

Appetizers

Spinach & Artichoke Parmigiano Dip

A rich blend of cheeses with spinach and artichoke hearts topped Parmigiano style, baked to perfection and served with fried pita chips. 9.99

Fried Mozzarella

An Italian classic! Breaded and fried Mozzarella cheese served with house marinara. 7.99 Petite | 9.99 Regular

Cheese Bread

A homemade cheese spread with garlic and four assorted cheeses served with house marinara. 7.79

Spanakopita

Made fresh from Mama's recipe! Creamy spinach with layers of flaky phyllo dough served with our house marinara. 7.59

Buffalo Wings

One pound of jumbo chicken wings deep-fried to order and tossed in either our homemade Texas Pete wing sauce (Hot or Mild) or BBQ, served with celery and Blue cheese dressing. 9.99

Bruschetta Giannos

Diced Roma tomatoes, red onion, fresh basil, diced Mozzarella and garlic baked over a Parmesan crostini, drizzled with balsamic reduction. 8.79

Gorgonzola Baked Scallops

Blackened scallops baked with Gorgonzola cheese, topped with mango salsa. 10.99

Shrimp Santorini

Shrimp sautéed in garlic with peppers, onions and tomatoes, baked with house marinara and Feta cheese, served with bread. 10.99

Firecracker Thai Shrimp

Tender, crispy shrimp tossed in a creamy, spicy sauce. 10.99

Calamari

Lightly breaded and flash fried to golden brown, served with our house marinara and Thai red pepper-chili sauce. 7.99 petite | 10.99 Regular

Oyster Rockefeller

Half shell oysters topped with spinach and crumbled bacon then baked in our stone oven. 10.99

Prince Edward Mussels

A bowl full of Prince Edward Blue Shell Mussels steamed in our house marinara or scampi white wine-butter sauce. 8.99 Petite | 10.99 Regular

Fried Onions

Thinly sliced and hand breaded, flash fried and served with our Cajun Rémolade. 6.59

Crab Cake

House made fresh crab cake made with 100% crab meat, grilled and layered over fried onions with Cajun Rémolade. 9.99

Ranch Cheese Fries

French fries topped with buttermilk ranch, melted cheddar and Mozzarella cheeses then topped with bacon. 7.99

Italian Nachos

Homemade potato chips topped with creamed spinach, crumbled Italian sausage, fresh tomato, pepperoncinini peppers, and Mozzarella cheese. 8.29 Petite | 10.99 Regular

Soup & Salad

Soup of the Day 4.29

Wedge

Cold wedge of iceberg lettuce topped with Roma tomatoes and crumbles of crispy bacon with crumbled Blue cheese dressing. 8.59

Greek

A mixture of fresh greens with Roma tomato wedges, cucumbers, sliced red onions, pitted Kalamata olives, pepperoncinini peppers, sun dried cranberries and crumbled Feta cheese served with our Greek vinaigrette. 8.59

Giannos

A mixture of fresh greens with Roma tomato wedges, cucumbers, sliced red onions, pitted Kalamata olives, pepperoncinini peppers topped with shredded Parmesan cheese and served with our house creamy Italian dressing. 8.59

Chef

A mixture of fresh greens topped with ham, turkey, salami, bell peppers, onions, cucumbers, Roma tomato wedges and shredded Mozzarella and Cheddar cheeses served with your choice of dressing. 8.99

Pasta Chicken

Chilled bowtie pasta with shaved chilled chicken, roasted red peppers, diced celery, black olives, and Feta cheese tossed with our house dressing and placed over fresh greens. 9.59

Dinner

A mixture of fresh greens with Roma tomato wedges, cucumbers, sliced red onions, crumbled bacon, croutons and shredded Mozzarella and Cheddar cheeses. 8.59

Mango Spinach

Baby spinach, candied pecans, crumbled Blue cheese, sun dried cranberries and our mango salsa with raspberry vinaigrette. 8.99

Caesar

Crisp romaine lettuce tossed with creamy Caesar dressing and croutons, topped with shredded Parmesan cheese. 7.99

