and chocolate, brittany short bread biscuit | \$9<sup>90</sup>

## APPETIZER PLATTERS

**ANTIPASTI** | bufala mozzarella caprese stack, parmigiano reggiano, prosciutto di parma, grilled artichoke and kalamata olive tapenade, basil pesto, grilled crostini, 18 yr aged balsamic vinegar | \$19<sup>90</sup>

**AHITUNA** | wasabi, arugula, cucumbers, capers, soy gastrique, pickled ginger, pickled red onion | \$18<sup>90</sup>

**CAJUN SHRIMP COCKTAIL** | grilled and chilled cajun crusted tiger shrimp, avocado aioli, fresh lemon, cocktail sauce | \$19<sup>90</sup>

**MEATBALL GABRIELA** | black pepper ricotta, crispy parsley, grilled crostini | \$11<sup>90</sup>

**CALAMARI FRITTI** | served with garlic aioli, pomodoro, fresh lemon | \$14<sup>90</sup>

**HUMMUS PLATTER** | grilled pita, carrots, celery, cucumber, kalamata olives, pepperoncini | \$16<sup>90</sup>

**SICILIAN WINGS** | \$15<sup>90</sup> for 10 Wings | \$25<sup>90</sup> for 20 Wings baked chicken wings, garlic, parmigiano, herbs [takes 20 minutes to prepare]

## SMALL PLATES



**ARANCINI** | [2] lightly fried mozzarella and sweet pea risotto, tomato basil sauce, arugula | \$7<sup>90</sup>

**SCALLOPS** | [2] seared day boat scallops, lemon and caper sauce, crispy prosciutto, potato gaufrette | \$13<sup>90</sup>

**SIZZLING CAJUN CHICKEN** | grilled cajun and barbecue chicken, topped with a pineapple and corn salsa, served with chipotle aioli, avocado aioli, and bbq sauce | \$11<sup>90</sup>

**SIZZLING STEAK** | soy marinated and grilled tenderloin, roasted wild mushrooms, caramelized onions, bok choy | \$12<sup>90</sup>

**VENETIAN STUFFED PEPPER** | banana peppers, house made pork sausage, goat cheese and mozzarella, tomato confit and parsley oil, pine nuts, pretzel crostini, sicilian bread crumbs | \$12<sup>90</sup>

## BRICK OVEN PIZZA

**MARGHERITA** | fresh mozzarella, crushed tomato sauce, fresh basil | \$13<sup>90</sup>

**PEPPERONI** | mozzarella, crushed tomato sauce, pepperoni | \$14<sup>90</sup>

**MUSHROOM** | fresh mozzarella, asiago, parmigiano, braised mushrooms, truffle oil | \$15<sup>90</sup>

**GIUSEPPE** | mozzarella, bacon, pepperoni, mushrooms, crushed tomato sauce | \$16<sup>90</sup>

**ALIBABBA** | crushed tomato sauce, fresh mozzarella, arugula, cherry tomatoes, shaved parmigiano | \$15<sup>90</sup>

**BALSAMIC CHICKEN** | mozzarella, tomato, grilled chicken, balsamic glaze | \$15<sup>90</sup>

**STEAK** | mozzarella, asiago, grilled steak, banana peppers, caramelized onions | \$16<sup>90</sup>

**BUFFALO CHICKEN** | mozzarella, bleu cheese, braised buffalo chicken, celery, hot sauce | \$16<sup>90</sup>

## SALAD & SOUP

[add panko or grilled chicken \$7<sup>90</sup> | organic salmon \$12<sup>90</sup> shrimp \$9<sup>90</sup> | ahi tuna \$9<sup>90</sup> | anchovies \$3<sup>90</sup> | scallops \$12<sup>90</sup>]

**CARANI SALAD** | arugula, goat cheese, cherry tomatoes, toasted pine nuts, balsamic glaze | \$11<sup>90</sup>

**BEEF AND QUINOA SALAD** | roasted beets, quinoa, gorgonzola cheese, shaved fennel, mandarin oranges, radish, walnuts, chopped mixed greens, citrus vinaigrette | \$13<sup>90</sup>

**BERRY SALAD** | mixed greens and baby kale, strawberries, blueberries, shaved almonds, mixed berry balsamic vinaigrette, goat cheese | \$13<sup>90</sup>

**KALE CAESAR SALAD** | baby kale, Giancarlo's caesar dressing, crispy garbanzo beans, marinated roasted tomatoes, lemon, shaved pecorino | \$11<sup>90</sup>

