

Giancarlo's Restaurant

5110 Main St 14221 · +17166505566 · Updated: Jan 14, 2026

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OYSTER BAR 5

Oysters

daily selection, served with lemon, mignonette, tabasco

AVAILABLE OPTIONS

Six: \$19.90

Dozen: \$38.90

Jumbo Shrimp Cocktail

served with cocktail sauce, lemon

AVAILABLE OPTIONS

Four: \$18.90

Eight: \$36.90

Ahi Tuna Platter

pepper crusted ahi tuna, arugula, sesame vinaigrette, cucumbers, carrots, pickled red onion, wasabi aioli, soy gastrique

\$22.90

Salmon Tartare

lemon, capers, olives, tzatziki, crispy pita, pine nuts

\$19.90

Mediterranean Platter

hummus, tzatziki, eggplant caponata, baked pita, olives, carrots

\$19.90

APPETIZERS 6

Arancini

[3] lightly fried mozzarella and sweet pea risotto balls, vodka sauce

\$16.90

Corn and Crab Ravioli

filled with creamed corn, jumbo lump crab, and burrata, served with citrus chipotle sauce

\$24.90

Meatball Gabriela

mamma's meatball, house made ricotta, crispy parsley, house made focaccia crostini

\$16.90

Steak Skewer

soy marinated tenderloin skewer, caramelized onions, wild mushrooms, snap peas, soy gastrique

\$22.90

Prosciutto Wrapped Mozzarella

prosciutto wrapped fresh mozzarella, tomato bruschetta, balsamic glaze, toasted crostini

\$22.90

Calamari

crispy calamari, red pepper agrodolce, garlic aioli, lemon

\$22.90

BRICK OVEN PIZZA 7

Burrata Pizza

burrata, parmigiano, crushed tomato, finocchiona salami, spicy evoo

\$24.90

Margherita Pizza	\$19.90
fresh mozzarella, crushed tomato, basil	
Pepperoni Pizza	\$22.90
mozzarella, pepperoni, crushed tomato, spicy honey, basil	
Tartufo Pizza	\$24.90
burrata, fontal, wild mushrooms, truffle cream, balsamic marinated onions	
Short Rib Pizza	\$24.90
mozzarella, fontal, gorgonzola, braised short rib, caramelized onions, banana peppers, thyme salt	
Buffalo Chicken Pizza	\$22.90
mozzarella, bleu cheese, buffalo chicken, hot sauce	
Ali Babba Pizza	\$22.90
crushed tomato, artichokes, fresh mozzarella, arugula, cherry tomatoes, shaved fennel	

SALAD OR SOUP 5

Tuscan Bean Soup	\$12.90
Carani Salad	\$15.90
arugula, goat cheese, cherry tomatoes, toasted pine nuts, balsamic glaze	
Caesar Salad	\$14.90
romaine lettuce, house made caesar dressing, sicilian bread crumbs, shaved parmigiano	
Santorini Salad	\$16.90
chopped mixed greens, quinoa, hummus, feta, cherry tomatoes, cucumber, red onion, pine nuts	
House Salad	\$14.90
mixed greens, cucumbers, carrots, artichokes, shaved parmigiano, white balsamic vinaigrette	

PREMIUM STEAKS & CHOPS 7

8oz Filet Mignon	\$49.90
Certified Angus Beef	
12oz Filet Mignon	\$62.90
Certified Angus Beef	
17oz Delmonico	\$64.90
Certified Angus Beef Prime	
The Godfather: 32oz Bone-In Ribeye	\$89.90
Certified Angus Beef Prime	
14oz NY Strip	\$62.90
Certified Angus Beef Prime	

Lamb Chops & Frites

\$46.90

new zealand lamb chops, tzatziki, roasted tomatoes, cajun frites, crispy garbanzo beans

Surf N' Turf Additions

AVAILABLE OPTIONS

half pound south african lobster tail: \$44.90

[3] day boat scallops: \$27.90

[3] broiled tiger shrimp: \$13.90

ENTREES 5

Short Rib and Ravioli

\$44.90

braised beef short rib, house made burrata ravioli, roasted butternut squash, bordelaise, pecorino toscano

Veal Parmigiana

\$49.90

broiled fresh bufala mozzarella, bucatini, vodka sauce

Chicken Milanese

\$39.90

arugula with lemon vinaigrette, sherry porcini sauce, shaved parmigiano, watermelon radish

