



SHAREABLES

THREE CHEESE GARLIC BREAD **V** 9

Garlic Butter | Mozzarella | Pecorino | Parmesan

STUFFED PEPPERS 12

Ground Beef | Mascarpone | Arugula | Balsamic Glaze

WHIPPED GOAT CHEESE & FIG **V** 12

Goat Cheese | Fig | Basil | Balsamic Glaze | Candied Walnuts

WARM TOMATO BRUSCHETTA 13

Tomato | Garlic | Basil | Olive Oil | Balsamic | Crushed Red Chili

FRESH BURRATA **V** 17

Sweet Tomato | Basil | Olive Oil | Arugula | Cracked Black Pepper | Grilled Herb Focaccia

GARLIC FRIES **V** 9

Garlic Butter | Parmesan | Herbs

MEATBALLS AL FORNO 15

Blend Meat | Creamy Polenta Mozzarella | Parmesan | Marinara

CALAMARI 15

Fried Calamari | Marinara | Parsley

BRUSSEL SPROUTS 11

Brussel | Parmesan | Balsamic Glaze | Toasted Almond

MAC & CHEESE 11

Elbow Pasta | Alfredo | Gouda | Truffle | Breadcrumbs

WINGS 15

Your choice of the following served with Blue Cheese Ranch:

•Hot Honey •Pesto Dressing •Buffalo Sauce

CAPRESE SUMMER ROLL **GF** 14

"San Danielle" Prosciutto | Fresh Mozzarella | Roma Tomato | Spring Mix | Sweet Basil | Creamy Balsamic | Olive Oil

SOUP & SALAD

Grilled Chicken **+11** | 6oz Top Sirloin **+16** | Jumbo Prawns **+16** | 6oz Salmon **+16**
Dressings: Italian | Creamy Balsamic | Crispy Shallot | Bleu-Ranch

MINISTRONE SOUP or SEASONAL SOUP **CUP 7 | BOWL 12**

ITALIAN WEDGE **GF** 15

Iceberg Lettuce | Crispy Prosciutto Red Onion | Tomato | Pepperoncini Feta Cheese | Chive | Olives

CAESAR 15

Little Gem Lettuce | Pecorino Torn | Crouton | Garlic Caesar Dressing

FARMERS MARKET 14

Salad Mix | Heirloom Cherry Tomato Carrots | Cucumber Fontina Cheese |

HEIRLOOM TOMATO CAPRESE **GF** 18

Heirloom Tomato | Balsamic Glaze | Olive Oil | Marinated Mozzarella Pearls | Basil | Crushed Red Chili | Shallots | Chives

PASTA

Grilled Chicken **+11** | 6oz Top Sirloin **+16** | Jumbo Prawns **+16** | 6oz Salmon **+16**
Add Farmers Market House Salad **+7**

GIAOLA TRIO 25

Lasagna | Cheese Ravioli | Spaghetti | Marinara | Add Two Meatballs **+\$5**

LASAGNA 21

Seasoned Beef | Egg | Ricotta | Mozzarella | Parmesan | Marinara

BOLOGNESE AL FORNO 23

Rigatoni | Ricotta | Mozzarella | Parmesan | Marinara

PASTA PRIMAVERA **V** 20

Carrots | Cherry Tomato | Pepperoncini | Olives Broccolini | Red Onion | Italian Dressing

SPAGHETTI & MEATBALLS 23

Basil | Parmesan | Marinara

TORCHIO TARANTO 23

Torchio Pasta | Prosciutto | English Peas | Roasted Tomatoes | Marinara | Alfredo

PENNE PESTO 28

Chicken | Alfredo | Pesto | Cherry Tomatoes | Pine Nut

SCARFACE 25

Fettuccine | Mushroom | Chicken | Alfredo

CHICKEN PICCATA 28

Fettuccine | Broccolini | Pecorino | Garlic Lemon Butter Caper Sauce

CHICKEN PARMESAN 28

Fettuccine | Garlic | Basil | Mozzarella | Marinara

PASTA CALAMARI 27

Spaghetti | Zesty Marinara | Shallots | Garlic | Parsley

CARBONARA 25

Spaghetti | Prosciutto | Garlic | Onion | Egg | Pecorino | Crushed Red Chili | EVOO

CHEESE RAVIOLI **V** 18

Garlic | Basil | Shaved Parmesan | Marinara or Butter

HERB CRUSTED SHRIMP 35

Taranto Risotto | Crispy Prosciutto | English Peas | Mascarpone | Herb Oil | Oven Roasted Tomatoes

FLATBREAD - 17

Gluten Free Crust Available **+4**
Make it into a Calzone **+2**

PROSCIUTTO & BURRATA

Arugala | Burrata | Balsamic

TOMATO MARGHERITA

Tomato | Fresh Mozzarella | Basil | Olive Oil

SALSICCIA

Season Pork | Marinara | Ricotta | Basil | Pesto

GARDEN **V**

Pink Sauce | Mozzarella | Broccoli | Tomato | Red Onion Sweet Peppers | Spinach

SCARFACE

Alfredo | Mozzarella | Mushroom Chicken

PEPPERONI or CHEESE

Grated Parmesean | Italian Seasoning

DESSERTS

AFFOGATO 11

Pappalecco Vanilla Gelato
Whipped Cream Lava Lei 100% Kona
Espresso Caramel | Shaved Biscotti

TIRAMISU 10

Espresso Dipped Lady Fingers
Whipped Mascarpone Custard

CANNOLI 10

Sweet Cream Ricotta
Chocolate Chips

BREAD PUDDING 12

Pappalecco Vanilla Bean
Gelato | Caramel

GF GLUTEN FREE **V** VEGETARIAN **VG** VEGAN **K** KETO FRIENDLY

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.

