

ANTIPASTI

SHRIMP COCKTAIL | \$24

house-made G&G cocktail sauce

OYSTERS | \$24 per 6

East & West coast, mignonette & cocktail sauce

TUNA TARTARE | \$21

freshahi tuna, avocado, Savini Tartufi truffle pearls

LANGOSTINO | \$36

simply grilled, lemon, fresh herbs & olive oil

CRAB CAKES | \$28

the crabbiest of cakes (get it?!) house-made remoulade

THE SEAFOOD SUPREME | \$89

all the favorites: shrimp, oysters, snow crab claws,
& 1/2 Maine Lobster, served with all the sauces

CALAMARI FRITTI

lemon, house-made marinara

•\$22

CARPACCIO

prime beef carpaccio, arugula, parmigiano, Giachi primolio

•\$16

CALAMARI ALLA GRIGLIA

simply grilled with lemon and e.v.o.o.

•\$21

THE BEST CLAMS & MUSSELS

red or the white style, toasted bread for dipping

•\$17

ANTIPASTO MISTO

Italian salumi, cheeses, olives & crostini

\$21

ITALIAN SAUSAGE & PEPPERS

sweet or hot sausage, tri-colored peppers

•\$16

BAKED CLAMS

manilla clams, garlic-breadcrumb stuffing

•\$17

PROSCIUTTO E BURRATA

Italian prosciutto sliced thin, with imported fresh burrata

\$24

SHRIMP DE JONGHE

jumbo shrimp, Italian breadcrumbs & garlic sauce

•\$25

SOUP

TORTELLINI IN BRODO

house-made brodo, cheese tortellini, & parmigiano - a Florentine favorite

\$6

MINISTRONE

traditional Italian vegetable soup (vegetarians welcome!)

\$6

SALAD

CAESAR

house-made anchovy dressing, parmigiano

\$13

THE ORIGINAL GARBAGE SALAD

salami, jumbo shrimp, provolone, the works!

*\$22

CAPRESE

tomatoes, fresh mozz, basil, Giachi primolio

\$16

PANZANELLA

house-made bread, tomatoes, carrots & celery, cucumber, basil, vinaigrette

\$15

CLASSIC WEDGE

with our house-cut bacon & blue cheese dressing

*\$14

grilled or crispy chicken \$10 | Atlantic salmon \$18 | prime skirt steak \$20

G&G CLASSICS

VEAL |

parmigiana, limone, or marsala style

•\$37

CHICKEN JOE |

our signature dish! (add Italian sausage \$7)

•\$32

VEAL SALTIMBOCCA |

served with our mashed potatoes

•\$38

CRISTIANO'S CHICKEN VESUVIO |

with roasted potatoes, peas, garlic & white wine

•\$30

EGGPLANT PARMIGIANA |

made the old-school way

\$25

CHICKEN |

parmigiana, limone, or marsala style

•\$29

GREEK STYLE CHICKEN |

with lemon, Greek seasoning & white wine

•\$30

PORK TOMAHAWK MILANESE |

bone-in pork chop, served with arugula, & cherry tomatoes

•\$42

• OUR BAR IS DEDICATED •

- TO THOSE MERRY SOULS OF OTHER DAYS - WHO AGAIN WILL MAKE DRINKING A PLEASURE - WHO ACHIEVE CONTENTMENT LONG BEFORE CAPACITY -
AND WHO - WHATEVER THEY MAY DRINK - PROVE ABLE - TO CARRY IT - ENJOY IT -
AND REMAIN GENTLEMEN

• CHEF CRISTIANO BASSANI •

STEAKS & CHOPS

We purchase the highest quality USDA Prime beef, graded in the top 2% for marbling and texture. Our steaks are wet aged for a minimum of 21 days, then broiled at 1400 degrees to seal in the flavor. We've been doing it this way for 80 years.

PRIME WET AGED STEAKS

NY STRIP 14oz	•\$69
FILET MIGNON 8oz	•\$54
FILET MIGNON 12oz	•\$64
SKIRT STEAK 12oz	•\$47



PRIME BONE-IN STEAKS

RIBEYE 20oz	•\$97
T-BONE 24oz	•\$82
NY STRIP 18oz	•\$69
PORTERHOUSE 24oz	•\$85

Horseradish Crema \$5 | Oscar Style \$17 | Gorgonzola Crust \$5 | Bernaise \$5

PORK CHOPS

Two chops, simply broiled
•\$30

COLORADO LAMB CHOPS

double cut & one of our signature dishes!
•\$74 • add chops for \$23 •

OLD SCHOOL VEAL CHOP

thick-cut & simply broiled
•\$65

THE TOMAHAWK

PRIME DRY AGED RIBEYE
38oz. - served on the bone with
rosemary roasted potatoes
•\$145

LA FIORENTINA

PRIME DRY AGED T-BONE
48oz. - order it rare like in Italy!
Served with roasted asparagus
•\$150

LA TAGLIATA

PRIME NY STRIP
14oz. - broiled & sliced, served with fresh
arugula, tomatoes & e.v.o.o.
•\$72

SEAFOOD

ATLANTIC SALMON

8oz. filet simply broiled, limone, or vesuvio style
•\$30

CHILEAN SEA BASS

8oz. filet simply broiled, limone, or vesuvio style
•\$46

PASTA

From our roots in Lucca, Tuscany, Italy we love our pasta! All our pastas are fresh & made in house using Italian ingredients and local purveyors. Our signature sauces are made daily, we know you will taste the difference. Buon Appetito!

LINGUINE ALLE VONGOLE LIGURIA (h)	•\$27	PAPPARDELLE RIPIENI SIENA (h) (e) (v)	\$23
house-made linguine, fresh manilla clams, garlic & white-wine sauce		stuffed pappardelle pasta with mascarpone, spring peas & parmigiano	
CASONCELLI LOMBARDIA (h) (e)	\$24	RIGATONI INTEGRALE CAMPANIA (h) (v)	\$22
only at G&G! house-made stuffed pasta with mortadella, prosciutto cotto & Italian sausage, brown butter sauce with crispy pancetta & fresh sage		whole-wheat rigatoni, fresh imported burrata, cherry tomatoes	
ORECCHIETTE APULIA (h)	\$23	GNOCCHI POMODORO BASILICO CAMPANIA (h) (v)	\$20
it means "little ears" and so delicious with Italian sausage & rapini		fresh potato dumplings in light tomato sauce with fresh basil	
SPAGHETTI FRUTTI DI MARE COASTAL ITALY (h)	•\$32	PAPPARDELLE BOLOGNESE EMILIA-ROMAGNA (h)	\$22
mussels, clams, shrimp, & calamari in a light tomato sauce		house-made wide noodle pasta & sauce, a great side with our steaks	
		RAVIOLI TOSCANA (h) (e)	\$22
		meat or cheese ravioli, with bolognese or marinara sauce	

SIDES

GRILLED OR STEAMED ASPARAGUS	\$15	HOUSE-MADE MEATBALLS	\$10
BRUSSELS SPROUTS with bacon & green apples	\$15	SAUTEED MUSHROOMS	\$13
SPINACI GRATINATE our version of creamed spinach	\$12	SIDE OF FRESH PASTA marinara or bolognese sauce	\$13
VESUVIO POTATOES with garlic & white wine	\$12	BROCCOLINI sautéed with garlic of course!	\$12
MASHED POTATOES	\$10	CRISPY ONION RINGS	\$12

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
(n) nuts • (e) egg pasta • (h) house made pasta • (v) vegetarian