Crab Crusted Salmon

\$39.90

sautéed spinach, citrus beurre blanc, crispy parsnips, mashed potatoes

Sea Bass & Risotto

\$56.90

bay shrimp and artichoke risotto, red pepper coulis

HOUSE MADE PASTA 4

Mamma's Meatball

\$27.90

bucatini, tomato and braised pork ragu, parmigiano, mamma's house made meatball

Capellini di Mare

\$37.90

house made angel hair pasta, sea bass, bay shrimp, spicy tomato broth, crostini

Pasta Saratoga

\$26.90

rigatoni, spicy pork bolognese, house made ricotta

Mushroom Ravioli

\$29.90

sage ravioli, truffle, mushroom, and ricotta filling, sherry porcini sauce, wild mushrooms, caramelized onions, shaved asparagus, parmigiano

SIDES 9

Corn and Crab Ravioli

\$24.90

Cajun Frites

\$9.90

Truffle & Parmigiano Frites

\$11.90

Mashed Potatoes

\$9.90

Au Gratin Potatoes

\$13.90

Roasted Vegetables with Vodka Sauce	\$11.90
Mushroom Risotto	\$15.90
Creamed Corn	\$9.90
Roasted Asparagus	\$11.90

STEAK SAUCES ⁴

Sherry Porcini	\$2.90
Bordelaise	\$3.90
Citrus Beurre Blanc	\$2.90
Gorgonzola Cream	\$2.90

WHITE WINE - BY THE GLASS ⁷

Chardonnay	AVAILABLE OPTIONS
Ana Blu, 2018	Glass: \$15.00 Bottle: \$55.00
Chardonnay	AVAILABLE OPTIONS
Cakebread, 2018	Glass: \$25.00 Bottle: \$90.00
La Giuliana Arnis	AVAILABLE OPTIONS
Grivani, 2018	Glass: \$12.00 Bottle: \$45.00
Albarino	AVAILABLE OPTIONS
Ana Blu, 2018	Glass: \$11.00 Bottle: \$40.00
Reisling	AVAILABLE OPTIONS
Boundary Breaks, 2018	Glass: \$11.00 Bottle: \$40.00
Sauvignon Blanc	AVAILABLE OPTIONS
Disrupt, 2018	Glass: \$11.00 Bottle: \$40.00
Proesso	AVAILABLE OPTIONS
Grivani	Glass: \$12.00 Bottle: \$45.00

RED AND ROSÉ BY THE GLASS ⁸

Il Santino Langhe Rosso

Grivani, 2016

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$45.00

Francesco Gaglione Super Tuscan

Grivani, 2015

AVAILABLE OPTIONS

Glass: \$16.00

Bottle: \$60.00

Antonio Barolo

Grivani, 2015

AVAILABLE OPTIONS

Glass: \$30.00

Bottle: \$110.00

Pinot Noir

Ana Blu, 2017

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$55.00

Cab. Sauvignon

Disrupt, 2017

AVAILABLE OPTIONS

Glass: \$11.00

Bottle: \$40.00

Cab. Sauvignon

Louis M. Martini, 2016

AVAILABLE OPTIONS

Glass: \$18.00

Bottle: \$70.00

Malbec

Malma, 2018

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$40.00

Rosé

Ana Blu, 2018

AVAILABLE OPTIONS

Glass: \$11.00

Bottle: \$40.00

BOTTLED BEER LIST 10**Michelob Ultra****\$6.00****Labatt Blue****\$6.00****Corona****\$6.00****Budweiser****\$6.00****Sci-Fi Hamster Wheel****\$9.00****Bud Light****\$6.00****Labatt Blue Light****\$6.00****Minkey Boodle****\$9.00****Heineken****\$6.00****Amstel Light****\$6.00**

DRAFT BEER LIST 9

Stone IPA	\$9.00
Lagunitas IPA	\$9.00
Hayburner	\$9.00
Stella	\$9.00
Carlsberg	\$8.00
Amber Ale	\$9.00
Pills Mafia	\$9.00
Summer Ale	\$9.00
Peroni	\$9.00