Southern

A mixture of fresh greens with Roma tomato wedges, cucumbers, sliced mushrooms and crumbled bacon topped with fried chicken tenders and crispy onions, served with honey mustard dressing. 9.59

Spinach

Fresh baby spinach topped with Gorgonzola cheese, crumbled bacon, Roma tomatoes, red onions and croutons with mustard vinaigrette. 8.99

Add the following to any of our salads:

Chicken 4.29 | Shrimp 6.29 | Salmon 7.59 ** | Crab Cake 6.79 | Scallops 6.99

Create Your Own Pasta Dish

Make your own pasta creation and enjoy!

Choose one of the following pastas:

Spaghetti
Fetuccini
Bowtie
Angel Hair
Penne
Whole Wheat Linguine 1.00
Cheese Ravioli 2.00
Gluten Free 3.00

Choose one of the following sauces:

Marinara	Citrus Cream
Meat Sauce	Mona Lisa
Pesto Cream	Roasted Garlic Alfredo
Lemon Butter	Roasted Red Pepper
Diavolo	Alfredo
Tomato Cream	Gorgonzola Alfredo
Veloute	Roasted Garlic Butter
Cajun Cream	Vodka 1.00
Alfredo Rosé Cream	

Vegetables:

Onions
Bell Peppers
Zucchini & Squash
Mushrooms
Black Olives
Peas
Diced Fresh Tomatoes
Portabella Mushrooms
Broccoli
Asparagus Pieces
Roasted Red Peppers
Fresh Basil
Capers
Spinach
Toasted Pine Nuts 1.99
Sun dried Tomatoes 1.99
Artichokes 1.99

Meat:

Ham	Beef Tips 4.99 **
Bacon	Blackened Chicken
Chicken	Prosciutto
Pancetta	Meatballs
Homemade Crumbled Italian Sausage	

Seafood:

Shrimp
Mussels
Crab Meat
Clams
Salmon 7.59 **
Scallops 7.29

Cheese:

Feta
Baked Mozzarella
Homemade Boursin Cheese
Gorgonzola

8.99 with your choice of sauce

Add Meat** for 4.29 ea | Add Seafood** for 4.79 ea | Add Cheese for 1.79 ea | Add Vegetables for .99 ea

Gianno's Italian Classics

All entrées are served with a House Salad, Caesar or Soup

You may upgrade to a Dinner, Greek, Spinach, Giannos or Mango Spinach for an additional 2.79

Homemade Lasagna

Layers of pasta, meat sauce, Ricotta, Parmesan and Romano cheeses baked with Mozzarella cheese in our Stone Oven. 12.99

Homemade Spinach Lasagna

Layers of pasta sheets with creamed spinach, Mozzarella, Ricotta, Parmesan and Romano cheeses then topped with our rosé cream sauce and baked with Mozzarella cheese in our Stone Oven. 12.99

Eggplant Napoleon

Lightly breaded fresh eggplant, fried and topped with our homemade Boursin cheese, baked in our stone oven and served with your choice of pasta tossed with our tomato-cream sauce. 12.99

Manicotti

Savory crepes filled with five cheeses, topped with our house marinara and baked with Mozzarella cheese in our stone oven until bubbling and golden. 12.59

Florentine Ravioli

Jumbo stuffed spinach ravioli with sun-dried tomatoes in Gorgonzola-Alfredo sauce. 12.59

Carbonara

Sautéed ham and pancetta tossed with spaghetti pasta with our carbonara sauce topped with Italian-style breadcrumbs. 13.99

Farfalle Primavera

Sautéed zucchini, squash, peppers, onions, mushrooms, broccoli and fresh tomatoes with rosé cream sauce and bowtie pasta. 12.59
add meat 4.29 | shrimp 6.29 | salmon 7.59

Eggplant Parmigiana

Lightly breaded fresh eggplant fried and topped with our house marinara and baked with Mozzarella, Parmesan and Italian-style bread crumbs in our stone oven and served with your choice of pasta. 12.29

