

# Prosecco

Italian Restaurant ♦ Jazz Bar

## { SHAREABLES }

### GIO'S ARANCINI 12

chef Giovanni selects different ingredients daily to add to our lightly fried risotto balls (3)

### POLPETTE 13

Two tender pork & beef meatballs made from scratch and smothered in marinara sauce  
{top with warm Ricotta 2}

### GREENS & BEANS 15

escarole & cannellini beans sauteed with garlic, red pepper flakes and chicken stock  
{add spicy house sausage 3}

### CALAMARI FRITTI 17

calamari rings lightly dusted with seasoned flour, fried and served with a side of marinara sauce

### SICILIAN CALAMARI 20

calamari fritti topped with sauteed tomatoes, kalamata olives, Sicilian green olives, hot cherry and banana peppers in a garlic butter sauce

### DRUNKEN SHELLFISH

#### CLAMS 21 | MUSSELS 20

choice of Littleneck clams or New Zealand Green Lip Half Shell Mussels, tomatoes, caramelized onions & spicy house sausage simmered in beer broth

### MUSSELS ARRIBBIATA 17

New Zealand green-lip half shell mussels sauteed in spicy marinara sauce

### ARTICHOKE FRENCH 16

six artichoke hearts delicately battered and fried, served in a sherry lemon butter sauce

### SHRIMP COCKTAIL 17

five shrimp chilled, served with a spicy Bloody Mary cocktail sauce

SOUP OF THE DAY (ask your server) 8

SEAFOOD SOUP (when available) 11

take a loaf of our Italian bread home 6

## { SALAD }

### HOUSE small or large 8|12

fresh medley of mixed greens, topped with tomatoes, cucumber, shredded carrots and chickpeas

### CAESAR small or large 9|13

crisp romaine hearts tossed with house made croutons & Caesar dressing, topped with parmesan

### BEET & SPINACH small or large 13|17

roasted and diced beets, candied walnuts, crumbled goat cheese, sun-dried figs over fresh spinach with choice of dressing

### CAPRESE 16

tomato slices, fresh mozzarella and basil drizzled with balsamic vinaigrette, served with lightly dressed mixed greens

### SALAD DRESSINGS

house prosecco vinaigrette | balsamic vinaigrette  
white balsamic & lemon vinaigrette  
blue cheese | ranch | Caesar

take our dressings home 8oz 5 | 16oz 8 | 32oz 11

### SALAD ADD-ONS

grilled chicken or breaded cutlet 7  
shrimp 12  
Gorgonzola 2

## { 12" PIZZAS }

### CHEESE 15

pizza sauce & shredded mozzarella

### PEPPERONI 18

pizza sauce, pepperoni, & shredded mozzarella

### PICCANTE 19

pizza sauce, spicy house sausage, hot banana peppers, pepperoni, & shredded mozzarella

### CONTADINA 19

spinach, roasted red peppers, ricotta cheese, Italian sausage and mozzarella cheese

### VEGETARIANA 17

mushrooms, roasted red peppers, spinach, tomatoes, shredded mozzarella & ricotta cheese

### BUILD YOUR OWN 18

choose up to 3 toppings including cheese

#### Proteins

{3.00 each}

anchovies | meatball | spicy house sausage | chicken  
pepperoni | clams | prosciutto cotto | bacon

#### Cheese

{2.50 each}

gorgonzola | parmesan | fresh mozzarella | feta  
ricotta | goat cheese

#### Vegetables

{2.00 each}

artichokes | broccoli | caramelized onions | mushrooms  
kalamata olives | hot banana peppers  
hot cherry peppers | roasted peppers | spinach | tomatoes

Gluten Free available 5

20% gratuity will be added to parties of 6 or more | No more than three separate checks per table

Many dishes can be prepared vegetarian or gluten-free, however, we cannot ensure 100% gluten, dairy or shellfish-free environment - please inform your server if you have any food allergies | Prices are subject to change

All pasta dishes and entrees are served with fresh baked bread and a mini house salad  
sub soup for salad 6 | sub Caesar salad 6 | sub beet salad 9  
gluten free dinner rolls (3) 6 | plate sharing 5

## { PASTA }

### CIOPPINO 36

Gio's house specialty combines shrimp, clams {whole & chopped}, calamari and mussels, sauteed with red pepper flakes and fresh herbs, served in a light tomato broth with fettuccine