COCKTAIL MENU 7

Grapefruit Prosecco Martini	\$15.00
Deep Eddy Grapefruit, St. Germain, prosecco, lemon	
Cucumber divine	\$15.00
Crop Cucumber Vodka, St. Germain, Grivani Prosecco	
Poegrante Margarita	\$15.00
Casamigos Blanco Tequila, Triple Sec, Pama, lime juice, lemon and pear jam	
Mamacita Margarita	\$15.00
Casamigos Anejo Tequila, Triple Sec, fresh lemon & lime juice, muddled strawberry and jalepeno	
Giancarlo's Mule	\$15.00
Stoli Raz, Domaine de Canton, raspberry liqueur, lime, ginger beer	
Coconut Mojito	\$15.00
Malibu, Bacardi White Rum, simple syrup, mint, lime, key lime coconut purée	
A Bronx Tale	\$18.00
Basil Hayden's Bourbon, Amaro Nonino, Aperol, fresh lemon	

LIQOUR SELECTION 9

Vodka

Tito's, Grey Goose, Ketel One, Belvedere, Stoli Elit

Flavored Vodka

Stoli Blueberry, Stoli Vanilla, Stoli Raz, Grey Goose L'Orange, Grey Goose Citron, Deep Eddy Grapefruit, Crop Cucumber, Van Gogh Espresso

Gin

Bombay Dry, Bombay Sapphire, Hendrick's, Tanqueray London Dry, The Botanist, Tommy Rotter, Plymouth, Lockhouse Ginnamon, Empress

Rum

Captain Morgan Spiced, Bacardi Superior, Malibu

Bourbon

Jim Beam, Maker's Mark, Three Chord, Bulleit, Woodford Reserve, Angel's Envy, Basil Hayden, Widow Jane, Michter's

Scotch

Dewar's White, Johnnie Walker Black, Johnnie Walker Blue, Macallan 12 Yr, Macallan Rare Cask, Glenfiddich 18 Yr, Glenfiddich 21 Yr

Whiskey

Canadian Club, Jameson, Southern Comfort, Crown Royal, Bulleit Rye, Woodford Reserve Rye, Jack Daniel's, Jack Daniel's Sinatra Select, Michter's Rye

Tequila

El Jimador Blanco, Casamigos Blanco, Cincoro, Casamigos Reposado, , Casamigos Mescal, Casamigos Anejo, Patron Silver, Hussong Reposado, Hussong Platinum, Don Julio 1942

Cognac

Korbel, Delamain Pale XO, Remy Martin VSOP, Remy Martin 1738, Louis XVIII

DESSERTS 6

Zeppole

sicilian style fried doughnuts, milk caramel glaze, vanilla gelato

Chocolate Mousse Cake

house made chocolate cake layered with dark chocolate mousse and salted chocolate crumbles

Tiramisu

sweet mascarpone cream, lady finger biscuit, coffee and rum syrup, cacao powder, served with whipped cream and amarena cherries

Cannoli

traditional, sicilian style cannoli

Sorbet

choice of lemon, raspberry or coconut

\$8.90

Gelato

salted caramel, chocolate, coffee or vanilla

\$8.90

COFFEE BEVERAGES 4

Coffee

\$3.90

Espresso

\$4.90

Cappuccino

\$6.90

Latte

\$6.90

SCOTCH AND BOURBON 11

Knob Creek	\$12.00
Woodford Double Oaked	\$18.00
Woodford Reserve 'Rye'	\$25.00
Johnnie Walker Black	\$18.00
Macallan 12 Year	\$20.00
Glenfiddich 12 Year	\$22.00
Glenfiddich 18 Year	\$28.00
Highland Park 18 Year	\$25.00
Macallan 18 Year	\$42.00
Johnnie Walker Blue	\$40.00
Aberfeldy 21 Year	\$36.00

DESSERT WINES ⁵

Moscato D'asti	AVAILABLE OPTIONS
Fratelli, 2018	Glass: \$7.00 Bottle: \$28.00
Moscato d'Asti	\$28.00
Michele Chiarlo, 2014	
Tawny Porto	\$5.00
Nieport, Portugal	
10 Yr Tawny Porto	\$10.00
Nieport, Portugal	
Madeira 'reserve'	\$12.00
The Rare Wine Co.	

LIQUEURS ¹⁰

Baileys	\$9.00
Kahlúa	\$9.00
Limoncello	\$9.00
Frangelico	\$10.00
Sambuca	\$10.00
Grand Marnier	\$11.00

Grappa	\$8.00
B&B 'Dom'	\$11.00
Remy Martin Cognac	\$13.00
Louis Xiii Remy Martin	\$130.00