

APPETIZERS & SMALL SALADS

- MINISTRONE GINA | Vegetarian Soup of the Market's Fresh Vegetables | 9.50
CHICKEN SOUP | Gina's Grandma's Recipe w/ Free Range Chicken, Fresh Vegetables, & Pastina | 10.50
LENTIL SOUP | Vegetarian Soup of Fresh Lentil, Cilantro, & Cumin | 9.50
CAPRESE GINA | Imported Mozzarella, Cherry Tomato, Basil & Tuscan Extra Virgin Olive Oil | 12.95
MIXED GREEN GINA | Green Leaves, Radicchio, Rucola, Carrot & Sprout w/ Classic Balsamic Dressing | 12
RUCOLA SALAD | Baby Arugula, Shaved Parmigiano, Lemon & Olive Oil Vinaigrette | 12.95
FRESH ARTICHOKE SALAD | w/ Avocado and Parmigiano Cheese | 14.95
BEEF CARPACCIO | Grass Fed Raw Beef w/ Shaved Parmigiano, Truffle Oil on Top of Baby Arugula | 16.95

MAIN COURSE SALADS

- CHOPPED SALAD GOAT CHEESE | Cherry Tomato, Hearts of Palm, Green Bean, Arugula, Radicchio, Yellow Bell Pepper w/ Raspberry Vinaigrette & Balsamic Reduction | 16.50
NICOISE | Romaine, Mediterranean Tuna, Organic Hard Boiled Egg, Olive, String Bean, Potato, Cherry Tomato | 17.95
CHICKEN | Thyme-Rosemary Marinated Free-Range Chicken Breast, Romaine, Tomato, Red Onion, Avocado | 16.95
SHRIMP | Steamed Tiger Shrimp, Tricolor Salad, Cherry Tomato, Hearts of Palm, Citrus Dressing | 17.95
POACHED SALMON | Served Cold w/ Israeli Couscous, Mixed Green, Tomato, Cucumber, & Yogurt Dill Dressing | 18.50
AVOCADO | Imported Mozzarella, Fresh Plum Tomato, Mixed Green Salad, Avocado, Balsamic Vinaigrette | 17.95
ORGANIC KALE | Granny Smith Apple, Carrot, Chick Pea, Shaved Manchego Cheese | 16.50

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 | 14.95
CHEESE PLATTER | Sweet Gorgonzola, Taleggio, Asiago, Fruit Preserve | 15
SALUMI PLATTER | Prosciutto Crudo, Prosciutto Cotto, Speck, Mortadella | 16
ANTIPASTO GINA | 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) | 28

ENTREES

- ORGANIC CHICKEN OR VEAL PICCATA | Pounded, Chardonnay Wine Reduction, Lemon Caper Sauce, Served W/Roasted Potato & String Beans | 21.95 – 24.95
CHICKEN MARGARITA | Organic Chicken Breast, Pan-Seared w/ Fresh Plum Tomato Sauce & Mozzarella, Served w/Organic Spinach | 21.95
ORGANIC CHICKEN OR VEAL MARSALA | Marsala Wine Reduction, Mushrooms, String Bean & Roasted Potato | 21.95 – 24.95
SKIRT STEAK TAGLIATA | Grilled & Sliced Steak w/ Arugula & Tomato Salad, Balsamic Reduction | 24.95
ATLANTIC SALMON | Herb Crusted Filet of Salmon, Basmati Rice Primavera & Chardonnay Wine Sauce | 21.95
BRANZINO AL FORNO | Whole Branzino Served w/Sautéed Organic Spinach & Roasted Potatoes. We'll filet it for you | 27

MEATBALL FESTIVAL AT GINA'S

15.95

CHOOSE YOUR SAUCE | Classic Tomato Basil OR Spicy Tomato Diavola OR Creamy Mushroom OR Pesto

BEEF & PORK |

VEAL & CHICKEN

|

ORGANIC TURKEY

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

BE GINA | OUR SPECIALTIES

PIZZA

ORGANIC WHOLE WHEAT CRUST | +1.5
MARGHERITA | Mozzarella, San Marzano Tomato Sauce, Fresh Basil | 16.50
PERLINA | Organic Buffalo Mozzarella, Tomato Sauce, Fresh Basil | 17.95
PARMA | Mozzarella San Marzano Tomato Sauce, Prosciutto di Parma Aged 18mo | 18.95
BIANCA | Mozzarella, Fontina, Baby Arugula, Shaved Parmigiano | 18
CHERRY TOMATO & RUCOLA | Mozzarella, Tomato Sauce, Cherry Tomato, Arugula | 17
ORTOLANA | Mozzarella, Tomato Sauce, Grilled Zucchini, Eggplant & Mushroom | 18
GORGONZOLA & PERA | Our Special Cream of Gorgonzola Cheese & Thin Sliced Kaiser Pear | 18.50
DIAVOLA | Mozzarella, Tomato Sauce, Italian Spicy Salami | 18.50
SALSICCIA & CIPOLLA | Mozzarella, Tomato Sauce, Sweet Italian Sausage, Onion | 18.50
PROSCIUTTO & FIG | Our Special Cream of Parmigiano, Prosciutto Crudo di Parma, Fresh Fig | 19.50
CAPRICCIOSA | Mozzarella, Tomato Sauce, Artichoke, Prosciutto Cotto, Mushroom, Olive | 19

