

Dinner Specials

APPETIZER

SQUASH BLOSSOM CINDERELLA 18

Zucchini flowers stuffed with mixed cheeses, battered and fried. Served in Giacomo's maple pumpkin gorgonzola sauce with pomegranate

BURRATA TUTTO AMORE 18

Lioni latticini burrata cheese served with prosciutto, toasted bread, E.V.O.O., red wine reduction, and aged balsamic

COPPA DI NONNO 20

Shrimp, scallops, and pesto in a mozzarella and Brie fondue served with toasted bread and crostini the side

SOUP

LANGOSTINO BISQUE 11

Cream and tomato based soup with Mediterranean langostino meat and a touch of sherry

ENTREE

CHILEAN SEA BASS MONTALCINO 45

6 oz. Chilean sea bass fillet served with crab meat, caramelized onions, raisins, and pine nuts in a red wine brodotto over couscous

SEASIDE CRAB RAVIOLI 38

Crab stuffed ravioli served with shrimp, scallops, and crab meat in a pinot grigio and fresh herb cream sauce

GIACOMO'S PAPPARDELLE 28

Pappardelle pasta served in a roasted garlic and maple pumpkin butter sauce with chicken

POLPETTA DI FILETTO 30

1 lb. filet mignon meatball served with shredded mozzarella, Romano cheese, ricotta, basil, San Marzano tomato sauce, and homemade gnocchi

STUFFED GNOCCHI GENOVESE 32

Fresh gnocchi imported from Italy stuffed with sun-dried tomato and cheese, served in a fresh pesto sauce with shrimp, and baked with mozzarella cheese

VEAL DOMENICO 34

Veal stuffed with crabmeat and shrimp served with pearl onions, sun-dried tomatoes, mixed peppers, and artichokes in a white wine blush sauce over sauteed spinach