

APPETIZERS & SMALL SALADS

GUACA GUACA MOLE | Made to order, Served with Tortilla Chips | 16.00

MINISTRONE GINA | Vegetarian Soup of the Market's Fresh Vegetables | 13.50

CHICKEN SOUP | Gina's Grandma's Recipe w/ Free Range Chicken, Fresh Vegetables, & Pastina | 13.50

LENTIL SOUP | Vegetarian Soup of Fresh Lentil, Cilantro, & Cumin | 13

CAPRESE GINA | Imported Mozzarella, Cherry Tomato, Basil & Tuscan Extra Virgin Olive Oil | 16.50

MIXED GREEN GINA | Green Leaves, Radicchio, Rucola, Carrot & Sprout w/ Classic Balsamic Dressing | 15

RUCOLA SALAD | Baby Arugula, Shaved Parmigiano, Lemon & Olive Oil Vinaigrette | 16.50

FRESH ARTICHOKE SALAD | w/Avocado and Parmesan Cheese | 22

MAIN COURSE SALADS

CHOPPED SALAD GOAT CHEESE | Cherry Tomato, Hearts of Palm, Green Bean, Arugula, Radicchio, Yellow Bell Pepper w/ Raspberry Vinaigrette & Balsamic Reduction | 21

NICOISE | Romaine, Mediterranean Tuna, Organic Hard-Boiled Egg, Olive, String Bean, Potato, Cherry Tomato | 22

CHICKEN | Thyme-Rosemary Marinated Free-Range Chicken Breast, Romaine, Tomato, Red Onion, Avocado | 21

SHRIMP | Steamed Tiger Shrimp, Tricolor Salad, Cherry Tomato, Hearts of Palm, Citrus Dressing | 22.50

POACHED SALMON | Served Cold w/ Israeli Couscous, Mixed Green, Tomato, Cucumber, & Yogurt Dill Dressing | 24

AVOCADO | Imported Mozzarella, Fresh Plum Tomato, Mixed Green Salad, Avocado, Balsamic Vinaigrette | 22

ORGANIC KALE | Granny Smith Apple, Carrot, Chick Pea, Shaved Manchego Cheese | 20

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 | 18.50

CHEESE PLATTER | Sweet Gorgonzola, Taleggio, Asiago, Fruit Preserve | 19.50

SALUMI PLATTER | Prosciutto Crudo, Prosciutto Cotto, Speck, Mortadella | 21

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) | 33

ENTREES

ORGANIC CHICKEN OR VEAL PICCATA | Pounded, Chardonnay Wine Reduction, Lemon Caper Sauce, Served W/Roasted Potato & String Beans | 26 – 30

CHICKEN MARGARITA | Organic Chicken Breast, Pan-Seared w/ Fresh Plum Tomato Sauce & Mozzarella, Served w/Organic Spinach | 26

ORGANIC CHICKEN OR VEAL MARSALA | Marsala Wine Reduction, Mushrooms, String Bean & Roasted Potato | 26-30

SKIRT STEAK TAGLIATA | Grilled & Sliced Steak w/ Arugula & Tomato Salad, Balsamic Reduction | 30

ATLANTIC SALMON | Herb Crusted Filet of Salmon, Basmati Rice Primavera & Chardonnay Wine Sauce | 28

BRANZINO AL FORNO | Whole Branzino served w/Sauteed Organic Spinach & Roasted Potato | 31

MEATBALL FESTIVAL AT GINA'S

20

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

BEEF & PORK OR ORGANIC TURKEY

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

PASTA

SPAGHETTI AGLIO OLIO & PEPERONCINO | Olive Oil, Hot Chili Pepper, Garlic | 20

SPAGHETTI TOMATO & BASIL | 21.50

PENNE PUTTANESCA | Penne w/ Black Olive Kalamata, Caper, Onion, Garlic | 21

FARFALLE AL PETTO DI POLLO | Organic Chicken Breast, Sweet Pea, Light Parmigiano & Cream Sauce | 22.50