### SEAFOOD RAVIOLI 35

seafood stuffed pasta with house vodka sauce, topped with shrimp

### RED or WHITE CLAM SAUCE 25

chopped and whole clams sauteed with garlic and fresh herbs, tossed in your choice of pasta

### DRUNKEN CLAMS 27

Littleneck clams, tomatoes, caramelized onions, spinach, & spicy house sausage simmered in beer broth and tossed with fettuccine  
{substitute New Zealand green-lip half shell mussels 26}

### CARMEN

chicken 28 | veal 31 | shrimp 30  
sauteed artichokes, tomatoes & spinach in a white wine brandy and lemon broth, tossed with spaghetti

### FRA DIAVOLO {spicy}

chicken 28 shrimp 30 | calamari 28 | sausage 27  
roasted peppers, caramelized onions, hot banana and cherry peppers in a sherry basil marinara sauce, tossed with penne pasta

### ALEXANDRO

chicken 28 | shrimp 30  
sauteed prosciutto cotto, tomatoes, spinach and caramelized onions in a sherry lemon broth, tossed with penne pasta and topped with crumbled feta cheese

### FRENCH

chicken 28 | veal 31 | artichokes 23  
egg battered in a sherry lemon butter sauce, served over your choice of pasta  
{add or substitute escarole or spinach for pasta 4}

### MARSALA

chicken 28 | veal 31  
artichokes & mushrooms sauteed in Marsala wine sauce and tossed with fettuccine  
{add or substitute escarole or spinach for pasta 4}

### PARMIGIANA

eggplant 23 | chicken 27 | veal 31 | pork chop {mkt}  
hand-breaded, fried, topped with house marinara sauce and mozzarella, served over penne  
{top with warm ricotta 2}

### LASAGNA 24

thin pasta sheets alternating with layers of our house ricotta cheese filling, and sausage & beef mix, baked with marinara sauce and topped with melted mozzarella cheese

### FETTUCCHINE CON FUNGI 24

mushroom medley, sauteed with garlic, tarragon and spinach in a light truffle broth, tossed with fettuccine and topped with crumbled goat cheese

### MANICOTTI

cheese 19 | meat 22  
two crepes stuffed with your choice of house ricotta cheese mix or our sausage & beef mix, baked with marinara sauce, and topped with melted mozzarella cheese

### ALFREDO 25

prosciutto cotto & peas in a creamy parmesan cheese sauce tossed with your choice of pasta and topped with parmesan  
{plain alfredo sauce 21}

### SPAGHETTI & MEATBALLS or SAUSAGE 24

2 house-made beef & pork meatballs in our house marinara sauce  
{top with warm ricotta 2}

### BOLOGNESE 28

traditional meat sauce with pork, beef & veal tossed with your choice of pasta

### BUILD YOUR OWN PASTA

penne | spaghetti | angel hair | fettuccine | cheese ravioli  
tortellini 5 | gnocchi 6 | gluten-free penne 6

+

marinara 18 | vodka 20 | aglio olio 15

+

meatball 5 | sausage 4 | meatball & sausage 9  
chicken 8 | shrimp 12 | prosciutto cotto 6

+

### VEGETABLE ADD-ONS 2

broccoli | spinach | mushrooms | peas | escarole  
roasted peppers | hot peppers | artichokes  
tomatoes | caramelized onions | kalamata olives

## { ENTREES }

### CERTIFIED ANGUS BEEF {mkt}

16oz NY Strip Steak | 10oz Filet Mignon  
20oz Cowboy Ribeye  
grilled and served with chef's daily choice of sides



### PRIME PORK CHOP {mkt}

Chairman's Reserve 14oz center cut bone-in chop, grilled and served with chef's daily choice of side

### ADD

onions 3 | mushrooms medley 5 | gorgonzola 3

{Prosecco is not responsible for steaks or pork ordered medium-well or well done}

### MILANESE

chicken 1pc 23 / 2pc 30 | veal 30 | pork chop {mkt}  
pounded thin, hand-breaded & fried until crispy, topped with spring mix, tomatoes and parmesan tossed in white balsamic lemon vinaigrette and a grilled lemon on the side;  
served with the soup of the day

*Prosecco*