

APPETIZERS & SMALL SALADS

MINESTRONEGINA | Vegetarian Soup of the Market's Fresh Vegetables | 12.50
CHICKENSOU P | Gina's Grandma's Recipe w/ Free Range Chicken, Fresh Vegetables, & Pastina |12.95
LENTILSOUP | Vegetarian Soup of Fresh Lentil, Cilantro, & Cumin (Seasonal) | 11.95
CAPRESEGINA | Imported Mozzarella, Cherry Tomato, Basil & Tuscan Extra Virgin Olive Oil | 15.50
MIXEDGREENGINA | Green Leaves, Radicchio, Rucola, Carrot & Sprout w/ Classic Balsamic Dressing |14.50 R
UCOLASALAD | Baby Arugula, Shaved Parmigiano, Lemon & Olive Oil Vinaigrette | 15.50
FRESHARTICHOKESALAD | w/ Avocado and Parmigiano Cheese | 17.50
BEEFCARPACCIO | Grass Fed Raw Beef w/ Shaved Parmigiano, Truffle Oil on Top of Baby Arugula | 19.50

MAIN COURSE SALADS

CHOPPEDSALADGOATCHEESE | Cherry Tomato, Hearts of Palm, Green Bean, Arugula, Radicchio, Yellow Bell Pepper w/ Raspberry Vinaigrette & Balsamic Reduction | 19.50
NICOISE | Romaine, Mediterranean Tuna, Organic Hard Boiled Egg, Olive, String Bean, Potato, Cherry Tomato | 20.95
CHICKEN | Thyme-Rosemary Marinated Free-Range Chicken Breast, Romaine, Tomato, Red Onion, Avocado | 19.50
SHRIMP | Steamed Tiger Shrimp, Tricolor Salad, Cherry Tomato, Hearts of Palm, Citrus Dressing | 20.95
POACHEDSALMON | Served Cold w/ Israeli Couscous, Mixed Green, Tomato, Cucumber, & Yogurt Dill Dressing | 22.95
AVOCADO | Imported Mozzarella, Fresh Plum Tomato, Mixed Green Salad, Avocado, Balsamic Vinaigrette | 20.95
ORGANICKALE | Granny Smith Apple, Carrot, Chick Pea, Shaved Manchego Cheese | 18.95

PANINI & ANTIPASTI

PANINI | Made w/ Our Homemade Flat Pizza Bread & Served w/ Mixed Green: Choice of Prosciutto Crudo, Mozzarella & Arugula OR Fresh Tomato, Mozzarella & Basil OR Classic Chicken salad | Served ONLY at Lunch | 17.95
CHEESE PLATTER | Sweet Gorgonzola, Taleggio, Asiago, Fruit Preserve | 18.50
SALUMI PLATTER | Prosciutto Crudo, Prosciutto Cotto, Speck, Mortadella | 19.50
ANTIPASTOGINA | Prosciutto Crudo, Speck, Mortadella, Parmigiano, Asiago, Fontina, Mediterranean Mix of Olive, Cornichon, Preserve, Served w Crispy Rosemary Focaccia from Our Oven (Perfect for Two, but Great for the Table) | 31

ENTREES

ORGANICCHICKENORVEALPICCATA | Pounded, Chardonnay Wine Reduction, Lemon Caper Sauce, Served W/Roasted Potato & String Beans | 24.95 - 28.95
CHICKENMARGARITA | Organic Chicken Breast, Pan-Seared w/ Fresh Plum Tomato Sauce & Mozzarella, Served w/Organic Spinach | 24.95
ORGANICCHICKENORVEALMARSALA | Marsala Wine Reduction, Mushrooms, String Bean & Roasted Potato | 24.95-28.95
SKIRTSTEAKTAGLIATA | Grilled & Sliced Steak w/ Arugula & Tomato Salad, Balsamic Reduction | 28.95 A
TLANTICSALMON | Herb Crusted Filet of Salmon, Basmati Rice Primavera & Chardonnay Wine Sauce | 25.75
BRANZINOALFORNO | Whole Branzino Served w/ Sautéed Organic Spinach & Roasted Potatoes. We'll filet it for you | 29.95

MEATBALL FESTIVAL AT GINA'S

18.95

CHOOSEYOURSAUCE | Classic Tomato Basil OR Spicy Tomato Diavola OR Creamy Mushroom OR Pesto

BEEF&PORK | **VEAL&CHICKEN** | **ORGANICTURKEY**

Served w/ Your Choice of Pasta + 7 (Penne or Spaghetti) w/ Homemade Fresh Fettuccine + 10

*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**20% Gratuity will be added for Parties of 6 or More.

BE GINA | OUR SPECIALTIES

PIZZA

ORGANIC WHOLE WHEAT CRUST | +1.5
MARGHERITA | Mozzarella, San Marzano Tomato Sauce, Fresh Basil | 19.50
PERLINA | Organic Buffalo Mozzarella, Tomato Sauce, Fresh Basil | 19.95
PARMA | Mozzarella San Marzano Tomato Sauce, Prosciutto di Parma Aged 18mo | 21
BIANCA | Mozzarella, Fontina, Baby Arugula, Shaved Parmigiano | 20.50
CHEERRY TOMATO & RUCOLA | Mozzarella, Tomato Sauce, Cherry Tomato, Arugula | 19.50
ORTOLANA | Mozzarella, Tomato Sauce, Grilled Zucchini, Eggplant & Mushroom | 20
GORGONZOLA & PERA | Our Special Cream of Gorgonzola Cheese & Thin Sliced Kaiser Pear | 21
DIAVOLA | Mozzarella, Tomato Sauce, Italian Spicy Salami | 21.50
SALSICCIA & CIPOLLA | Mozzarella, Tomato Sauce, Sweet Italian Sausage, Onion | 21.50
PROSCIUTTO & FIG | Our Special Cream of Parmigiano, Prosciutto Crudo di Parma, Fresh Fig | 21.95
CAPRICCIOSA | Mozzarella, Tomato Sauce, Artichoke, Prosciutto Cotto, Mushroom, Olive | 20.50