Cheese Ravioli

Six jumbo cheese ravioli tossed with rosé cream sauce and baked with Mozzarella cheese in our stone oven. 12.59

Chicken Florentine Manicotti

Savory crepes filled with creamy spinach and chicken topped with an Italian cream sauce and baked with Mozzarella cheese in our stone oven until bubbling and golden. 13.99

Giannos Baked Spaghetti

Giannos meat sauce with spaghetti tossed with sautéed bell peppers, onions and mushrooms served with meatballs and baked with Mozzarella cheese in our stone oven. 13.99

Veal

All entrées are served with a House Salad, Caesar or Soup

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Veal Parmigiano

Veal scaloppini topped with Giannos homemade marinara sauce, Italian-style breadcrumbs and Mozzarella baked until golden brown. Served with your choice of pasta. 17.99

Veal Milanese

Layered veal scaloppini and fried eggplant topped with our house marinara and baked with Mozzarella, Parmesan and Italian -style breadcrumbs in our stone oven. Served with your choice of pasta. 17.99

Veal Marsala

Veal scaloppini topped with sautéed mushrooms in a Pellegrino Marsala wine sauce. Served with your choice of pasta. 17.99

Veal Saltimbocca

Veal scaloppini with sautéed diced prosciutto, spinach and fresh mushrooms tossed in Mozzarella Marsala cream served over cheese ravioli. 18.99

Veal Picatta

Veal scaloppini with sautéed mushrooms, capers and Roma tomatoes in a classic Picatta sauce. Served with your choice of pasta. 18.99

Veal Oscar

Giannos style! Veal scaloppini with sautéed with crab meat, asparagus tips, roasted red peppers and mushrooms served over spinach ravioli with citrus-butter sauce. 19.99

Seafood

All entrées are served with a House Salad, Caesar or Soup
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Salmon Picatta **

Italian herb-Parmesan crusted salmon a classic Picatta sauce served with your choice of pasta. 19.99

Cajun Shrimp Alfredo

Sauteed shrimp, bacon, spinach and tomatoes tossed with spaghetti pasta in a Cajun-cream sauce. 16.59

Seafood Fra Diaolo

Sauteed shrimp, scallops and clams with fresh tomatoes tossed in a spicy tomato broth served over angel hair pasta. 17.59

Pesto Salmon **

Grilled marinated salmon in our basil pesto served over sautéed spinach and sun dried tomatoes tossed with fettuccine pasta in a pesto cream sauce and garnished with Boursin cheese. 19.99

Southwestern Mahi Mahi

Blackened Mahi Mahi served over black bean and corn ravioli tossed with our rosé cream sauce and topped with mango salsa, garnished with homemade potato chips. 19.99

Roasted Scallops

Blackened scallops baked with Gorgonzola and topped with sautéed bacon, peas and tomatoes. Then tossed with a roasted garlic butter sauce and served over penne pasta. 18.99

Mediterranean Tilapia

Seared tilapia topped with sautéed shrimp, asparagus tips, toasted pine nuts, roasted red peppers, fresh basil and sliced black olives in a garlic tomato broth over angel hair pasta. 18.59

Pecan-crusted Trout

North Carolina raised rainbow trout pan-fried, topped with our pecan crust and baked in our stone oven, served over grilled asparagus and topped with a burnt citrus-butter sauce. 17.99

Frutti de Mare

Sautéed shrimp, scallops, mussels and clams with fresh tomatoes and fresh basil tossed with a rosé cream sauce and fettuccine pasta. 17.99

Roasted Garlic Shrimp

Sautéed shrimp, prosciutto, spinach and fresh tomatoes tossed in roasted garlic Alfredo sauce and bowtie pasta. 14.99

Penne El Greco

Sautéed shrimp with homemade crumbled Italian sausage tossed in a penne pasta, citrus cream sauce and Feta cheese. 14.99

