

Gianni's

Ristorante Italiano

Offering the
finest in Italian
Gourmet Cuisine



Italian Restaurant & Pizzeria

Gianni's Restaurant is a truly genuine Italian Restaurant.

The food is prepared the same way as the original
Neapolitan cuisine, which caters to the Italian people.

*GRAZIE, BENVENUTI E BUON APPETITO !
THANK YOU, WELCOME AND GOOD APPETITE !*

Gianni's Gift Certificates available upon request. Ask your Server.

Gluten-Free Pasta Available!

Lunch: Monday–Friday 11am–4pm

Saturday 11:30am–3pm

Dinner: Sunday 3pm–9pm

Dinner is served all day!

Restaurant Hours:

Monday–Thursday 11am–9pm

Friday 11am–10pm, Saturday 11:30am–10pm

Sunday 3pm–9pm (Dinner Only)

5030 Evergreen Way • Everett, WA 98203 • Phone (425) 252-2435 • Fax (425) 252-9462

www.giannisitaliano.com

Split Charge—\$4 • No substitutions, please. • All items subject to availability.
Parties of six (6) or more, one check please, Friday and Saturday only. 18% Gratuity included.

*All human history attests that happiness for man — the hungry sinner!
Since Eve ate apples, much depends on dinner! — Byron: Don Juan XIII
After a good dinner, one can forgive anybody, even one's own relations.
— Oscar Wilde*

APPETIZERS

SIDE SAUSAGES OR MEATBALLS	5.95
ANTIPASTO	For one 9.95/ For two 13.95
INSALATA CAPRESE (Fresh Mozzarella and Tomato Slices laced with Olive Oil and Basil).....	12.95
ANTIPASTO ALL' ITALIANA (serves four)	16.95
SAUTEE DI VONGOLE (Italian steamed Baby Clams)	For one 16.50/ For two 18.50
FUNGHI SALTATI ALL' AGLIO E PEPERONCINO (Sautéed Mushrooms in Garlic, Lots of Red Pepper & Olive Oil)	10.50
ITALIAN SHRIMP SALAD (Fresh Bay Shrimp, marinated Italian Vegetables atop Fresh Greens)	14.50
BRUSCHETTA (Italian toasted Garlic Bread with Tomatoes, Olive Oil, Garlic & Oregano)	6.50
MINISTRONE	Small 3.95/ Large 6.95

SIDES

SPAGHETTI MEAT SAUCE (child's plate).....	8.50
DINNER SALAD	6.95
BREAD BASKET	2.50
DRESSING	1.00
TAPENADE	1.00

PLEASE NO CELL PHONES IN THE DINING ROOM

HOUSE SPECIALTIES

The most popular creations of our chefs.
Gluten-Free Pasta Available!

