

Gino34

Antipasti

Bruschetta Classico -15-

caponata » tomato » garlic
basil » mozzarella

Whipped Ricotta -16-

jersey girl ricotta » lemon zest
extra virgin olive oil » farmer's bread

Scallop Crudo -21-

watermelon radish » sea bean
citrus » olio verde

Calamari Fritti -18-

green + yellow squash » marinara

Saffron Arancini -16-

short ribs » sweet pea

Prosciutto San Daniele and Pistachio Mortadella

stracciatella » pesto
focaccia » filone

-20-

Insalata

Cavolo Nero -16-

gorgonzola piccante » fennel
radicchio » balsamic

Zucchini Insalata -18-

almond » parmesan
lemon thyme vinaigrette

Burrata -19-

spring beans » lemon zest
salsa verde » extra virgin olive oil

Pizza

Margherita -20-

san marzano tomato » mozzarella
caciocavallo » basil

White Mushroom -24-

fontina » tallegio » truffle

Soppressata Piccante -22-

mozzarella » hot honey » oregano

Pasta

Bucatini Frutti di Mare -36-

lobster » shrimp » mussels » calamari
sundried tomato » noilly prat

Spaghetti Cacio e Pepe -29-

black pepper » pecorino romano

Pipe Rigate -28-

veal bolognese » mascarpone » basil

Gemelli -29-

sweet sausage » broccoli rabe
roasted garlic » parmesan

Lasagna al Forno -26-

spinach pasta » beef ragu
bechamel sauce

Secondi

Eggplant Rollatini [v] - 26 -
parmesan » marinara

Branzino Puttanesca - 34 -
olives » peppers » garlic
cherry tomatoes » capers

Chicken Oreganata - 32 -
oregano » spinach » fingerling potatoes

Pork Chop Milanese - 34 -
greens » brown butter » charred lemon

Veal Ossobuco - 42 -
gremolata » polenta » root vegetables

Burrata Stuffed Meatball - 28 -
tomato » garlic focaccia

**Bistecca alla Fiorentina
for Two**

24oz dry aged t-bone steak
cipollini onion » broccoli rabe
cannellini beans

- Market Price -

Per il Tavolo

For the Table: 8 or more Guests » Choose 2 Antipasti & 2 Entrées — \$50 per Guest

Antipasti

Cavolo Nero
Zucchini Insalata
Calamari Fritti

Entrées

Eggplant Rollatini [v]
Pipe Rigate
Gemelli
Lasagna al Forno
Chicken Oreganata