**CAESAR SALAD** | romaine lettuce, herbed croutons, shaved pecorino, Giancarlo's caesar dressing | \$9<sup>90</sup>

**TOMATO BASIL BISQUE** | \$6<sup>90</sup>

## SEAFOOD

**LOBSTER TAIL & TRUFFLE RISOTTO** | 7oz south african lobster tail, truffle and parmigiano risotto, roasted asparagus, crispy wild mushrooms, sherry porcini sauce | \$39<sup>90</sup>

**MEDITERRANEAN SALMON** | blackened organic salmon, hummus, cucumber and basil quinoa, radicchio, shaved fennel, parsley oil, pine nuts | \$27<sup>90</sup>

**CRAB CRUSTED SALMON** | seared organic salmon, broiled crab crust, mashed potatoes, citrus beurre blanc, crispy parsnips, sautéed spinach | \$27<sup>90</sup>

**FRESH CATCH OF THE DAY** | see daily specials

## PASTA AND ENTREES

[gluten free pasta available for an additional \$1<sup>90</sup>]

**MAMMA'S MEATBALL** | spaghetti, pomodoro, mamma's meatball, shaved parmigiano | \$19<sup>90</sup>

**BRAISED RAGU TORTELLONI** | fresh tortelloni stuffed with parmigiano reggiano and provolone, slow braised beef and pork ragu, wild mushrooms, caramelized onions, shaved montemore cheese | \$24<sup>90</sup>

**SARATOGA** | penne, house made pork sausage, spicy arrabiata sauce, fire roasted red peppers, fresh ricotta cheese | \$22<sup>90</sup>

**PASTA ALLA NORMA** | pappardelle pasta, pomodoro sauce, crispy eggplant, grilled artichoke, fresh basil, ricotta salata | \$21<sup>90</sup>

**CHICKEN MILANESE** | panko crusted chicken cutlet, shaved pear, roasted broccolini, cauliflower puree, pecorino sardo, balsamic glaze | \$24<sup>90</sup>

**CHICKEN PARMIGIANO** | panko crusted chicken cutlets, rosé sauce, baked mozzarella and parmigiano, spaghetti | \$21<sup>90</sup>

## PREMIUM STEAKS



## SIGNATURE CUTS

**22OZ 'SOUS VIDE' BONE-IN RIBEYE** | \$54<sup>90</sup>

Certified Angus Beef Prime

**THE GODFATHER: 28OZ NY STRIP** | \$59<sup>90</sup>

Certified Angus Beef Prime

**12OZ WAGYU NY STRIP** | \$69<sup>90</sup>

Grade 7 American Wagyu

**8OZ WAGYU FILET MIGNON** | \$59<sup>90</sup>

Grade 7 American Wagyu

## CERTIFIED ANGUS CUTS

**6OZ PETITE FILET MIGNON** | \$28<sup>90</sup>

**10OZ FILET MIGNON** | \$39<sup>90</sup>

**10OZ FILET OF STRIP** | \$28<sup>90</sup>

**14OZ PRIME DELMONICO** | \$38<sup>90</sup>

**16OZ DRY AGED STRIP** | \$42<sup>90</sup>

## CHEF'S PREPARATIONS

[our chef's preparations are individual portions]

**CAJUN AND CORN** | citrus cajun rub, house made creamed corn, crispy onions | \$8<sup>90</sup>

**AU POIVRE AND GORGONZOLA** | gorgonzola and peppercorn crust, brandy and dijon sauce, marinated cippolini onion, roasted broccolini | \$8<sup>90</sup>

**'OSCAR'** | house made bernaise sauce, roasted asparagus, baked jumbo lump crab | \$9<sup>90</sup>

**PIEDMONT** | sherry porcini sauce, roasted wild mushrooms, truffle frites | \$8<sup>90</sup>

## FAMILY STYLE SIDES

**MASHED POTATOES** | \$5<sup>90</sup>

**FRESH CUT TRUFFLE & PARMIGIANO FRITES** | \$9<sup>90</sup>

**ROASTED WILD MUSHROOMS** | \$9<sup>90</sup>

**LEMON ROASTED ASPARAGUS** | \$9<sup>90</sup>

**AU GRATIN POTATO** | \$9<sup>90</sup>

**AU GRATIN BROCCOLI AND CHEDDAR** | \$9<sup>90</sup>

**SPICY ROASTED BROCCOLINI AND GARLIC** | \$9<sup>90</sup>

**HOUSE MADE CREAMED CORN** | \$8<sup>90</sup>

**LOBSTER & PROSCIUTTO MAC N' CHEESE** | \$15<sup>90</sup>

**SOUTH AFRICAN LOBSTER TAIL** | \$29<sup>90</sup>