

APPETIZERS

SPINACH AND ARTICHOKE PARMIGIANO DIP

A rich blend of cheeses with spinach and artichoke hearts topped with tomato relish and marinara, baked to perfection, and served with fried pita chips. 15.49

FRIED MOZZARELLA

An Italian classic! Breaded and fried mozzarella cheese served with house marinara. 13.49

CHEESE BREAD

A housemade cheese bread with garlic and four assorted cheeses served with house marinara. 9.49

SPANAKOPITA

Made fresh from Mama’s recipe! Creamy spinach with layers of flaky phyllo dough served with our house marinara. 12.49

BRUSCHETTA GIANNOS

Diced Roma tomatoes, red onion, fresh basil, diced mozzarella, and garlic baked over a Parmesan crostini drizzled with balsamic reduction. 9.49

GORGONZOLA BAKED SCALLOPS

Blackened scallops baked with gorgonzola cheese, topped with mango salsa. 18.99

FIRECRACKER THAI SHRIMP

Tender, crispy shrimp tossed in a creamy, spicy sauce. 17.49

CALAMARI

Lightly breaded and flash-fried to golden brown, served with our house marinara and Thai red pepper-chili sauce. 15.49

PRINCE EDWARD ISLAND MUSSELS

A bowl full of Prince Edward Blue Shell Mussels steamed in our house marinara or scampi white wine-butter sauce. 17.99

FRIED ONIONS

Thinly sliced and hand-breaded, flash-fried, and served with our Cajun rémoulade. 9.49

CRAB CAKE

Housemade fresh crab cake made with 100% crab meat, grilled, and layered over fried onions with Cajun rémoulade. 17.49

RANCH CHEESE FRIES

French fries topped with buttermilk ranch, melted cheddar, and mozzarella cheeses. Then topped with bacon. 10.49

ITALIAN NACHOS

Housemade potato chips topped with creamed spinach, crumbled Italian sausage, fresh tomato, pepperoncini peppers, and mozzarella cheese. 16.49

SOUP AND SALAD

SOUP OF THE DAY 5.50 | FRENCH ONION SOUP 6.50

ADD THE FOLLOWING TO ANY OF OUR SALADS:

CHICKEN 6.00 | SHRIMP 9.00 | SALMON 14.00** | CRAB CAKE 14.00 | SCALLOPS 14.00

WEDGE

Cold wedge of iceberg lettuce topped with Roma tomatoes and crumbles of crispy bacon with crumbled blue cheese dressing. 13.25

GREEK

A mixture of fresh greens with Roma tomato wedges, cucumbers, sliced red onions, pitted Kalamata olives, pepperoncini peppers, sun-dried cranberries, and crumbled feta cheese served with our Greek vinaigrette. 13.25

GIANNOS

A mixture of fresh greens with Roma tomato wedges, cucumbers, sliced red onions, pitted Kalamata olives, pepperoncini peppers topped with shredded Parmesan cheese, and served with our house creamy Italian dressing. 13.49

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. 14.49

PASTA CHICKEN

Chilled bow tie 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. 15.99

DINNER

A mixture of fresh greens with Roma tomato wedges, cucumbers, sliced red onions, crumbled bacon, croutons, and shredded mozzarella and cheddar cheeses. 10.99



MANGO SPINACH

Baby spinach, candied pecans, crumbled blue cheese, sun-dried cranberries, and our mango salsa with raspberry vinaigrette. 15.49

CAESAR

Crisp romaine lettuce tossed with creamy Caesar dressing and croutons, topped with shredded Parmesan cheese. 10.49

SOUTHERN

A mixture of fresh greens with Roma tomato wedges, cucumbers, cheddar cheese, and crumbled bacon topped with fried chicken tenders, and crispy onions, served with honey mustard dressing. 15.99

SPINACH

Fresh spinach topped with gorgonzola cheese, crumbled bacon, Roma tomatoes, red onions and croutons with mustard vinaigrette. 13.99

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20% Gratuity will be added to parties of 8 or more

CREATE YOUR OWN PASTA DISH

13.25 WITH YOUR CHOICE OF SAUCE

ADD MEAT** 8.50 EA | ADD SEAFOOD** 10.50 EA | ADD CHEESE 4.50 EA | ADD VEGETABLES 3.00 EA

CHOOSE ONE PASTA:

Spaghetti
Fettuccine
Bow Tie
Angel Hair
Penne
Whole Wheat Linguine (+ 1.00)
Cheese Ravioli (+ 6.00)
Gluten Free (+ 3.00)

CHOOSE ONE SAUCE:

Marinara
Meat Sauce
Pesto Cream
Lemon Butter
Diavolo
Tomato Cream
Velouté
Cajun Cream
Alfredo Rosé Cream