QUATTRO FORMAGGI | Mozzarella, Fontina, Gorgonzola, Parmigiano, Wild Mushroom, Truffle Oil | 21.50
TIROLESE | Our Special Cream of Mascarpone, Prosciutto Speck, Truffle Oil | 22.5
CALZONE | Filled w/ Robiola & Ricotta Cheese Topped w/ Prosciutto Crudo, Mushroom & Truffle Oil, Organic Baby Arugula | 22.95
FORNARINA | Hot Pizza Crust Topped w/ Creamy Burrata & Prosciutto di Parma at Room Temperature
A Real Delicacy | **23.95**

THIN & CRISPY FOCACCIA

GINA | Robiola Cheese, Tomato, Arugula, Prosciutto, Avocado | 21.50
ROBIOLA | Robiola, Tomato, Truffle Oil & Arugula | 21.50
ROBIOLA & PROSCIUTTO | Robiola, Prosciutto di Parma Aged 18mo | 22.50

PASTA

SPAGHETTI AGLIO OIL & PEPERONCINO | Olive Oil, Hot Chili Pepper, Garlic | 19.50
SPAGHETTI TOMATO & BASIL | 20.50
FRESH WHOLE WHEAT FETTUCCHINE | Choose your Sauce: Tomato Basil, Pesto, Bolognese | 22.95
ENNEPUTTANESCA | Penne w/ Black Olive Kalamata, Caper, Onion, Garlic | 19.95
FARFALLE AL PETTO DI POLLO | Organic Chicken Breast, Sweet Pea, Light Parmigiano & Cream Sauce | 21.50
LASAGNE W/ BOLOGNESE BEEF RAGU | 22.95
SPAGHETTI MEATBALL | Portion of 2 meatballs | 22.95
FETTUCCHINE ALLA BOLOGNESE | Homemade w/ the Finest Grass-Fed Beef Ragù & Tomato Sauce | 22.5
PERLA 'S FAVORITE RAVIOLI | Homemade, Filled w/ Butternut Squash & Parmigiano, Sage Butter Sauce | 25
RICOTTA & SPINACH RAVIOLI | Homemade, Filled w/ Fresh Ricotta, Baby Spinach, Tomato Sauce | 25.50
PORCINI MUSHROOM RAVIOLI | Homemade, Filled w/ Porcini, White Truffle Butter Sauce | 26.50
GNOCCHI DELLA NONNA | Homemade Potato Gnocchi w/ Your Choice of Tomato Basil or Pesto Sauce | 23.95
SPAGHETTI ALL'ARAGOSTA | Deep Sea Maine Lobster in a Spicy Fresh Tomato Sauce | 27.95

CONTORNI

Sautéed or Steamed | 11

ORGANIC SPINACH
STRING BEAN
MIXED WILD MUSHROOM

BROCCOLI
BRUSSEL SPROUT
FRENCH FRIES

DESSERTS

TIRAMISU | The Authentic Italian Homemade Recipe | 10
TORTADIRICOTTA | Super Light Italian Cheesecake Made w/ Fresh Ricotta & Vanilla Bean
| 10 CHOCOLATEBOMB | Valhrona Chocolate Soufflé Cake w/ Whipped Cream | 10
TORTADIMELLE | Homemade Apple Tart Served Warm w/ Vanilla Ice Cream | 10
EXOTICFRUITSALAD | Pineapple, Plum, Peach, Grapefruit & Orange Finely Cut | 10
CHOCOLATEMOUSSE | Whiskey Dark Chocolate w/ Shaved White Chocolate & Strawberry | 10

GELATI

AFFOGATOALCAFFÉ | Vanilla Ice Cream Drowned in a Shot of Espresso | 10
AFFOGATOALCIOCCOLATO | Vanilla Ice Cream Drowned in Hot Chocolate | 10
GELATO w/ AMARENAFABBRI | Vanilla Ice Cream topped w/ Sour Cherry in Sherry Sauce | 10
ICECREAM | Chocolate / Vanilla / Strawberry | 10 S
ORBETS | 10

COFFEE TEA JUICE

AMERICAN COFFEE 3.50	HOT CHOCOLATE 5
CAPPUCCINO 4.95	CAFFE LATTE GINA (16oz) 4.50
CAPPUCCINO GINA (16oz) 5.50	MOCHACCINO 4.50
ICED CAPPUCCINO 4.95 DECAF	HOT TEA 3.75
CAPPUCCINO 4.50 ICED DECAF	ICED TEA CLASSIC 3.50
CAPPUCCINO 4.95 ESPRESSO	ORGANIC ICED GREEN TEA INFUSED
3.50	W/ FRESH MINT & GINGER 4.50
DOUBLE ESPRESSO 4.50	PASSION FRUIT ICED TEA GINA
MACCHIATO 3.75 DOUBLE	5.5 ORANGE JUICE 3.95
MACCHIATO 4.95	