*A 4% surcharge has been added to help offset the cost of California minimum wage.
This is not for services provided and is not paid directly to service staff.

COCKTAILS - 12

CUCUMBER BASIL MARTINI

Gin | St. Germain | Lime Juice |
Cucumber Basil | Prosecco Float

LAVENDER MARTINI

Vanilla | Lavender Monin | Lemon Juice
Citrus Vodka

ITALIAN NEGRONI

Gin | Campari | Vermouth

OLD FASHIONED

Bourbon | Bitters | Sugar | Cherry

PAPER AIRPLANE

Bourbon | Aperol | Amaro | Lemon Juice

ESPRESSO MARTINI

Vanilla Vodka | Kahula | Espresso

BLACKBERRY SMASH

Bourbon | Blackberries | Lemon
Mint | Soda

ITALIAN MULE

Vodka | Limoncello | Basil | Mint | Lime
Ginger Beer

MINT RASPBERRY PRESS

Vodka | Mint | Raspberries | Lime Juice | Soda

KEY LIME MARTINI

Malibu Rum | Vanilla Vodka | Cream
Pineapple Juice | Lime Juice

CLASSICO SPRITZ

Aperol | Prosecco | Soda | Orange Wheel

THE MED SPRITZ

Limoncello | Prosecco | Soda | Lemon Wheel

MOCKTAILS - 8

CUCUMBER BASIL MOCKTINI

Lime | Cucumber | Basil | Simple Syrup | Soda

CRANBERRY ELIXIR

Rosemary | Lime | Simple Syrup
Cranberry | Soda

COFFEE

BAY VIEW FARM 100% KONA COFFEE

FRENCH PRESSED 7

ESPRESSO 5

CAPPUCCINO 7

LATTE 7

TEA - 6

PRESSED HOT TEAS

RED ROOSTER

EARL GREY

LEAN GREEN

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FINE WINE

SPARKLING

Prosecco Di Valdobbiadene Superiore Extra Dry D.O.C.G. | Mionetto | Veneto, Italy **12 | 40**
Prosecco | Fratelli Cosmo Extra Dry D.O.C. | Cordonnaro, Italy **11 | 38**

WHITES

Sauvignon Blanc | The Crossings | Awatere Valley, New Zealand **10 | 36**
Sauvignon Blanc | Antinori Conte della Vipera | Umbria, Italy **16 | 50**
Fiano di Avellino D.O.C.G. | Feudi di San Gregorio | Campania, Italy **16 | 50**
Pinot Grigio | Barone Fini D.O.C. | Italy **10 | 36**
Pinot Grigio | Tommasi | Collio, Italy **14 | 50**
Gavi D.O.C.G. | La Scolca | Le Rosse **14 | 42**
Chardonnay | Daou Vineyards | Westside Paso Robles **14 | 42**
Chardonnay | Laird | Carneros **16 | 50**

REDS

Chianti | Bell'agio Banfi | Tuscany, Italy **11 | 38**
Chianti Classico | Pèppoli | Tuscany, Italy **15 | 45**
Pinot Noir | Niner | Paso Robles, CA **18 | 60**
Cabernet Sauvignon | Niner | Paso Robles, CA **18 | 60**
Cabernet Sauvignon | Daou Reserve | Paso Robles, CA **25 | 80**
Super Tuscan Red | Guado al Tasso | Il Bruciato | Bolgheri, Tuscany, Italy **18 | 60**

ROSÉ

Roseblood, Rosé | Château d'Estoublon | Provence, France **14 | 40**
Grenache, Mourvèdre, Rosé | Tablas Creek | Paso Robles, CA **15 | 45**

BOTTLES

Champagne | Veuve Clicquot | Yellow Label | Reims, France **90**
Chianti Classico Riserva | Marchesi Antinori | Tenuta di Tignanello | Tuscany, Italy **80**
Cabernet Sauvignon | Vineyard 29 CRU | St. Helena, Napa Valley, CA **75**
Cabernet Sauvignon | Caymus | Napa Valley, CA **195**
Cabernet Sauvignon | Nickel & Nickel | State Ranch | Oakville, Napa Valley, CA **225**
Cabernet Sauvignon | Daou | Soul of a Lion | Paso Robles, CA **275**
Tignanello | Antinori | Toscana IGT Super Tuscan Red **250**

BEER - 10

DELICIOUS

STONE | IPA | 7.7%

THE PUPIL

SOCIETE | IPA | 7.5%

OPEN MINDED

BLACK PLAGUE | Hazy IPA | 6.8%

RED TROLLEY ALE

KARL STRAUSS | Irish Style Red Ale | 5.8%

EL CAPITAN

WESTBREW | Pilsner | 5.2%

WINDANSEA

KARL STRAUSS | Wheat Hefeweizen | 5.1%

OKTOBERFEST

KARL STRAUSS | Marzen/Oktobertfest Lager | 5.0%

GIAOLA'S BLONDE

GIAOLA | Blonde Ale | 4.8%

BUENAVEZA

STONE | Salt & Lime Lager | 4.7%

SOFT DRINKS & JUICES

COKE | DIET COKE | DR. PEPPER |

BARQ'S ROOT BEER | SPRITE | GINGER ALE **4**

ICED TEA | LEMONADE | MILK **4**

ORANGE JUICE | APPLE JUICE | CRANBERRY JUICE |

GRAPEFRUIT JUICE | PINEAPPLE JUICE **5**

SPARKLING WATER **5**

PANNA SPRING WATER **5**