

# The Giambancos

## Italian Grill

### Appetizers

**Mozzarella Fritti 9**

**Calamari Fritti 12**

#### Caprese Salad

Sliced tomatoes with fresh basil, fresh mozzarella, extra virgin olive oil, topped with a balsamic glaze **9.5**

#### Brussel Sprouts

Fresh brussel sprouts sauteed with EVOO, garlic and bacon drizzled with a balsamic glaze **11**

#### Fresh PEI Mussels

Two dozen Prince Edward Island Mussels sautéed in your choice of white wine or marinara sauce served with toasted Italian bread **12**

#### Tomato Bruschetta

Toasted Italian bread topped with diced tomatoes, basil, fresh mozzarella, extra virgin olive oil and a hint of garlic **10**

#### Filet Bruschetta\*

Toasted Italian bread topped with strips of filet mignon, caramelized onions, grilled asparagus and boursin cheese **13**

#### Bada Bing Shrimp

6 jumbo beer battered fried shrimp topped with our sweet and spicy Bada Bing sauce **12**

#### Ahi-tuna\*

Sesame crusted pan seared ahi-tuna served with sesame ginger sauce **12.5**

#### Antipasto Rustico

Fresh grilled eggplant stacked with fresh basil, roasted red peppers, fresh mozzarella, drizzled with extra virgin olive oil and balsamic vinegar **9.5**

#### Lobster Spinach Dip

Served with tortilla chips **12**

#### Buffalo Wings (8)

Tossed with Buffalo sauce or Chipotle BBQ **11**

#### Portobello Filippo

Grilled portobello mushrooms topped with lump crab meat and fresh melted mozzarella **12.5**

### Soups

**Italian minestrone 5.5**

**Lobster & crab bisque 6.5**

### Subs and Wraps

#### Cheesesteak

Lettuce, tomato, mayo and grilled onions **12**

#### Chicken Philly

Lettuce, tomato, mayo and grilled onions **12**

#### Turkey

Lettuce, tomato, mayo, raw onions and dressing **12**

#### Italian

Ham, prosciutto, provolone, salami, lettuce, tomato, mayo, raw onions and dressing **12**

#### Buffalo Chicken

Buffalo sauce, provolone, lettuce and ranch **12**

#### Sausage and Peppers

Tomato sauce and grilled onions **12**

### Italian Parmesan Subs

Baked with tomato sauce and mozzarella

**Chicken 12**

**Meatball 12**

**Sausage 12**

**Eggplant 12**

**Veal 12.5**

All above served with fries

### Side Salads

#### House Salad

Mixed greens topped with red onions, Kalamata olives and roma tomatoes **5**

### Gourmet Salads

#### Asian Chicken Salad

Romaine topped with chicken, rice noodles, almonds, crisp wontons, oranges and sesame seeds with Sesame Ginger dressing **15**

#### Seafood Salad

Fresh spinach topped with grilled shrimp, lump crab meat, feta cheese, roasted red peppers, roma tomatoes and red onions with a balsamic vinaigrette **16**

#### Cobb Salad

Mixed greens, bacon, roma tomatoes, red onion, crisp wontons and hard boiled eggs topped with fried chicken **15**

#### Filet Salad\*

Mixed greens topped with strips of filet mignon, roasted red peppers, grilled Portobello mushrooms and roma tomatoes with a balsamic vinaigrette **16**

#### Caesar Salad

Crisp romaine with croutons and Caesar dressing sprinkled with shaved parmigiano **5**

#### The Giambanco Salad

Mixed greens topped with roma tomatoes, red onions, roasted red peppers, fresh mozzarella and grilled chicken with extra virgin olive oil and balsamic vinegar **15**

#### Caesar Salad

Crisp romaine with croutons and Caesar dressing sprinkled with shaved parmigiano **10**

#### Greek Salad

Mixed greens topped with red onions, roma tomatoes, black olives, feta and Italian dressing **12**

#### Ahi-tuna Salad\*

Sesame crusted pan seared Ahi-tuna served on a bed of arugula, with crisp wontons, rice noodles with Sesame Ginger dressing **16**

• Shrimp **6** • Salmon **7** • Chicken **5**

### Pizzette

### Brick Oven Pizza

#### Create your own pizzetta

Your choice: Pomodoro sauce or White sauce

**12" NY STYLE  
(thin crust)**

**12" CHICAGO STYLE  
(deep dish)**

**13**

**15**

#### Margherita Pizzetta

Pomodoro sauce, fresh mozzarella and fresh basil

**14.5**

**16.5**

#### The Sicilian Pizzetta

Pomodoro sauce, grilled eggplants, fresh basil, mozzarella and shaved parmigiano cheese