Citrus Cream
Mona Lisa
Roasted Garlic Alfredo
Roasted Red Pepper Alfredo
Gorgonzola Alfredo
Roasted Garlic Butter
Vodka (+ 2.00)

VEGETABLES OPTIONS:

Onions
Bell Peppers
Zucchini & Squash
Mushrooms
Black Olives
Peas
Diced Fresh Tomatoes
Portobello Mushrooms
Broccoli
Asparagus Pieces
Roasted Red Peppers
Fresh Basil
Capers
Spinach
Toasted Pine Nuts (+ 2.00)
Sun-Dried Tomatoes (+ 2.00)
Artichokes (+ 2.00)

MEAT:

Ham
Bacon
Chicken
Pancetta
Beef Tips (+ 14.00)**

Blackened Chicken
Housemade Crumbled Italian Sausage
Prosciutto
Meatballs

SEAFOOD:

Shrimp
Mussels
Crab Meat
Crab Cake (+ 6.00)
Clams
Salmon (+ 8.00)**
Scallops (+ 6.00)

CHEESE:

Feta
Baked Mozzarella
Housemade Boursin Cheese
Gorgonzola

GIANNOS ITALIAN CLASSICS

ALL ENTRÉES ARE SERVED WITH A HOUSE SALAD, CAESAR SALAD, OR SOUP. UPGRADE TO A DINNER, GREEK, SPINACH, GIANNOS SALAD, OR MANGO SPINACH SALAD FOR AN ADDITIONAL 5.50

HOUSEMADE LASAGNA

Layers of pasta, meat sauce, ricotta, Parmesan and Romano cheeses, baked with mozzarella cheese in our stone oven. 18.49

HOUSEMADE 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 in our stone oven. 18.49

EGGPLANT NAPOLEON

Lightly breaded fresh eggplant, fried and topped with our housemade Boursin cheese, baked in our stone oven, and served with your choice of pasta tossed with our tomato-cream sauce. 18.49

FARFALLE PRIMAVERA

Sautéed zucchini, squash, peppers, onions, mushrooms, broccoli, and fresh tomatoes with rosé cream sauce and bow tie pasta. 17.49
Add Meat 8.00 | Shrimp 10.50 | Salmon 14.00**

FLORENTINE RAVIOLI

Jumbo stuffed spinach ravioli with sun-dried tomatoes in gorgonzola alfredo sauce. 18.99

CARBONARA

Sautéed ham and pancetta tossed with spaghetti pasta in our carbonara sauce and topped with Italian-style breadcrumbs. 18.49

EGGPLANT PARMIGIANA

Lightly breaded fresh eggplant, fried and topped with our house marinara, and baked with mozzarella, Parmesan and Italian-style breadcrumbs in our stone oven and served with your choice of pasta. 19.49

CHEESE RAVIOLI

Six jumbo cheese ravioli tossed with rosé cream sauce and baked with mozzarella cheese in our stone oven. 18.99

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. 18.99

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. 20.49

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. 19.49

VEAL

ALL ENTRÉES ARE SERVED WITH A HOUSE SALAD, CAESAR SALAD, OR SOUP. UPGRADE TO A DINNER, GREEK, SPINACH, GIANNOS SALAD, OR MANGO SPINACH SALAD FOR AN ADDITIONAL 5.50

VEAL PARMIGIANO

Veal Scaloppini topped with Giannos housemade marinara sauce, Italian-style breadcrumbs and mozzarella baked until golden brown. Served with your choice of pasta. 28.99

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. 30.99

VEAL MARSALA

Veal Scaloppini topped with sautéed mushrooms in a Pellegrino marsala wine sauce. Served with your choice of pasta. 29.99

VEAL SALTIMBOCCA

Veal Scaloppini with sautéed diced prosciutto, spinach, and fresh mushrooms tossed in mozzarella marsala cream served over cheese ravioli. 31.99

VEAL PICATTA

Veal Scaloppini topped with sautéed mushrooms, capers, and Roma tomatoes in a classic white wine and lemon butter picatta sauce. Served with your choice of pasta. 29.99

VEAL OSCAR

Giannos style! Veal Scaloppini topped with sautéed crab meat, asparagus tips, roasted red peppers, and mushrooms served over spinach ravioli with citrus-butter sauce. 35.99

SEAFOOD

ALL ENTRÉES ARE SERVED WITH A HOUSE SALAD, CAESAR SALAD, OR SOUP. UPGRADE TO A DINNER, GREEK, SPINACH, GIANNOS SALAD, OR MANGO SPINACH SALAD FOR AN ADDITIONAL 5.50

SALMON PICATTA**

Italian herb-Parmesan crusted salmon in a classic white wine and lemon butter picatta sauce served with your choice of pasta. 29.49