Giannos Tilapia

Blackened tilapia stuffed with crab and homemade Italian crumbled sausage, topped with sautéed shrimp, spinach and roasted red peppers with scampi-cream sauce served with choice of side. 18.59

Seafood Alla Vodka

Sautéed shrimp and scalloped served over penne pasta topped with Roma tomatoes, spinach and fresh basil in a vodka-cream sauce. 18.99

Seafood Scampi

Sautéed shrimp and scallops with spinach and tomatoes tossed with bowtie pasta in a scampi white wine-butter sauce. 18.99

Seafood Mixed Grill

Crab cake, scallops, jumbo shrimp, angel hair pasta, asparagus tips and roasted red peppers tossed in a Parmesan garlic lemon butter sauce. 25.99

Chicken

All entrées are served with House Salad, Caesar Salad or Soup.
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Chicken Saltimbocca

Grilled chicken breast with sautéed diced prosciutto, spinach and fresh mushroom tossed in Mozzarella Marsala cream served over cheese ravioli. 18.59

Giannos Chicken

Grilled chicken topped with sautéed spinach, sun dried tomatoes and fresh basil with a Feta cheese cream sauce over fettuccine pasta. 16.99

Charleston Chicken

Sautéed blackened chicken with onions, bacon, fresh mushrooms, spinach and tomatoes tossed with bowtie pasta and Volute cream sauce. 14.99

Chicken Parmigiano

Grilled chicken breast topped with Giannos homemade marinara sauce, Italian breadcrumbs and Mozzarella cheese, baked until golden brown. Served with your choice of pasta. 16.59

Chicken Ravioli

Sautéed chicken with tomatoes and spinach tossed with an Italian cream sauce served over chicken and portabella ravioli. 14.99

Chicken Marsala

Grilled chicken breasts topped with sautéed mushrooms in a Pellegrino Marsala wine sauce. Served with your choice of pasta. 16.99

Chicken Corfu

Chicken breast, sautéed Roma tomatoes, black olives, artichokes, onions, fresh basil with a Feta lemon butter sauce over angel hair pasta. 17.99

Prosciutto Chicken

Grilled chicken breasts topped with grilled tomatoes, mushrooms and sliced prosciutto topped with cheese sauce, baked in our stone oven and served with a side of spaghetti Alfredo. 17.99

Chicken Picatta

Grilled chicken breast topped with sautéed mushrooms, capers and Roma tomatoes in a classic Picatta sauce. Served with your choice of pasta. 16.99

Chicken Bruschetta Florentine

Grilled chicken breasts topped with our tomato relish and baked, served over sautéed spinach, mushrooms and roasted red peppers with Boursin-cream sauce over angel hair pasta. 17.99

From the Grill

All entrées are served with House Salad, Caesar Salad or Soup.

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Our steaks are bought and cut fresh daily! Served with a choice of one side item. (Availability is limited to guarantee freshness.)



Filet Mignon **

Mot tender cut of beef 28.99

Ribeye **

Well marbled center cut 26.99

New York Strip 14 oz. **

Chef favorite 25.99

For your dining pleasure, we offer 100% Certified Angus Beef® brand that is aged to our rigorous specifications for 21 to 36 days in a controlled environment. The Certified Angus Beef® brand is the best Angus brand available and a cut above USDA Prime, Choice and Select. The beef must pass ten strict quality standards to earn the name.

Rare

Very red, cool center

Med Rare

Red, warm center

Medium

Pink, warm center

Med Well

Hint of pink, hot center

Well

No pink, hot center

Marinated Chicken Breast

Two chicken breasts marinated in olive oil, lemon and fresh herbs char-grilled over an open flame. 15.99

Toppers:

Boursin Cheese 1.99

Marsala Sautéed Mushrooms
With our Marsala wine sauce. 2.29

Blue Cheese 1.99

Giannos

Sautéed spinach, fresh basil, sun dried tomato and Feta cheese with citrus butter