IPPOGLOSSO (Fresh Halibut lightly sautéed and baked in Butter, Garlic White Wine sauce with Fresh Basil - simply the best Halibut you'll ever eat! Featured on KCTS CHEF 2002)	A La Carte 22.95	Dinner 26.95
POLLO GIOVANNI (Boneless Chicken sauteed with Garlic, Artichoke Hearts and julienne Onion, finished with White Wine and Cream)	A La Carte 18.50	Dinner 21.95
POLLO ALLA CACCIATORE (Boneless Chicken prepared in Tomato Sauce, with Mushrooms, Olives, Peppers, Onions, and Sherry Wine)	A La Carte 18.50	Dinner 21.95
POLLO PISTACCIO (Boneless Chicken, Mushrooms and sweet baby peas sautéed in butter and garlic, then simmered with Frangelico liqueur, roasted Pistachio and cream . . . Lucious!)	A La Carte 18.50	Dinner 21.95
POLLO MARSALA (Boneless Tender Chicken Breast and Mushrooms Simmered in a light Marsala Wine Sauce)	A La Carte 18.50	Dinner 21.95
CHICKEN PARMESAN (Boneless Chicken sautéed and then topped with a Tomato Meat sauce, Parmesan and Mozzarella then baked)	A La Carte 18.50	Dinner 21.95
GAMBERONI BOLAGNESE (Large Prawns and Mushrooms, Broccoli with Garlic, White Wine, Sherry and Cream)	A La Carte 18.95	Dinner 22.95
GAMBERONI GORGONZOLA (Large Prawns, fresh Gorgonzola Cheese and Mushrooms, sauteed and finished in a Butter, Garlic Cream Sauce)	A La Carte 18.95	Dinner 22.95
GAMBERONI DOLCE (Large Prawns and Mushrooms, Broccoli sautéed in Butter, Garlic, Amaretto Liqueur and Cream)	A La Carte 18.95	Dinner 22.95
GAMBERONI MARINARA (Large Prawns simmered in a rich Tomato and Garlic Sauce with Broccoli, Mushrooms and a touch of Red Pepper)	A La Carte 18.95	Dinner 22.95
GAMBERONI ALL'AGLIO (Large Prawns delicately sautéed in Olive Oil, Garlic, Lemon, Broccoli, Mushrooms and lots of Red Pepper)	A La Carte 18.95	Dinner 22.95
GAMBERONI VEGETALI (Large Prawns and lots of seasonal and marinated Vegetables sautéed in Olive Oil, Garlic, Oregano and White wine sauce tossed with Penne Pasta)	A La Carte 18.95	Dinner 22.95
SCALOPPINE ALLA PIZZAIOLA (Tender slices of Veal seared in Olive Oil, Garlic, Tomato and Oregano)	A La Carte 18.95	Dinner 22.95
SCALOPPINE AL ROSSO (Tender slices of Veal prepared in a Sauce of Pepper, Onion, Mushrooms, Tomato and Sherry Wine)	A La Carte 18.95	Dinner 22.95
SCALOPPINE AL LIMONE (Tender slices of Veal simmered in a delicate Butter and Lemon Sauce)	A La Carte 18.95	Dinner 22.95
SCALOPPINE MARSALA (Tender slices of Veal and Mushrooms simmered in a light Marsala Wine Sauce)	A La Carte 18.95	Dinner 22.95
SCALOPPINE PICCATA (Tender slices of Veal Sauteed in a Lemon Butter Caper Sauce)	A La Carte 18.95	Dinner 22.95
SCALOPPINE PINOLI (A very special preparation of delicate Veal, Prosciutto Ham, Pine Nuts and Cream)	A La Carte 18.95	Dinner 22.95

Dinner includes: Bread with Tapenade, Soup and Salad. All dishes served with Penne Pasta.
Additional charge for substitution. Some sauces will be optional.

A La Carte Includes: Bread with Tapenade. All Dishes are Tossed or Atop Penne Pasta
Here at Gianni's your Dinner Salad is traditionally served after your meal.
Please notify your server if you prefer your salad before your entrée. Additional charge for substitutions.

PLEASE NO CELL PHONES IN THE DINING ROOM

I PIATTI FAVORITE DEI VECCHI TEMPI

The Old-Time favorite dishes.
Gluten-Free Pasta Available!