**16**

**18**

#### Pizzetta Rustica

Pomodoro sauce, artichokes, roasted red peppers, grilled Portobello mushrooms and fresh mozzarella

**17**

**19**

#### Pizzetta di Mare

Garlic and extra virgin olive oil, grilled shrimp, lump crab meat, with mozzarella and shaved parmigiano

**20**

**22**

#### Pizzetta Palermo

Pomodoro sauce, mozzarella, prosciutto topped with fresh arugula and shaved parmigiano cheese drizzled with extra virgin olive oil

**16**

**18**

**18" XL Cheese Pizza (Take Out Only) 17 Additional Topping 2.5**

**Gluten Free 12" Cheese pizza 12.5**

#### Gourmet ingredients 1.5

• Pepperoni • Italian sausage • Fresh Mushrooms • Portobello mushrooms • Green Peppers • Roasted Red Peppers • Onions • Red Onions • Fresh Spinach • Fresh Basil • Tomatoes • Artichokes • Fresh Mozzarella • Prosciutto • Grilled Eggplants • Anchovies • Pineapple • Ham • Broccoli • Grilled shrimp **6** • Lump crab meat **5** • Chicken **4**

### Stromboli and Calzone

#### Stromboli

Mozzarella, pepperoni, sausage, ham, and sauce **13.5**

#### Calzone

Mozzarella and ricotta cheese **12**

### Burgers and Sandwiches

#### Cheeseburger\*

8oz fresh ground chuck with American cheese, lettuce, tomato, raw onions and mayo **12**

#### The Godfather Burger\* G

8oz fresh ground chuck mixed with plum tomatoes and a hint of garlic, topped with grilled Portobello mushrooms and provolone cheese **13**

#### The Giambanco Burger\* G

8oz fresh ground chuck topped with boursin cheese, provolone cheese, fried onion straws, lettuce, tomato and jalapeño peppers **13**

#### Chipotle BBQ Burger

8oz fresh ground chuck topped with provolone cheese, fried onion straws, lettuce, chipotle mayo and chipotle BBQ sauce **13**

#### Grilled Chicken Sandwich

Fresh grilled chicken breast topped with chipotle BBQ sauce, provolone cheese, lettuce and tomato **12**

#### Deluxe Club

Your choice of white or wheat toast stacked with ham, turkey, American cheese, lettuce, tomato, bacon and mayo **12**

All above served with fries

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\* May be consumed raw or undercooked.

## Vitello (veal)

### Vitello a la Giambanco

Lightly floured and simmered with fresh mushrooms, red onions and prosciutto in a sherry wine sauce **22**

### Vitello Parmigiana

Breaded veal topped with tomato sauce and melted mozzarella cheese **21**

All above served with spaghetti and a house or Caesar salad

## Carne (steak)

### 6oz Filet Mignon\* **25**

### 12oz Ribeye\* **22**

### 8oz Pork Ribeye\* **20**

Topped with sautéed mushrooms and red onions in a sherry wine sauce

All above served with your choice of a side and a house or Caesar salad

**Add Crab Cake to any entree 9**

## Pasta

### Penne Vodka ☞

Penne pasta tossed in our plum tomato cream sauce with a hint of vodka  
**Half 12 Full 16**

### Penne Giuseppe ☞

Penne pasta tossed with fresh spinach, sun-dried tomatoes, Kalamata olives, feta and parmigiano cheese sautéed with garlic and extra virgin olive oil  
**Half 13 Full 18**

### Fettuccini Alfredo

Fettuccini pasta tossed in our rich and creamy alfredo sauce **Half 11 Full 15**

### Cheese Tortellini

Tortellini tossed in our rich and creamy alfredo sauce **Half 11.5 Full 16**

### Linguini Pescatore ☞

Shrimp, clams, calamari, and lump crab meat sautéed in your choice of red or white sauce with a hint of white wine and sprinkled with parmigiano cheese  
**Half N/A Full 26**

### Linguini alle Vongole

Your choice of red or white clam sauce over linguini pasta sprinkled with parmigiano cheese **Half N/A Full 19**

