

# Menú del Pranzo - Lunch Menú

## Menú del Pranzo - Lunch Menú Panini Sandwich (Served w/ pasta of the day)

<b>Panino con Pollo</b> Grilled, marinated chicken breast w/ sautéed onions, bell pepper & mozzarella	9.95
<b>Panino con Salsiccia</b> Grilled, mild italian sausage w/ bell peppers, tomato sauce & mozzarella	9.95
<b>Panino con Prosciutto</b> Thin slices of prosciutto di parma w/ fresh mozzarella	9.00
<b>Panino Vegetariano</b> Grilled, marinated portabella mushrooms & season vegetables	9.00

## Insalate - Salads

<b>Insalata di Trota</b> Grilled, smoked trout & fresh pears on a bed of spring mix lettuce	10.95
<b>Insalata con Pollo</b> Grilled, marinated chicken breast on your choice of lettuce	10.95
<b>Insalata Caprese</b> Fresh milk mozzarella cheese on tomato slices, basil oregano & oil	8.50
<b>Insalata di Spinaci</b> Warm, baby spinach, feta cheese, candied walnut, pancetta & balsamic	9.00

## Piatti di Pasta - Carne o Pesce Entrée (All Entrée served w/ soup or salad)

<b>Spaghetti Putanesca alla Napoletana</b> Sautéed fresh garlic, olives, capers, fresh tomatoes, anchovies, pinch of pepper and fresh parsley in olive oil	10.50
<b>Tortellini Papalina</b> Cheese filled tortellini in alfredo sauce w/ prosciutto & asparagus	9.95
<b>Fettuccine con Pollo</b> Chicken tenders, mushrooms, artichokes, garlic & alfredo cream sauce	10.50
<b>Spaghetti Bolognese</b> Spaghetti w/ cabernet braised bolognese meat sauce	9.00
<b>Pollenta &amp; Salsiccia</b> Sautéed italian sausage in a tomato base over soft pollenta cheese	9.95
<b>Gnocchi al Pesto or Gorgonzola</b> Homemade potato dumplings served in a garlic, basil pesto sauce or creamy gorgonzola sauce	9.50
<b>Pennette con Salsiccia</b> Mild italian sausage, mushrooms & fresh roma tomato sauce	10.50
<b>Terrina (vegetarian lovers)</b> Bundles of eggplant w/ feta, sun dried tomato in tomato sauce	9.00
<b>Melanzane alla Parmiggiana</b> Sliced, breaded, fried eggplant topped with tomato sauce & mozzarella cheese	10.95
<b>Lasagnetta</b> Pin wheels of pasta w/ prosciutto & mozzarella baked in tomato sauce	10.95
<b>Ravioli di Carne</b> Beef filled ravioli served in a meat bolognese sauce	9.50
<b>Ravioli di Spinaci</b> Spinach & ricotta cheese ravioli served in a fresh tomato, garlic & basil sauce	10.50
<b>Fettuccine con Gamberi</b> Sautéed prawns in a garlic, fresh tomato & touch of cream	11.95
<b>Linguine con Salmone</b> Linguine with sautéed onions, sundried tomatoes, fresh spinach and smoked salmon tossed in a light cream sauce	12.50
<b>Linguine Frutti di Mare</b> Linguine w/ clams, mussels, prawns, calamari & scallops in a tomato sauce	13.95
<b>Linguine con Vongole</b> Fresh, whole clams, garlic, olive oil & white wine	12.95
<b>Pollo al Marsala</b> Sautéed chicken breast in marsala wine & mushrooms sauce	13.95
<b>Cannelloni di Carne ai Funghi</b> Cannelloni with wild mushrooms, prociutto and beef stuffing topped with tomato sauce and mozzarella	10.95
<b>Vitello Parmiggiana</b> Sautéed medallion of veal in a tomato, crusted w/ mozzarella	13.95
<b>Vitello Piccata</b> Sautéed veal medallions in a white wine, lemon, capers & artichokes	13.95
<b>Saltimbocca di Vitello</b> Sautéed veal medallions topped w/ sage, prosciutto & mozzarella	14.50

Buon Appetito e Grazie!!!

Lunch:

Mon-Fri 11:00am - 3:00pm

Dinner:

Sun-Thu 5:00pm - 9:00pm

Fri & Sat: 5:00pm - 10pm

*Giancarlo's*  
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Occassions

16180 Monterey Road  
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## Antipasti - Starters

### Zuppa Della Sera - This Evening's Soup

#### Bruschetta alla Romana...5.00

Garlic toasts topped with a coulis of fresh tomatoes, basil, oregano & olive oil

#### Chioccioline alla Grappa...8.00

Baked escargot with shallots, garlic, spinach, butter & Grappa San Ana

#### Calamaretti Fritti...9.00

Fried lightly floured calamari served with caper-garlic mayo & cocktail sauce

#### Carpaccio di Manzo...9.00

Thin slices of raw beef fillet, mustard, capers, grana cheese & olive oil

#### Terrina Di Melanzane...7.00

Bundles of eggplant with basil, feta cheese & sun dried tomatoes in a tomato sauce