	<u>A la Carte</u>	<u>Dinner</u>
LASAGNE NAPOLETANE (Layers of Lasagne Noodles, Ground Beef, Parmesan, Ricotta and Tomato Meat Sauce topped with Mozzarella)	15.95	19.50
CANNELLONI ALLA SORRENTINA (Home-made Crepes, rolled and filled with Veal, Chicken and Ricotta Cheese, topped with Tomato Meat Sauce and Mozzarella)	15.95	19.50
GNOCCHI IN CASSUOLA (Small Flour and Potato Dumplings, topped with Meat Sauce and Mozzarella and Baked)	15.95	19.50
GNOCCHI PESTO (Small Flour Potato Dumpling, finished in a Luscious Pesto Cream Sauce)	16.95	19.95
TORTELLINI ALLA PANNA (Meat-filled Pasta, Broccoli cooked in a very rich Cream Sauce)	15.95	19.50
TORTELLINI ROSSO (Meat-filled Pasta with Tomato, Onion, Red Pepper, and Garlic)	15.95	19.50
FETTUCCINE VERDE (Spinach Noodles tossed in a Tomato Sauce of Bacon, Garlic, Onions, Calamata Black Olives and Red-Hot Peppers)	16.25	19.50
FETTUCCINE ALLA CAPRESE (Noodles prepared in a Cream Sauce, with Garlic, Parmesan and Oregano)	15.95	19.50
FETTUCCINE PAGLIA E FIENO (Green and White Noodles in a Cream Sauce with Bacon and Parmesan)	15.95	19.50
FETTUCCINE GAMBERI (Noodles prepared with Bay Shrimp in Butter, Garlic, Parmesan and Cream)	18.50	21.95
CHICKEN FETTUCCINE (Fresh chicken breast, mushrooms, sauteed in butter, garlic, cream, oregano and folded with Fettuccine)	17.95	20.50
EGGPLANT PARMIGIANA (Fresh Eggplant Slices topped with Tomato Meat or Meatless Marinara Sauce, Mozzarella and Baked atop Pasta)	16.50	19.75
PENNE ALLA MATRICIANA (The Roman way—Olive Oil, Garlic, Onion, Tomato Sauce, Bacon and Lots of Red-Hot Pepper)	15.95	19.50
PENNE with VODKA SAUCE (Penne Pasta, Bacon, Mushrooms and Sweet Peas sautéed and finished in a lusty Vodka Basil Cream Sauce)	17.95	20.50
PENNE ALLA CARBONARA (The Coal Miners' way—Bacon and a lot of Black Pepper, in a Cream, Parmesan & Egg Sauce)	15.95	19.50
BAKED PENNE (Penne Pasta tossed in Butter, Garlic, and Parmesan, topped with Tomato Meat Sauce, Mozzarella and baked)	15.95	19.50
PENNE GIOVANNI (Marinated Artichoke Hearts, Mushrooms and Julienne onions simmered in a Luscious White Wine Cream Sauce tossed with Penne)	15.95	19.50
LINGUINE GAMBERI (Noodles prepared with Bay Shrimp in Butter, Onion, Garlic, White Wine, Tomato and Basil)	18.50	21.95
LINGUINE A VONGOLE (Whole Baby Clams in their clear nectar, Olive Oil, Garlic, Black Pepper and Parsley or with a Zesty Tomato Sauce)	18.50	21.95
CIOPPINO (Italian Fish Stew, with fresh Prawns, Halibut and Clams sautéed in Olive Oil, Garlic, Onions and Bacon simmered in a White Wine Tomato Sauce, tossed with fresh Basil and Penne)	22.95	26.95
SPAGHETTI ALLA PUTTANESCA (The Prostitute way - literally translated- a delicious spiced Tomato Sauce with Calamata Black Olives, Capers, Garlic and Red Hot Pepper)	15.95	19.50
SPAGHETTI PASQUA (A traditional Italian Easter Holiday dish, very light with Fresh baby Snow Peas, Bacon and Julienne Onions sautéed in Olive Oil, Garlic, White Wine and Oregano tossed with Spaghetti)	15.95	19.50
SPAGHETTI WITH SAUSAGE AND PEPPERS (Fresh Italian Sausage, marinated Pimiento Peppers and spicy Pepperoncini's sauteed in Olive Oil, Garlic and Tomato sauce atop Spaghetti)	17.95	20.50
SPAGHETTI CAPRESE (Fresh Mozzarella, crushed Tomatoes, Basil, Olive Oil and Garlic Tossed with Spaghetti)	16.95	19.95
SPAGHETTI PACÈ (Large Prawns, Bacon, Broccoli and Mushrooms sauteed in Olive Oil, Lemon, Garlic and Pepper, tossed with Spaghetti)	18.95	22.95
SPAGHETTI ROMA (Large Prawns, Bacon and Mushrooms sauteed in Butter, Garlic and finished with Tomato, Cream and Oregano, tossed with Spaghetti)	18.95	22.95
SPAGHETTI CALAMARI (Fresh Calamari, Bacon and Onions sautéed in Olive Oil, Garlic, White Wine and Tomato Sauce, Tossed with Spaghetti and fresh Basil)	18.50	22.50
PASTA FAGIOLI (An Italian Country Bacon, Bean and Pasta Stew with Cannellini Beans, Bacon, and a touch of Red Pepper and Tomato Sauce)	15.95	18.95

Dinner includes: Bread with Tapenade, Soup and Salad

A La Carte Includes: Bread with Tapenade

Here at Gianni's your Dinner Salad is traditionally served after your meal.

Please notify your server if you prefer your salad before your entrée.

Additional charge for substitutions.

I PIATTI FAVORITE DEL NORD OVEST

The Northwest favorite dishes

Gluten-Free Pasta Available!

	<u>A la Carte</u>	<u>Dinner</u>
SPAGHETTI with Meat Sauce	14.95	17.95
SPAGHETTI with Meat Balls or Sausages	15.95	18.95
SPAGHETTI with Mushroom Sauce	15.95	18.95
SPAGHETTI alla Marinara (Meatless Sauce)	15.95	18.95
SPAGHETTI Aglio e Olio (Fresh Garlic & Olive Oil)	14.95	18.95
SPAGHETTI Aglio, Olio e Acciughe (Anchovies)	14.95	17.95
SPAGHETTI al Burro (Fresh Butter & Parsley)	14.95	17.95
RAVIOLI with Meat Sauce	15.50	18.95
RAVIOLI with Meat Balls or Sausages	16.50	19.50
RAVIOLI ala Marinara	15.95	18.95

Dinner includes: Bread with Tapenade, Soup or Salad

A La Carte Includes: Bread with Tapenade

Here at Gianni's your Dinner Salad is traditionally served after your meal.