LASAGNE W/ BOLOGNESE BEEF RAGU | 24

SPAGHETTI MEATBALL | 24

FETTUCCINE ALLA BOLOGNESE | Homemade w/ the Finest Grass-Fed Beef Ragù & Tomato Sauce | 23.50

PERLA'S FAVORITE RAVIOLI | Homemade, Filled w/ Butternut Squash & Parmigiano, Sage Butter Sauce | 26

RICOTTA & SPINACH RAVIOLI | Homemade, Filled w/ Fresh Ricotta, Baby Spinach, Tomato Sauce | 26.50

PORCINI MUSHROOM RAVIOLI | Homemade, Filled w/ Porcini, White Truffle Butter Sauce | 28

GNOCCHI DELLA NONNA | Homemade Potato Gnocchi w/ Your Choice of Tomato Basil or Pesto Sauce | 25

PIZZA

ORGANIC WHOLE WHEAT CRUST | +1.5

- MARGHERITA** | Mozzarella, San Marzano Tomato Sauce, Fresh Basil | 20
- PERLINA** | Organic Buffalo Mozzarella, Tomato Sauce, Fresh Basil | 21
- PARMA** | Mozzarella San Marzano Tomato Sauce, Prosciutto di Parma Aged 18mo | 23
- BIANCA** | Mozzarella, Fontina, Baby Arugula, Shaved Parmigiano | 21.50
- CHERRY TOMATO & RUCOLA** | Mozzarella, Tomato Sauce, Cherry Tomato, Arugula | 21
- ORTOLANA** | Mozzarella, Tomato Sauce, Grilled Zucchini, Eggplant & Mushroom | 21
- GORGONZOLA & PERA** | Our Special Cream of Gorgonzola Cheese & Thin Sliced Kaiser Pear | 22
- DIAVOLA** | Mozzarella, Tomato Sauce, Italian Spicy Salami | 22.50
- SALSICCIA & CIPOLLA** | Mozzarella, Tomato Sauce, Sweet Italian Sausage, Onion | 22.50
- PROSCIUTTO & FIG** | Our Special Cream of Parmigiano, Prosciutto Crudo di Parma, Fresh Fig | 23
- CAPRICCIOSA** | Mozzarella, Tomato Sauce, Artichoke, Prosciutto Cotto, Mushroom, Olive | 22
- QUATTRO FORMAGGI** | Mozzarella, Fontina, Gorgonzola, Parmigiano, Wild Mushroom, Truffle Oil | 23
- TIROLESE** | Our Special Cream of Mascarpone, Prosciutto Speck, Truffle Oil | 23
- CALZONE** | Filled w/ Robiola & Ricotta Cheese Topped w/ Prosciutto Crudo, Mushroom & Truffle Oil, Organic Baby Arugula | 24
- FORNARINA** | Hot Pizza Crust Topped w/ Creamy Burrata & Prosciutto di Parma at Room Temperature
A Real Delicacy | 25

THIN & CRISPY FOCACCIA

- GINA** | Robiola Cheese, Tomato, Arugula, Prosciutto, Avocado | 24
- ROBIOLA** | Robiola, Tomato, Truffle Oil & Arugula | 22.50
- ROBIOLA & PROSCIUTTO** | Robiola, Prosciutto di Parma Aged 18mo | 23

CONTORNI \$12

Sautéed or Steamed

- ORGANIC SPINACH**
STRING BEAN
MIXED WILD MUSHROOM
FRENCH FRIES
BROCCOLI

DESSERT \$10

- TIRAMISU** | Authentic Italian-homemade recipe
- CHOCOLATE BOMB** | Valrhona chocolate soufflé cake w/whipped cream
- TORTA DI MELE** | Homemade apple tart served warm w/ Vanilla Ice cream
- TORTA DI RICOTTA** | Super Light Italian Cheesecake Made w/ Fresh Ricotta & Vanilla Bean
- CHOCOLATE / VANILLA ICE CREAM**

Gina



La Fornarina

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