

PIZZA SPECIALTIES

	10" small	14" large
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 and Mozzarella cheese	18.50	—
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
CALAMATA OLIVES _____	14.95	16.95
SAUSAGE _____	14.95	16.95
GROUND BEEF _____	14.95	16.95
TOMATOES _____	14.95	16.95
BACON _____	14.95	16.95
SALAMI _____	14.95	16.95
PEPPERONCINI PEPPERS (HOT) _____	14.95	16.95
ANCHOVY _____	14.95	16.95
SHRIMP _____	16.50	17.50
ARTICHOKE HEARTS _____	14.95	16.95
TOMATOES _____	14.95	16.95
EXTRA INGREDIENTS _____	2.00	2.50

Please allow 20 minutes for Pizzas

Gianni's GIFT CERTIFICATES available upon request.

WWW.GIANNISITALIANO.COM



A FAVORITE DEL NORD OVEST

The Northwest Favorite Dishes
Gluten-Free Pasta Available

SPAGHETTI with Meat Sauce -15.50
SPAGHETTI with Meat Balls or Sausages -16.25
SPAGHETTI with Mushroom Sauce -16.25
SPAGHETTI alla Marinara (Meatless Sauce) -16.25
SPAGHETTI Aglio e Olio (Fresh Garlic & Olive Oil) -15.25
SPAGHETTI Aglio, Olio e Acciughe (Anchovies) -15.25
SPAGHETTI al Burro (Fresh Butter & Parsley) -15.25
RAVIOLI with Meat Sauce -15.75
RAVIOLI with Meatballs or Sausages -16.75
RAVIOLI ala Marinara -16.25

DESSERT MENU

FRESH ICE CREAMS Ask your server which ice creams are featured today-7.25	TORTA TIRAMISU-6.95
PROFITTAROLI'S Fresh Italian Cream Puffs, light cream filling with a chocolate topping. Made fresh daily-6.95	GIANNI'S ASSORTED ITALIAN CHEESECAKES Ask your server which cheesecakes are featured today-7.25
CANNOLIS Fresh pastry shells filled with a ricotta cheese, whip cream, chocolate or fruit filling-8.50	

BEVERAGES

COFFEE, TEA, DECAF -2.95	ITALIAN SODAS-5.25
MILK -3.75	MINERAL WATER -5.50
SOFT DRINKS -3.25	ORANGE JUICE -3.75
ICED TEA -3.50	LEMONADE -3.75

Gianni's
Ristorante Italiano

Offering the
finest in Italian
Gourmet Cuisine



TAKE-OUT Menu

Restaurant Hours

Mon-Thu 11AM-9PM

Fri 11AM-10PM, Sat 11:30AM-10PM

Sun 3PM-9PM (DINNER ONLY)

Dinner is available all day • Every day!

Lunch

Mon-Fri 11AM-4PM

Sat 11:30AM-3PM

Dinner

Sunday

3PM-9PM

5030 EVERGREEN WAY • EVERETT WA 98203
PHONE (425)252-2435 • FAX (425)252-9462

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CATERING AND BANQUET FACILITIES AVAILABLE!

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APPETIZERS

**SIDE SAUSAGES
OR MEATBALLS** 6.25

ANTIPASTO
For one 10.50/For two 14.50

INSALATA CAPRESE
Fresh mozzarella and tomatoes slices
laced with olive oil and Basil 13.25

**FUNGHI SALTATI
ALL'AGLIO E PEPERONCIN**
Sautéed mushrooms in garlic,
lots of red pepper & olive oil 10.95

SAUTEE DI VONGOLE
Italian Steamed Baby Clams
For one 16.95 / For two 19.25

ITALIAN SHRIMP SALAD
Fresh bay shrimp, marinated
Italian vegetables atop fresh
greens 14.75

BRUSCHETTA
Italian toasted garlic bread with tomatoes,
olive oil, garlic & oregano 6.95

MINISTRONE
Small 4.25 / Large 7.25

SIDE SPAGHETTI MEAT SAUCE
(Child's plate) 8.95

SIDE DINNER SALAD 6.95

ANTIPASTO ALL'ITALIANA
(Serves Four) 16.95

HOUSE SPECIALTIES

The most popular creations of our chefs
Tossed Penne Pasta • 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! 23.50

POLLO GIOVANNI
Boneless Chicken sautéed with Garlic,
Artichoke Hearts and julienne Onion,
finished with White Wine and
Cream. 18.95

POLLO PISTACCIO
Boneless Chicken, Mushrooms and sweet
baby peas sautéed in butter and garlic,
then simmered with Frangelico liqueur,
roasted Pistachio and cream . . .
Lucious!. 18.95

POLLO ALLA CACCIATORE
Boneless Chicken prepared in Tomato
Sauce, with Mushrooms, Olives, Peppers,
Onions, and Sherry Wine. 18.95

CHICKEN PARMESAN
Boneless Chicken sautéed and then topped
with a Tomato Meat sauce, Parmesan and
Mozzarella then baked. 18.95

POLLO MARSALA
Boneless Tender Chicken Breast and
Mushrooms Simmered in a light Marsala
Wine Sauce. 18.95

GAMBERONI BOLOGNESE
Large Prawns and Mushrooms, Broccoli
with Garlic, White Wine, Sherry and
Cream. 19.25

GAMBERONI GORGONZOLA
Large Prawns, fresh Gorgonzola Cheese
and Mushrooms, sautéed and finished in a
Butter, Garlic Cream Sauce. 19.25

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. 19.25

GAMBERONI DOLCE
Large Prawns and Mushrooms,
Broccoli sautéed in Butter, Garlic,
Amaretto Liqueur and Cream. 19.25

