## Apperizers

## Mozzarella Fritti 10

## Calamari Fritti 13

Caprese Salad
Sliced tomatoes with fresh basil,
fresh mozzarella, extra virgin olive oil
topped with a balsamic glaze 10

## Brussel Sprouts

Fresh brussel sprouts sauteed with EVOO, garlic and bacon drizzled with a balsamic glaze 12

## Fresh PEI Mussels IT

Two dozen Prince Edward Island Mussels sautéed in your choice of white wine or marinara sauce served with toasted Italian bread 13

## Tomato Bruschetta

Toasted Italian bread topped with diced tomatoes, basil, fresh mozzarella, extra virgin olive oil and a hint of garlic 11
Filet Bruschetta* TI
Toasted Italian bread topped with strips of filet mignon, caramelized onions, grilled asparagus and boursin cheese 15.5

Bada Bing Shrimp II
6 jumbo beer battered fried shrimp topped with our sweet and spicy Bada Bing sauce 13

## Ahi-tuna*

Sesame crusted pan seared ahi-tuna served with sesame ginger sauce 15

## Antipasto Rustico

Fresh grilled eggplant stacked with fresh basil roasted red peppers, fresh mozzarella, drizzled with extra virgin olive oil and balsamic vinegar 10

## Lobster Spinach Dip

Served with tortilla chips 13
Buffalo Wings (8)
Tossed with Buffalo sauce or Chipotle BBQ 13
Portobello Filippo
Grilled portobello mushrooms topped with lump crab meat and fresh melted mozzarella 13

## Suups

Italian minestrone 5.5
Lobster \& crab bisque 7

## Sulbs and Wraps

Cheesesteak
Lettuce, tomato, mayo and grilled onions 12.5
Chicken Philly
Lettuce, tomato, mayo and grilled onions 12.5

## Turkey

Lettuce, tomato, mayo, raw onions and dressing 12.5

## Italian

Ham, prosciutto, provolone, salami, lettuce,
tomato, mayo, raw onions and dressing 12.5

## Buffalo Chicken

Buffalo sauce, provolone, lettuce and ranch 12.5
Sausage and Peppers
Tomato sauce and grilled onions 12.5

## llalian Parmesan Sulis

Baked with tomato sauce and mozzarella
Chicken 12.5
Meatball 12.5
Sausage 12.5
Eggplant 12.5
Veal 13
All above served with fries

## Sitite Salads

## House Salad

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

## Gourmel Salads

Asian Chicken Salad
Romaine topped with chicken, rice noodles, almonds, crisp wontons, oranges and sesame seeds with Sesame Ginger dressing 16

## 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 17

## Cobb Salad

Mixed greens, bacon, roma tomatoes, red onion, crisp
wontons, shredded cheddar and hard boiled eggs
topped with fried chicken 16
Filet Salad* ${ }^{*}$
Mixed greens topped with strips of filet mignon,
roasted red peppers, grilled Portobello mushrooms and roma tomatoes with a balsamic vinaigrette 19

## 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 grilled chicken with

## Caesar Salad

Crisp romaine with croutons and Caesar dressing sprinkled with shaved parmigiano 11

## Greek Salad

Mixed greens topped with red onions, roma tomatoes, black olives, feta and Italian dressing 13

## Ahi-tuna Salad* ए

Sesame crusted pan seared Ahi-tuna served on a bed of arugula, with crisp wontons, rice noodles with Sesame Ginger dressing 17

## Pizzette Brich Dven Pirza

## Create your own pizzetta

Your choice: Pomodoro sauce or White sauce
Margherita Pizzetta
Pomodoro sauce, fresh mozzarella and fresh basil
The Sicilian Pizzetta
The Sicilian Pizzetta 17
Pomodoro sauce, grilled eggplants, fresh basil, mozzarella and shaved parmigiano cheese

## Pizzetta Rustica

18
Pomodoro sauce, artichokes, roasted red peppers, grilled Portobello mushrooms and fresh mozzarella

Pizzetta di Mare T
21
Garlic and extra virgin olive oil, grilled shrimp, lump crab meat, with mozzarella and shaved parmigiano

Pizzetta Palermo
17
19
Pomodoro sauce, mozzarella, prosciutto topped with fresh arugula and
shaved parmigiano cheese drizzled with extra virgin olive oil

## Gluten Free

12"Cheese pizza 16
Gourmet ingredients 2

- 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 $6 \cdot$ Lump crab meat 5 •Chicken 4


## Strombali and Clume <br> Stromboli

Mozzarella, pepperoni, sausage, ham, and sauce 15

## Burgers and Sandwictes

## Cheeseburger*

$80 z$ fresh ground chuck with American cheese , lettuce, tomato, raw onions and mayo 12.5
The Godfather Burger* G
80 fresh ground chuck mixed with plum tomatoes and a hint of garlic, topped with grilled Portobello mushrooms and provolone cheese 13.5
The Giambanco Burger* G
802 fresh ground chuck topped with boursin cheese, provolone cheese, fried onion straws, lettuce, tomato and jalapeño peppers 13.5
8 oz fresh ground chuck topped with provolone cheese, fried onion straws, lettuce, chipotle mayo and chipotle BBQ sauce 13.5