Please notify your server if you prefer your salad before your entrée.

Additional charge for substitutions.

PIZZA SPECIALTIES

	<u>10" Small</u>	<u>14" Large</u>
1. GIANNI'S SPECIAL Pepperoni, Sausage, Mushrooms, choice of Black Olives or Peppers	16.95	19.95
2. QUATTRO STAGIONE (Four Seasons) A four season selection: Pesto, Marinara, Olive Oil, Garlic & Mozzarella	16.95	19.95
3. PIZZA BIANCO Olive Oil, Garlic, Onion, Parmesan, Oregano, Salt, Pepper & Mozzarella	16.95	19.95
4. PIZZA MARGHERITA Fresh crushed Tomatoes, Olive Oil, Mozzarella, Salt, Pepper, Oregano & Basil	16.95	19.95
5. PIZZA NAPOLI Shrimp, Artichoke Hearts, Calamata Black Olives and Garlic	17.95	20.95
6. PIZZA PESTO Simply put . . . fresh Pesto and Mozzarella Cheese	16.95	19.95
7. CALZONE A baked turnover pizza filled with Pesto, Pepperoni, Mushrooms & Mozzarella cheese	17.50	—
8. ANY SINGLE ITEM PIZZA of your choice	14.95	16.95
CHEESE	13.25	16.50
MUSHROOMS	14.95	16.95
OLIVES	14.95	16.95
PEPPERS	14.95	16.95
ONIONS	14.95	16.95
PROSCIUTTO HAM	15.50	17.50
GARLIC	14.95	16.95
PEPPERONI	14.95	16.95
SAUSAGE	14.95	16.95
GROUND BEEF	14.95	16.95
BACON	14.95	16.95
CALAMATA OLIVES	14.95	16.95
SALAMI	14.95	16.95
ANCHOVY	14.95	16.95
SHRIMP	16.50	18.95
ARTICHOKE HEARTS	14.95	16.95
TOMATOES	14.95	16.95
PEPPERONCINI		
PEPPERS (HOT)	14.95	16.95
EXTRA INGREDIENTS	2.00	2.50

Please allow 20 minutes for Pizzas

DESSERT MENU

Fresh Ice Creams—6.95

Profittaroli's—6.75

Fresh Italian Cream Puffs, light cream filling with a chocolate topping. Made fresh daily

Selected Fruit Flambés—9.95

Torta Tiramisu—6.95

Italian Coffee Torte with Kahlua soaked lady fingers with Mascarpone Cheese

Gianni's Assorted Italian Cheese Cakes—6.95

Ask your server which cheesecakes are featured today.

Cannoli's—8.00

Fresh pastry shells filled with a ricotta cheese, whip cream, chocolate or fruit filling

COCKTAILS & SPIRITS AVAILABLE NOW! ASK YOUR SERVER FOR DETAILS

WINES

VINTAGE ITALIAN IMPORTS

RED AND WHITE WINES BY THE GLASS

Chianti*, Merlot, Cabernet Sauvignon, Chardonnay,
White Zinfandel, Riesling*, Moscato**

7.95—*8.95—9.95**

BEERS

MORETTI (Dark or Lager).....	5.50
BUDWEISER LIGHT	5.50
PERONI	5.50
NON-ALCOHOLIC DRINK.....	5.50

FULL BOTTLE

Whites

MOSCATO	38
PINOT GRIGIO	31
FRASCATI	34
SOAVE.....	31
CHARDONNAY	31
ORVIETO CLASSICO	36
GRECO DI TUFO	40
RIESLING	35

Reds

CHIANTI CLASSICO	42
CHIANTI.....	35
MERLOT.....	31
CABERNET SAUVIGNON	31

Giannis's Top Shelf Wines

DOLCETTO D'ALBA	44
CHIANTI CLASSICO (Riserva)...	49
BAROLO.....	62
BARBERA	42

BEVERAGES

COFFEE, TEA, DECAF	2.50
SOFT DRINKS (Includes one refill).....	2.95
ICED TEA (Includes one refill)	3.25
ITALIAN SODAS.....	4.95
MINERAL WATER	5.50
ORANGE JUICE.....	3.50
MILK	3.50
LEMONADE (Includes one refill)	3.50

**Gianni's Gift Certificates
available upon request.
Ask your server.**

Catering and Banquet Facilities Available