(Recommended with seafood & chicken) 2.99

Delicious Add-ons

Scallops

Jumbo scallops, grilled or blackened 7.29

Crab Cakes

100% crab meat grilled with no filling. 6.79

Shrimp

Jumbo Shrimp grilled, blackened, scampi or fried. 6.29

Marinated Chicken Breasts

Grilled or blackened. 4.99

From the Sea

Scallops

Jumbo scallops 20.99

Salmon **

Scottish Salmon 17.99

Mahi Mahi

A mild, white, flaky fish 19.99

Shrimp

Jumbo Shrimp grilled, blackened, scampi or fried. 17.99

Tilapia

Delicate white fish. 16.99

Crab Cakes

100% crab meat grilled with no filling. Served with our Cajun rémoulade. 18.99

Side Items 3.29 ea

Spaghetti Marinara
Pesto Vegetables
Sautéed Spinach

Crispy Fried Onions
Homemade Potato Chips
French Fries

Fettuccini Alfredo
Grilled Asparagus
Parmesan-Herb Potatoes

Stone Oven Pizza

All of our pizzas are prepared fresh daily using the freshest ingredients and baked in our stone oven.
Our pizzas are hand tossed New York style personal pizzas.

Traditional Pizza

Create your favorite personal pizza starting with our traditional pizza sauce, Alfredo or basil pesto topped with any of the following ingredients.

Cheese 8.99

Topping Choices: Each .99

Pepperoni | Ham | Ground Beef | Homemade Crumbled Italian Sausage | Chicken | Prosciutto | Bacon | Pancetta | Onions | Bell Peppers | Broccoli | Banana Peppers | Jalapeños | Black Olives | Artichokes 1.99 | Mushrooms | Tomatoes | Pineapple | Spinach | Feta Cheese | Gorgonzola Cheese | Boursin Cheese | Extra Cheese

Giannos

Pepperoni, homemade crumbled Italian sausage, black olives, bell peppers, onions and mushrooms. 13.99

Meat Lovers

House made crumbled Italian sausage, ground beef, ham, pepperoni and bacon. 14.99

Vegetarian

Bell Peppers, onions, mushrooms, black olives, broccoli and tomatoes. 13.99

Spinach

Fresh spinach, mushrooms, diced Roma tomatoes, Feta and Mozzarella cheeses. 13.29

Margherita

Diced Roma tomatoes and fresh basil covered with Parmesan, Mozzarella and Feta cheeses. 13.79

Hawaiian

Ham., onions, banana peppers, pineapple and Mozzarella cheese. 13.99

Italian BBQ Chicken

Homemade BBQ sauce topped with sliced chicken, bacon, spinach, mushrooms, jalapeños and Gorgonzola cheese. 14.99

Chicken Bruschetta

Pesto based with our tomato relish, chicken, Mozzarella and Parmesan cheeses and fresh basil drizzled with a balsamic reduction. 14.99

Greek

Pesto based topped with artichokes, black olives, diced Roma tomatoes, onions, Feta and Mozzarella cheeses. 14.29

Italian Chicken

Olive oil based with our tomato relish, chicken and prosciutto, Mozzarella cheese with rosemary, oregano, Parmesan and fresh basil. 14.99

Stromboli

Rolled Pizza dough filled with ham, salami, pepperoni and cheese. 14.99
Please allow extra time for this entrée to be fully prepared

Dessert Pizza

Blueberry sauce topped with peaches, cherries and candied pecans drizzled with cream cheese icing. 9.99

Sandwiches

Classic Burger

Half -pound Certified Angus Beef served with mayo, lettuce, tomato, onion and choice of cheese on buttered homemade Giannos roll. 9.59

Bruschetta

Half -pound Certified Angus Beef with homemade tomato relish with fresh mozzarella, lettuce and pesto aioli on focaccia bread. 9.99

Giannos Steak & Cheese

Thinly shaved steak grilled with onions and mushrooms on a hoagie roll served with mayo only. 9.59

Traditional Chicken Sandwich

Grilled chicken breast served with mayonnaise, lettuce, tomato and onion on our fresh baked homemade roll. 9.59