## Grilled Chicken Sandwich

Fresh grilled chicken breast topped with chipotle BBQ sauce, provolone cheese, lettuce and tomato 12.5
Deluxe Club
Your choice of white or wheat toast stacked with ham, turkey, American cheese, lettuce, tomato, bacon and mayo $\mathbf{1 2 . 5}$ All above served with fries

## Vitrlo (veal)

## Vitello a la Giambanco

Lightly floured and simmered with fresh mushrooms, red onions and prosciutto in a sherry wine sauce 25

## Vitello Parmigiana

Breaded veal topped with tomato sauce and melted mozzarella cheese 24
All above served with spaghetti and a house or Caesar salad

## Tarne (stark)

6oz Filet Mignon* 30
$120 z$ Ribeye* 26
All above served with your choice of a side and a house or Caesar salad Add Crab Cake to any entree 10

## Pasta

## Penne Vodka TI

Penne pasta tossed in our plum tomato cream sauce with a hint of vodka Half 13 Full 17

## Penne Giuseppe

Penne pasta tossed with fresh spinach, sun-dried tomatoes, Kalamata olives, feta and parmgiano cheese sauteed with garlic and extra virgin olive oil Half 14 Full 19

## rettuccini Alfredo

Fettuccini pasta tossed in our rich and creamy alfredo sauce Half 11.5 Full 16.5
Cheese Tortellini
Tortellini tossed in our rich and creamy alfredo sauce Half 12.5 Full 17

## Linguini Pescatore IT

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 28

## Linguini alle Vongole

Your choice of red or white clam sauce over linguini pasta sprinkled with parmigiano cheese Half N/A Full 20

## Shrimp Scampi

Jumbo shrimp sautéed with garlic and extra virgin olive oil and butter over linguini pasta sprinkled with parmigiano cheese Half 17 Full 21

Gourmet Lobster and Crab Ravioli T
Lobster and crab stuffed ravioli on a bed of our blended vodka sauce with lobster meat Half 20 Full 25

## Penne Pesto

Penne pasta tossed in our homemade herb pesto sauce sprinkled with parmigiano cheese Half 12 Full 16

## Fettuccini Primavera IT

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 13 Full 18

## Sicilian Style Spaghetti

Spaghetti topped with meat sauce, meatballs, sausage, and baked with mozzarella cheese Half 15 Full 19.5

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 13.5 Full 15.5

- Penne - Spaghetti
- Fettuccini •Linguini
-Linguini •Meat Sauce
- Sausage 3 - Meatball 2
- Meatball 2


## Stulfed Pasta

Lasagna T
Meat Lasagna baked with meat sauce and mozzarella cheese 16

## Manicotti

2 rolls of pasta filled with ricotta cheese baked with tomato sauce and mozzarella cheese 16

## Ravioli

Stuffed with ricotta cheese baked with tomato sauce and mozzarella cheese 16
All above pasta served with your choice of a house or Caesar salad

## Pallo (didithen)

## Pollo Marsala

Fresh chicken breast sautéed with mushrooms and rosemary in a marsala wine sauce 21

## Pollo Picatta

Fresh chicken breast simmered in a lite lemon sauce with red onions and capers 21

## Pollo Parmigiana

Fresh breaded chicken breast topped with tomato sauce and melted mozzarella cheese 21

## Pollo Fiorentina 『T

Fresh breaded chicken breast topped with a spinach and artichoke cream sauce 21
Pollo Mediterraneo II
Chicken breast simmered in a white wine sauce with mushrooms, roasted red peppers, and spinach topped with melted fresh mozzarella 22

## Eggplant Parmigiana

Breaded eggplants topped with tomato sauce and melted mozzarella 18
All above served with spaghetti and a house or Caesar salad

## Pesse (fist)

Atlantic Salmon Mild and moist 25
Rainbow Trout delicate in flavor, tender flaky texture 24

## Ahi-Tuna*

Unmistakable mild flavor and is ruby red in appearance. This melt-in-your-mouth fish is clearly the "Filet of the Sea" 26

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 22
Crab Cakes (2) pan seared, made with lump crab meat 25
All above served with your choice of a side and a house or Caesar salad

## Silides

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 3.5 - Tea 3.5 - Coffee 3.5
Cappuccino 6 • Espresso 4.5

## Desserts

Tiramisu 6.5 • Cheesecake 6.5 • Crème Brulee 7 • Cannoli 5.5
Godfather Brownie 7

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[^0]:    *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. *Please be advised that while the food is gluten free, it is made in an environment that uses other products with gluten. * May be consumed raw or undercooked.