CAJUN SHRIMP ALFREDO

Sautéed shrimp, bacon, spinach, and tomatoes tossed with spaghetti pasta in a Cajun cream sauce. 25.49

SEAFOOD MIXED GRILL

Angel hair pasta, asparagus tips, and roasted red peppers tossed in a Parmesan garlic lemon-butter sauce. Served with scallops, and topped with a crab cake and jumbo shrimp. 37.99

PESTO SALMON**

Grilled salmon garnished with Boursin cheese, served over sautéed spinach and sun-dried tomatoes tossed with fettuccine pasta in a basil pesto cream sauce. 29.49

SOUTHWESTERN MAHI MAHI

Blackened Mahi Mahi served over black bean and corn ravioli, tossed with our rosé cream sauce, topped with mango salsa, and garnished with housemade potato chips. 31.99

ROASTED SCALLOPS

Blackened scallops baked with gorgonzola and sautéed bacon, served over penne pasta tossed in a roasted garlic-butter sauce, with peas, and tomatoes. 32.99

MEDITERRANEAN TILAPIA

Seared tilapia topped with sautéed shrimp, asparagus tips, toasted pine nuts, roasted red peppers, fresh basil, and sliced black olives in marinara sauce over angel hair pasta. 28.99

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 burnt citrus-butter sauce. 29.99

FRUTTI DE MARE

Sautéed shrimp, scallops, mussels, and clams with fresh tomatoes and fresh basil tossed with a rosé cream sauce and fettuccine pasta. 34.99

ROASTED GARLIC SHRIMP

Sautéed shrimp, prosciutto, spinach, and fresh tomatoes tossed in a roasted garlic alfredo sauce and bow tie pasta. 24.99

PENNE EL GRECO

Sautéed shrimp with housemade crumbled Italian sausage, tossed with penne pasta in a citrus cream sauce and feta cheese. 24.99

GIANNOS TILAPIA

Blackened tilapia stuffed with crab and housemade Italian crumbled sausage, topped with sautéed shrimp, spinach, and roasted red peppers with scampi cream sauce served with choice of side. 29.99

SEAFOOD ALLA VODKA

Sautéed shrimp and scallops served over penne pasta tossed with Roma tomatoes, spinach, and fresh basil in a vodka cream sauce. 33.49

SEAFOOD SCAMPI

Sautéed shrimp and scallops with spinach and tomatoes tossed with bow tie pasta in a scampi white wine-butter sauce. 32.99



SEAFOOD FRA DIAVOLO

Sautéed shrimp, scallops, and clams with fresh tomatoes tossed in a spicy tomato broth served over angel hair pasta 34.99

CHICKEN

ALL ENTRÉES ARE SERVED WITH A HOUSE SALAD, CAESAR SALAD, OR SOUP. UPGRADE TO A DINNER, GREEK, SPINACH, GIANNOS SALAD, OR MANGO SPINACH SALAD FOR AN ADDITIONAL 5.50

CHICKEN SALTIMBOCCA

Grilled chicken breast with sautéed diced prosciutto, spinach, and fresh mushrooms tossed in a mozzarella marsala cream served over cheese ravioli. 28.99

GIANNOS CHICKEN

Grilled chicken topped with sautéed spinach, sun-dried tomatoes, and fresh basil with a feta cheese cream sauce over fettuccine pasta. 26.99

CHARLESTON CHICKEN

Sautéed blackened chicken with onions, bacon, fresh mushrooms, spinach, and tomatoes tossed with bow tie pasta and velouté cream sauce. 24.99

CHICKEN PARMIGIANO

Grilled chicken breast topped with Giannos housemade marinara sauce, Italian breadcrumbs, and mozzarella cheese, baked until golden brown. Served with your choice of pasta. 25.99

CHICKEN RAVIOLI

Sautéed chicken with tomatoes and spinach tossed with an Italian cream sauce served over cheese ravioli. 24.49

CHICKEN MARSALA

Grilled chicken breasts topped with sautéed mushrooms in a Pellegrino marsala wine sauce. Served with your choice of pasta. 25.99

CHICKEN CORFU

Chicken breast, sautéed Roma tomatoes, black olives, artichokes, onions, and fresh basil with a feta lemon butter sauce over angel hair pasta. 25.99

PROSCIUTTO CHICKEN

Grilled chicken breasts topped with grilled tomatoes, mushrooms, sliced prosciutto, topped with cheese sauce, baked in our stone oven and served with a side of spaghetti alfredo. 27.99

CHICKEN PICATTA

Grilled chicken breasts topped with sautéed mushrooms, capers, and Roma tomatoes in a classic white wine and lemon butter picatta sauce. Served with your choice of pasta. 25.99