GAMBERONI MARINARA
Large Prawns simmered in a rich Tomato
and Garlic Sauce with Broccoli, Mush-
rooms and a touch of Red Pepper. 19.25

GAMBERONI ALL'AGLIO
Large Prawns delicately sautéed in Olive
Oil, Garlic, Lemon, Broccoli, Mushrooms
and lots of Red Pepper. 19.25



I PIATTI FAVORITE DEI VECCHI TEMPI

The old-time favorite dishes
Gluten-Free Pasta Available

LASAGNE NAPOLETANE
Layers of Lasagne Noodles, Ground Beef,
Parmesan, Ricotta and Tomato Meat
Sauce topped with Mozzarella. 16.25

CANNELLONI ALLA SORRENTINA
Home-made Crepes, rolled and filled
with Veal, Chicken and Ricotta Cheese,
topped with Tomato Meat Sauce and
Mozzarella. 16.25

GNOCCHI IN CASSUOLA
Small Flour and Potato Dumplings,
topped with Meat Sauce and Mozzarella
and Baked. 16.25

GNOCCHI PESTO
Small Flour Potato Dumpling,
finished in a Luscious Pesto Cream
Sauce. 17.25

TORTELLINI ALLA PANNA
Meat-filled Pasta, Broccoli cooked in a
very rich Cream Sauce. 16.25

TORTELLINI ROSSO
Meat-filled Pasta with Tomato, Onion,
Red Pepper, and Garlic. 16.25

SPAGHETTI ALLA PUTTANESCA
The Prostitute way - literally translated
- a delicious spiced Tomato Sauce with
Calamata Black Olives, Capers, Garlic
and Red Hot Pepper. 16.25

SPAGHETTI ROMA
Large Prawns, Bacon and Mushrooms
sautéed in Butter, Garlic and finished with
Tomato, Cream and Oregano, tossed with
Spaghetti. 19.25

**SPAGHETTI WITH
SAUSAGE & PEPPERS**
Fresh Italian Sausage, marinated Pimiento
Peppers and spicy Peperoncini's sautéed
in Olive Oil, Garlic and Tomato Sauce
atop Spaghetti. 18.25

SPAGHETTI CAPRESE
Fresh Mozzarella, crushed Tomatoes,
Basil, Olive Oil and Garlic Tossed with
Spaghetti. 17.25

SPAGHETTI PACE
Large Prawns, Bacon, Broccoli and
Mushrooms sautéed in Olive Oil,
Lemon, Garlic and Pepper, tossed
with Spaghetti. 19.25

PASTA FAGIOLI
An Italian Country Bacon, Bean
and Pasta Stew with Cannellini
Beans, Bacon, and a touch of Red
Pepper and Tomato Sauce. 16.25

FETTUCCINE VERDE
Spinach Noodles tossed in a Tomato
Sauce of Bacon, Garlic, Onions, Calamata
Black Olives and Red-Hot Peppers. 16.50

I PIATTI FAVORITE DEI VECCHI TEMPI

The old-time favorite dishes-Continued...

FETTUCCINE ALLA CAPRESE
Noodles prepared in a Cream Sauce, with
Garlic, Parmesan and Oregano 16.25

FETTUCCINE PAGLIA E FIENO
Green and White Noodles in a Cream
Sauce with Bacon and Parmesan. 16.25

FETTUCCINE GAMBERI
Noodles prepared with Bay Shrimp
in Butter, Garlic, Parmesan and
Cream. 18.95

CHICKEN FETTUCCINE
Fresh chicken breast, mushrooms,
sauteed in butter, garlic, cream, oregano
and folded with Fettuccine. 18.50

EGGPLANT PARMIGIANA
Fresh Eggplant Slices topped with
Tomato Meat or Meatless Marinara
Sauce, Mozzarella and Baked atop
Penne Pasta. 16.75

PENNE WITH VODKA SAUCE
Penne Pasta, Bacon, Mushrooms and
Sweet Peas sautéed and finished in a lusty
Vodka Basil Cream Sauce. 18.25

PENNE ALLA MATRICIANA
The Roman way — Olive Oil, Garlic,
Onion, Tomato Sauce, Bacon and Lots of
Red-Hot Pepper. 16.25

PENNE ALLA CARBONARA
The Coal Miners' way Bacon and a lot
of Black Pepper, in a Cream, Parmesan
& Egg Sauce. 16.25

BAKED PENNE
Penne Pasta tossed in Butter, Garlic, and
Parmesan, topped with Tomato Meat
Sauce, Mozzarella and baked. 16.25

PENNE GIOVANNI
Marinated Artichoke Hearts, Mushrooms
and Julienne onions simmered in a
Luscious White Wine Cream Sauce
tossed with Penne. 16.25

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. 23.95

LINGUINE GAMBERI
Noodles prepared with Bay Shrimp in
Butter, Onion, Garlic, White Wine,
Tomato and Basil. 18.95

LINGUINE A VONGOLE
Whole Baby Clams in their clear nectar,
Olive Oil, Garlic, Black Pepper
and Parsley. 18.95

LINGUINE A VONGOLE ROSSO
Whole Baby Clams, Olive Oil, Garlic,
Nectar and Tomato Sauce. 18.95

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. 16.25

SPAGHETTI CALAMARI
Fresh Calamari, Bacon and Onions
sautéed in Olive Oil, Garlic, White Wine
and Tomato Sauce, Tossed with Spaghetti
and fresh Basil. 18.95



A choice of soup or salad with bread is included with each entree.

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Gianni's GOURMET GORGONZOLA DRESSING on sale now.