



GIANO Restaurant

126E 7 st. New York City 212 673 7200 www.gianonyc.com

SMALL BITES / SIDES ORDER

GREEN OLIVES.....	\$ 7. ⁹⁵
PEAS AND FAVA BEANS.....	\$ 9. ⁹⁵
BROCCOLI RABE.....	\$ 9. ⁹⁵
FRENCH FRIES.....	\$ 10. ⁹⁵
PARMIGIAN TRUFFLE FRENCH FRIES.....	\$ 11. ⁹⁵
CROQUETTE SPINACH & PINE NUTS (3PCS).....	\$ 11. ⁹⁵
PANZEROTTI MUSHROOM & MOZZARELLA (3 PCS).....	\$ 11. ⁹⁵
PANZEROTTI TOMATO & MOZZARELLA (3 PCS).....	\$ 11. ⁹⁵

APPETIZERS

BRUSCHETTA TRADIZIONALE (3 pcs)	12. ⁹⁵
Fresh chopped tomatoes, garlic, EVO	
POLPETTE AL POMODORO GRATINATE	16. ⁹⁵
Grass fed beef meatballs, tomato sauce, parmigiano	
PARMIGIANA DI MELANZANE	16. ⁹⁵
Eggplant, mozzarella, tomato sauce, parmigiano, basil	
FRITTURA DI CALAMARI	18. ⁹⁵
Fried calamari, tartar sauce and lemon	
TOASTED RAVIOLI (8 pcs).....	18. ⁹⁵
Fried breaded cheese ravioli, marinara sauce	
CARPACCIO DI BRESAOLA	18. ⁹⁵
Dry cured beef (bresaola), shaved parmigiano, EVO	
CAPRESE	19. ⁹⁵
Imported Bufala mozzarella, tomato, basil, EVO	
PIATTO DI SALUMI	21. ⁹⁵
Selection of italian cured meats	

HOUSE WINE

RED.....	\$ 11
WHITE.....	\$ 11

SELECTED WHITE WINE

PINOT GRIGIO.....	\$ 13 / 48
SAUVIGNON BLANC.....	\$ 14 / 52
CHARDONNAY.....	\$ 14 / 52
FALANGHINA.....	\$ 15 / 58

SELECTED RED WINE

PINOT NOIR.....	\$ 13 / 48
MONTEPULCIANO.....	\$ 14 / 52
CHIANTI.....	\$ 14 / 52
CABERNET SAUVIGNON....	\$ 14 / 52

ROSE' WINE

ROSE'.....	\$ 14 / 52
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SPARKLING WINE

PROSECCO.....	\$ 14 / 52
APEROL SPRITZ.....	\$ 15
LEMON SPRITZ.....	\$ 15
BELLINI	\$ 15

DESSERT WINE

VIN SANTO.....	\$ 12
PASSITO PANTELLERIA.....	\$ 12
MOSCATO D'ASTI	\$ 12
PORT WINE.....	\$ 12
DIONESE'S VERMOUTH.....	\$ 12

BEERS

PERONI.....	\$ 8
MENABREA BLONDE.....	\$ 8
MENABREA AMBER.....	\$ 8
HEINEKEN ZERO ALCOHOL...\$	8

SOFT DRINKS

COKE.....	\$ 4
DIET COKE.....	\$ 4
SPRITE.....	\$ 4
BLOOD ORANGE S.PELLEGRINO...\$	5
LEMON S.PELLEGRINO.....	\$ 5

WATER

S.PELLEGRINO 1 LITRE.....	\$ 8
PANNA 1 LITRE.....	\$ 8

We accept VISA, MASTERCARD, AMEX and DISCOVERY
Limit of 5 credit card for table
20 % gratuity added to parties of 5 or more
Corkage fee \$ 30 / bottle cake fee \$ 4 / person

DISHES MAY CONTAIN ALLERGENS. IF YOU HAVE ANY DIETARY REQUIREMENTS PLEASE ASK TO OUR STAFF

EXECUTIVE CHEF: Matteo Niccoli

SALADS

Add: chicken \$ 9.95, Shrimp \$ 9.95, sausage \$10.95

INSALATA DI RUCOLA	14. ⁹⁵
Arugula salad, parmigiano shaved, balsamic reduction	
KALE SALAD	15. ⁹⁵
Kale salad, pickled onions, goat cheese, walnuts, balsamic vinaigrette	

HAPPY HOUR

Tue-Wed-Thur 5pm to 6pm

BEERS	5
WINE (HOUSE).....	8
SPRITZ	11
PASTA + DRINK	26
(*) Selected pasta only	

PASTA

Add: Mozzarella \$ 2.95, Mushrooms \$ 2.95, Broccoli rabe \$ 3.95, Shrimp \$ 5.95, Chicken \$5.95, Sausage \$ 6.95, Buffalo Mozzarella \$ 6.95

GLUTEN FREE \$2

SPAGHETTI AL POMODORO (*)	17. ⁹⁵
Homemade spaghetti, tomato sauce, cherry tomatoes confit, parmigiano	
SPAGHETTI ALLA PUTTANESCA	19. ⁹⁵
Homemade spaghetti, capers, black olives, anchovies, tomato sauce	
SPAGHETTI ALLA GRICIA CON TARTUFO (*)	20. ⁹⁵
Homemade spaghetti, white wine sauce, pancetta (italian bacon), parmigiano, truffle oil	
GEMELLI AL PESTO (*)	22. ⁹⁵
Homemade gemelli, basil pesto sauce, cherry tomatoes, touch of cream, parmigiano	
RIGATONI ALL' AMATRICIANA	21. ⁹⁵
Homemade rigatoni, tomato sauce, pancetta (italian bacon), onions, red pepper flakes, parmigiano	
RAVIOLI DI SPINACI E RICOTTA	21. ⁹⁵
Homemade spinach/ricotta ravioli, butter and sage sauce, parmigiano	
LASAGNA TRADIZIONALE	20. ⁹⁵
Tradizional bolognese lasagna with grass fed beef ragout, bechamel sauce, parmigiano light tomato sauce	
SPAGHETTI CACIO E PEPE	22. ⁹⁵
Homemade spaghetti, black pepper, pecorino cheese	
TAGLIATELLE ALLA TIROLESE (*)	22. ⁹⁵
Homemade tagliatelle, cream sauce, mushrooms, speck (smoked prosciutto), parmigiano	
SPAGHETTI CON POLPETTE	22. ⁹⁵
Homemade spaghetti, grass fed beef meatballs, tomato sauce, parmigiano	
RIGATONI CON CIME DI RAPA E SALSICCIA	22. ⁹⁵
Homemade rigatoni with sausage, broccoli rabe, garlic and red pepper flakes, parmigiano	
TAGLIATELLE ALLA BOLOGNESE (*)	23. ⁹⁵
Homemade tagliatelle, grass fed beef ragout, tomato sauce, parmigiano	
RIGATONI CON RAGU DI SALSICCIA AL TARTUFO	24. ⁹⁵
Homemade rigatoni, sausage ragout, cream, parmigiano, truffle oil	