### Shrimp Scampi

Jumbo shrimp sautéed with garlic and extra virgin olive oil and butter over linguini pasta sprinkled with parmigiano cheese **Half 15 Full 19**

### Gourmet Lobster and Crab Ravioli ☞

Lobster and crab stuffed ravioli on a bed of our blended vodka sauce with lobster meat  
**Half 18.5 Full 23.5**

### Penne Pesto

Penne pasta tossed in our homemade herb pesto sauce sprinkled with parmigiano cheese  
**Half 11 Full 15**

### Fettuccini Primavera ☞

Mixed vegetables sautéed with garlic and extra virgin olive oil with a hint of white wine, sprinkled with parmigiano cheese tossed with fettuccini pasta  
**Half 12.5 Full 17**

### Sicilian Style Spaghetti

Spaghetti topped with meat sauce, meatballs, sausage, and baked with mozzarella cheese **Half 14 Full 18.5**

All above pasta served with your choice of a house or Caesar salad

Add Half: Shrimp **3.5** • Chicken **2.75** • Broccoli **2** • Gluten Free Penne Pasta **2**

Add Full: Shrimp **6.5** • Chicken **5.5** • Broccoli **4** • Gluten Free Penne Pasta **3.5**

## Traditional Pastas

### Choose Pasta

**Half 12.5 Full 14.5**  
• Penne • Spaghetti  
• Fettuccini • Gluten Free Penne  
• Linguini Add **Half 2 • Full 3.5**

### Choose Sauce

• Tomato Sauce • Sausage **3**  
• Meat Sauce • Meatball **2**  
• Marinara Sauce • Cheese **1.5**

## Stuffed Pasta

### Lasagna ☞

Meat Lasagna baked with meat sauce and mozzarella cheese **15**

### Manicotti

2 rolls of pasta filled with ricotta cheese baked with tomato sauce and mozzarella cheese **14.5**

### Ravioli

Stuffed with ricotta cheese baked with tomato sauce and mozzarella cheese **15.5**

All above pasta served with your choice of a house or Caesar salad

## Pollo (chicken)

### Pollo Marsala

Fresh chicken breast sautéed with mushrooms and rosemary in a marsala wine sauce **19**

### Pollo Picatta

Fresh chicken breast simmered in a lite lemon sauce with red onions and capers **19**

### Pollo Parmigiana

Fresh breaded chicken breast topped with tomato sauce and melted mozzarella cheese **18**

### Pollo Fiorentina ☞

Fresh breaded chicken breast topped with a spinach and artichoke cream sauce **20**

### Pollo Mediterraneo ☞

Chicken breast simmered in a white wine sauce with mushrooms, roasted red peppers, and spinach topped with melted fresh mozzarella **21**

### Eggplant Parmigiana

Breaded eggplants topped with tomato sauce and melted mozzarella **17**

All above served with spaghetti and a house or Caesar salad

## Pesce (fish)

**Atlantic Salmon** Mild and moist **22**

**Rainbow Trout** delicate in flavor, tender flaky texture **21**

### Ahi-Tuna\*

Unmistakable mild flavor and is ruby red in appearance. This melt-in-your-mouth fish is clearly the "Filet of the Sea" **23**

**Our fresh fish is cooked to perfection over our open flame char broiler to enhance the flavor and then topped with your choice of one of our signature sauces.**

- Sesame Ginger sauce
- Herb pesto sauce
- Bada-Bing sauce
- Lemon caper butter sauce

**Fried Shrimp** (8) beer battered fried shrimp **20**

**Crab Cakes** (2) pan seared, made with lump crab meat **22**

All above served with your choice of a side and a house or Caesar salad

## Sides

Baked Potato **5.5** • Fries **5.5** • Onion Rings **5.5** • Grilled Asparagus **5.5**

Steamed Broccoli **5.5** • Sautéed Spinach **5.5** • Mixed Vegetable Medley **5.5**

## Beverages

Pepsi products **3** • Tea **3** • Coffee **3**

Cappuccino **5.6** • Espresso **4.5**

## Desserts

Tiramisu **6.5** • Cheesecake **6.5** • Crème Brulee **7** • Cannoli **5.5**

Godfather Brownie **7**

*The Giambanco Family uses the freshest ingredients making everything in house to bring you*

# A Taste You Can't Refuse

*Since 1976*

**The Giambancos**  
*Italian Grill*

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\*Please be advised that while the food is gluten free, it is made in an environment that uses other products with gluten.

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