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. 27.99

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FROM SEA OR LAND TO GRILL

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SCALLOPS

Jumbo scallops. 33.00

MAHI MAHI

A mild, white, flaky fish. 34.00

TILAPIA

Delicate white fish. 26.00

SALMON**

Scottish salmon. 31.00

SHRIMP

Jumbo shrimp grilled, blackened, or fried. 26.00

CRAB CAKES

100% crab meat grilled with no filling. Served with our Cajun rémoulade. 31.00

MARINATED CHICKEN BREAST

Two chicken breasts marinated in olive oil, lemon, and fresh herbs char-grilled over an open flame. 21.49

FILET MIGNON**

Most tender cut of beef 45.00

RIBEYE**

Well marbled center cut 42.00

NEW YORK STRIP 14 OZ.**

Chef favorite 43.00

HOW DO YOU LIKE YOUR STEAK?

RARE

Very red, cool center

MEDIUM RARE

Red, warm center

MEDIUM

Pink, warm center

MEDIUM WELL

Hint of pink, hot center

WELL

No pink, hot center

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

A L L I T E M S S E R V E D G R I L L E D

GRILL TOPPERS

BOURSIN CHEESE 2.00

MARSALA SAUTÉED MUSHROOMS

With our marsala wine sauce. 3.00

BLUE CHEESE 2.00

GIANNOS

Sautéed spinach, fresh basil, sun-dried tomatoes, and feta cheese with citrus-butter. 3.00
Recommended with seafood and chicken.

SHRIMP SCAMPI

White wine butter sauce with tomatoes and onions. 16.00

DELICIOUS ADD-ONS

SCALLOPS

Grilled or blackened. 16.00

SHRIMP

Grilled, blackened, or fried. 12.00

CRAB CAKE

100% crab meat grilled with no filling. 16.00

MARINATED CHICKEN BREAST

Grilled or blackened. 8.00

SIDE ITEMS

6.00 EACH

Spaghetti Marinara
Pesto Vegetables
Sautéed Spinach

Crispy Fried Onions
Housemade Potato Chips

French Fries
Garlic Mashed Potatoes
Fettuccine Alfredo

Grilled Asparagus
Parmesan-Herb Potatoes

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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. 12.99

CHEESE 12.99

TOPPING CHOICES: 1.00 each

Pepperoni
Ham
Ground Beef
Housemade Crumbled Italian Sausage
Chicken

Prosciutto
Bacon
Pancetta
Onions
Bell Peppers
Broccoli

Banana Peppers
Jalapeños
Black Olives
Artichokes
Mushrooms
Tomatoes

Pineapple
Spinach
Feta Cheese
Gorgonzola Cheese
Boursin Cheese
Extra Cheese

GIANNOS

Pepperoni, housemade crumbled Italian sausage, black olives, bell peppers, onions, and mushrooms. 18.00

MEAT LOVERS

Housemade crumbled Italian sausage, ground beef, ham, pepperoni, and bacon. 18.00

VEGETARIAN

Bell peppers, onions, mushrooms, black olives, broccoli, and tomatoes. 16.00

SPINACH

Fresh spinach, mushrooms, diced Roma tomatoes, feta, and mozzarella cheeses. 16.00

MARGHERITA

Diced Roma tomatoes and fresh basil covered with Parmesan, mozzarella, and feta cheeses. 16.00

HAWAIIAN

Ham, onions, banana peppers, pineapple, and mozzarella cheese. 16.00

ITALIAN BBQ CHICKEN

Housemade BBQ sauce topped with sliced chicken, bacon, spinach, mushrooms, jalapeños, and gorgonzola cheese. 18.00

CHICKEN BRUSCHETTA

Pesto based with our tomato relish, chicken, mozzarella and Parmesan cheeses, and fresh basil drizzled with a balsamic reduction. 18.00

GREEK

Pesto based topped with artichokes, black olives, diced Roma tomatoes, onions, and feta and mozzarella cheeses. 17.00

ITALIAN CHICKEN

Olive oil based with our tomato relish, chicken, prosciutto, mozzarella cheese with rosemary, oregano, Parmesan, and fresh basil. 18.00

STROMBOLI

Rolled pizza dough filled with ham, salami, pepperoni, and cheese. 18.40
*Please allow extra time for this entrée to be fully prepared.



SANDWICHES

NICOLETTA BURGER**

Half-pound lean certified Angus Beef with a fried egg, fried onion, applewood smoked bacon, lettuce, tomato, mayonnaise, and American cheese on our housemade roll. 17.99

GIANNOS STEAK AND CHEESE**

Thinly shaved steak grilled with onions and mushrooms on a hoagie roll served with mayonnaise only. 17.99

- 100% Certified Angus Beef -

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GIANNOS

PASTA | STONE OVEN | GRILL