#### Prosciutto e Pere...8.00

Grilled fresh pear wedges wrapped with prosciutto di parma-gorgonzola sauce

#### Cozze in Guazzetto...11.00

Sautéed mussels in a garlic, white wine & light spicy fresh tomato sauce

#### Vongole al Vapore...12.00

Steamed whole clams in a lemon, butter & white wine sauce

## Insalate - Salads

#### Insalata Caprese & Gamberi...9.00

Field greens, fresh milk mozzarella cheese, fresh tomatoes and grill prawns

#### Insalata Mista della Casa...5.00

Field greens, feta, pears, candied walnuts, roasted shallots & vinegrette

#### Spinaci Calda al Caprino...7.00

Warm baby spinach, pancetta, candied walnuts, feta, oil and balsamic

#### Bella Cesare alla Romana...5.00

Romaine lettuce, shaved grana cheese, caesar dressing & garlic croutons

#### Insalata di Pollo alla Griglia...9.00

Grilled marinated chicken breast on a bed of your choice of salad

#### Insalata di Trota Affumicata...9.00

Smoked trout fillet on a bed of mix lettuce, pears and balsamic

## Primi Piatti di Pasta - Pasta Entrée

#### Spaghetti Putanesca alla Napoletana...13.00

Sautéed fresh garlic, olives, capers, fresh tomatoes, anchovies, pinch of pepper and fresh parsley in olive oil

#### Spaghetti alla Carbonara...12.00

Spaghetti with crispy italian pancetta bacon, egg yolk, parmesan & cream sauce

#### Fettuccine di Mamma Bianca...13.00

Fettuccine with chicken tenders, artichokes & mushrooms in alfredo cream sauce

#### Tortellini di Formaggio alla Papalina...12.50

Cheese tortellini with asparagus spears & prosciutto in alfredo sauce

#### Lasagnetta in Salsa Aurora...13.00

Pin wheel pasta layered with ham & mozzarella baked in a tomato cream sauce

#### Pennette con Salsiccia e Funghi...12.50

Penne pasta, garlic, olive oil, italian sausage mushrooms & roma tomato sauce

#### Gnocchi al Gorgonzola...12.00

Potato dumplings served in a gorgonzola creamy cheese sauce

#### Linguine ai Frutti di Mare...17.00

Linguine with clams, mussels, prawns, calamari and scallops in a garlic & fresh tomato sauce

#### Linguine alle Vongole in Bianco...14.00

Linguine w/ sautéed whole clams in a garlic, olive oil & white wine sauce

#### Linguine con Salmone Affumicata...13.00

Linguine with sautéed onions, sundried tomatoes, fresh spinach and smoked salmon tossed in a light cream sauce

#### Fettuccine Gamberi Fra' Diavola...16.00

Fettuccine with sautéed large prawns in a garlic & spicy tomato sauce

#### Pansotti di Spinaci e Ricotta...12.00

Spinach & cheese filled ravioli in a roma tomato coulis, garlic & basil

#### Ravioli di Funghi Portobella...13.00

Roasted portabella mushrooms filled ravioli in a mushroom tomato sauce

#### Ravioli di Manzo con Salsa Bolognese...12.00

Braised beef filled ravioli served in a cabernet braised bolognese meat sauce

## Secondi Piatti - Main Course

#### Petto di Pollo alla Valdostana...16.00

Sautéed chicken breast with prosciutto, cheese, white wine & mushroom sauce

#### Petto di Pollo ai Capperi, Carciofi e Limone...16.00

Chicken breast with sun dried tomatoes, capers & artichokes in a lemon white wine sauce

#### Melanzane alla Parmigiana...13.00

Sliced, breaded, fried eggplant topped with tomato sauce and mozzarella cheese

#### Gamberoni con Pancetta 'Aglie e Balsamico...18.00

Grilled, large, tiger prawns wrapped in pancetta in garlic lemon & balsamic

#### Cannelloni di Carne ai Funghi...16.00

Cannelloni with wild mushrooms, prosciutto and beef stuffing topped with sauce and mozzarella

#### Vitello alla Parmigiana...17.00

Baked veal medallions in a tomato sauce, crusted with mozzarella cheese

#### Scaloppine di Vitello al Marsala...17.00

Sautéed veal medallions in a marsala wine & mushroom sauce

#### Piccatine di Vitello ai Carciofi e Limone...17.00

Sautéed veal medallions in white wine, lemon, artichokes, capers & butter

#### Saltimbocca di Vitello alla Romana...18.00

Sautéed veal medallions topped with prosciutto, sage & mozzarella cheese

#### Filetto di Manzo al Gorgonzola...25.00

Grilled reserve prime cut fillet of beef tenderloins in a creamy gorgonzola sauce

#### Filetto di Manzo al Pepe Verde...25.00

Roasted, aged, fillet of beef tenderloins in a cabernet & green peppercorns sauce

### *Italian Proverbio*

Un giorno senza il vino é  
come un giorno senza il sole  
(A day without wine  
is like a day without sun!)

**Buon Appetito!!!**