QUATTRO FORMAGGI | Mozzarella, Fontina, Gorgonzola, Parmigiano, Wild Mushroom, Truffle Oil | 19.50
TIROLESE | Our Special Cream of Mascapone, Prosciutto Speck, Truffle Oil | 19.95
CALZONE | Filled w/ Robiola & Ricotta Cheese Topped w/ Prosciutto Crudo, Mushroom & Truffle Oil, Organic Baby Arugula | 21
FORNARINA | Hot Pizza Crust Topped w/ Creamy Burrata & Prosciutto di Parma at Room Temperature A Real Delicacy | 21.95

THIN & CRISPY FOCACCIA

GINA | Robiola Cheese, Tomato, Arugula, Prosciutto, Avocado | 19.50
ROBIOLA | Robiola, Tomato, Truffle Oil & Arugula | 18.95
ROBIOLA & PROSCIUTTO | Robiola, Prosciutto di Parma Aged 18mo | 19.50

PASTA

SPAGHETTI AGLIO OLIO & PEPERONCINO | Olive Oil, Hot Chili Pepper, Garlic | 16.50
SPAGHETTI TOMATO & BASIL | 17.50
FRESH WHOLE WHEAT FETTUCCINE | Choose your Sauce: Tomato Basil, Pesto, Bolognese | 19.95
PENNE PUTTANESCA | Penne w/ Black Olive Kalamata, Caper, Onion, Garlic | 17.50
FARFALLE AL PETTO DI POLLO | Organic Chicken Breast, Sweet Pea, Light Parmigiano & Cream Sauce | 18
LASAGNE W/BOLOGNESE BEEF RAGU | 19.50
SPAGHETTI MEATBALL | 19.50
FETTUCCINE ALLA BOLOGNESE | Homemade w/ the Finest Grass-Fed Beef Ragù & Tomato Sauce | 19.50
PERLA'S FAVORITE RAVIOLI | Homemade, Filled w/ Butternut Squash & Parmigiano, Sage Butter Sauce | 21.50
RICOTTA & SPINACH RAVIOLI | Homemade, Filled w/ Fresh Ricotta, Baby Spinach, Tomato Sauce | 23.95
PORCINI MUSHROOM RAVIOLI | Homemade, Filled w/ Porcini, White Truffle Butter Sauce | 23.95
GNOCCHI DELLA NONNA | Homemade Potato Gnocchi w/ Your Choice of Tomato Basil or Pesto Sauce | 21
SPAGHETTI ALL'ARAGOSTA | Deep Sea Maine Lobster in a Spicy Fresh Tomato Sauce | 24.95

CONTORNI

Sautéed or Steamed. | 8

ORGANIC SPINACH
STRING BEAN
MIXED WILD MUSHROOM

BROCCOLI
BRUSSEL SPROUT
ASPARAGUS

DESSERTS

8.50

TIRAMISU | The Authentic Italian Homemade Recipe |
TORTA DI RICOTTA | Super Light Italian Cheesecake Made w/ Fresh Ricotta & Vanilla Bean |
CHOCOLATE BOMB | Valhrona Chocolate Soufflé Cake w/ Whipped Cream |
TORTA DI MELE | Homemade Apple Tart Served Warm w/ Vanilla Ice Cream |
EXOTIC FRUIT SALAD | Pineapple, Plum, Peach, Grapefruit & Orange Finely Cut |
CHOCOLATE MOUSSE | Whiskey Dark Chocolate w/ Shaved White Chocolate & Strawberry |

GELATI & HOT CHOCOLATE

AFFOGATO AL CAFFÉ | Vanilla Ice Cream Drowned in a Shot of Espresso | 8.50
AFFOGATO AL CIOCCOLATO | Vanilla Ice Cream Drowned in Hot Chocolate | 8.50
GELATO w/ AMARENA FABBRI | Vanilla Ice Cream topped w/ Sour Cherry in Sherry Sauce | 8
CHOCOLATE/VANILLA ICE CREAM | 8
SORBETS | 8
HOT CHOCOLATE | 5

COFFEE TEA JUICE

AMERICAN COFFEE 2.50	CAFFE LATTE GINA(16oz) 4.50
CAPPUCCINO 4.50	MOCHACCINO 4.50
CAPPUCCINO GINA (16oz) 5.50	HOT TEA 3.50
ICED CAPPUCCINO 4.95	ICED TEA CLASSIC 3.50
DECAF CAPPUCCINO 4.50	ORGANIC ICED GREEN TEA INFUSED W/ FRESH MINT & HAWAIIAN GINGER 4.50
ICED DECAF CAPPUCCINO 4.95	PASSION FRUIT ICED TEA GINA INFUSED W/FRESH BERRIES ORANGE & LEMON 5
ESPRESSO 3	FRESH SQUEEZED ORANGE JUICE 4.50
DOUBLE ESPRESSO 4.50	
MACCHIATO 3.50	
DOUBLE MACCHIATO 4.95	

