

Salad & Cold Appetizer Tays

	Half Tray	Full Tray
Caesar Salad	\$30	55
<i>Romaine tossed with Caesar Dressing & Homemade Croutons.</i>		
Garden Salad	\$25	45
<i>Lettuce, Tomato, Onions & Olives with House Dressing on Side.</i>		
Spring Salad Mix	\$30	55
<i>Seven types of lettuce with tomatoes, onions, olives & pepperoncini.</i>		
Tri Colore Tortellini Pesto Salad	\$40	75
<i>Tortellini with zucchini, squash, broccoli, sundried tomato in a pesta sauce.</i>		
Mozzarella Caprese	\$47	89.00
<i>Fresh Mozzarella & Tomato Slices drizzled with Balsamic Vinegar & fresh basil</i>		

Hot Appetizer Trays

Stuffed Mushrooms	\$40	80
<i>Mushrooms Stuffed with Oreganato Crumbs in a Scampi Style Sauce.</i>		
Buffalo Wings	\$40	80
<i>Hot Wings with Bleu Cheese, Carrots & Celery.</i>		
Stuffed Jalapeno Peppers	\$25	45
<i>Stuffed Red Holland Peppers</i>		
Zucchini Stix	\$25	45
Baked Clams	\$40	75
<i>Whole Clams Topped w/ Oreganato Crumbs & Baked in a Scampi Sauce.</i>		
Mozzi Stix	\$25	50
<i>Double battered and deep fried and served with our own marinara sauce.</i>		

Sides & Vegetables & Soups

Potato & Veggie of the Day	\$30	60
<i>Roasted Potatoes & a medley of sauteed vegetables.</i>		
Broccoli Saute	\$25	50
<i>Done with Garlic & Oil</i>		
Spinach Saute	\$25	50
<i>Sauteed with garlic & oil.</i>		
Escarole & Cannellini Beans	\$30	60
<i>Sauteed with garlic & oil and consomme.</i>		
Broccoli Rabe Saute	\$30	60
<i>Sauteed with garlic & oil and consomme.</i>		
Meatballs or Sausage	\$35	65
<i>Served in our own San Marzano Style tomato sauce.</i>		

Pasta Trays

	Half Tray	Full Tray
Tomato Sauce	\$25	50
<i>Sauce made in house with San Marzano tomatoes.</i>		
Pasta Marinara	\$30	60
<i>Fresh San Marzano Tomatoes sauteed with garlic, oil and fresh basil.</i>		
Pasta with Broccoli	\$35	65
<i>Pasta with garlic & oil, consomme and seasoned oreganato.</i>		
Ravioli with Meat Sauce	\$40	75
<i>Pillows of Pasta Suffer w/ Impastata and Smothered in Our Own Tomato Sauce.</i>		
Pasta with Meatballs or Sausage	\$40	80
<i>Home made meatballs or sausage from Brooklyn, you can't go wrong!!</i>		
Pasta Primavera	\$45	85
<i>Sauteed seasonal vegetable in garlic & oil topped with oreganato crumbs.</i>		
Farfalle con Filetto Pomodoro Fresco	\$45	85
<i>San Marzano Tomatoes, sauteed with pancetta and shallots & then tossed with Locatelli Romano.</i>		
Gnocchi Pomodoro Fresco	\$45	90
<i>Potato dumpling pasta tossed with fresh cherry tomatoes, garlic, oil, basil and white wine.</i>		
Pasta Vodka Sauce	\$45	90
<i>Filetto Sauce with cream tossed with Rigatoni.</i>		
Pasta Cinelli	\$45	90
<i>An Italian peasant dish now served in all trendy restaurants, Escarole, cannellini beans in a garlicky white wine consomme.</i>		
Pasta Fiorentina	\$50	95
<i>Sauteed Spinach, Sundried tomatoes with grilled chicken, fresh spinach, garlic & oil and white wine consomme.</i>		
Tortellini Bolognese	\$50	100
<i>Creamy meat sauce tossed with cheese filled ringlets.</i>		
Linguine & Clam Sauce (white or red)	\$50	100
<i>Fresh Clams, garlic in a white wine brodetto or tomato brodetto.</i>		
Tortellini Carbonara	\$50	100
<i>Tortellini in a pancetta, onions, and a creamy Parmigiano sauce .</i>		
Penne Rustico	\$55	110
<i>Roasted Peppers with grilled chicken, fresh spinach in a pink cream sauce.</i>		
Pasta Broccoli Rabe with sausage	\$55	110
<i>Another peasant dish from Italy to New York to North Carolina.</i>		

Chicken Specialties

	Half Tray	Full Tray
Grilled Chicken	\$50	100
<i>Marinated in Herbs & Spices and grilled to perfection and served with fresh sauteed vegetables & roasted potatoes.</i>		
Chicken Cutlet Parmigiana	\$60	120
<i>Fresh Chicken Lightly Battered and Fried Golden Brown, topped with tomato sauce and mozzarella Cheese & Baked to perfection, served with choice of pasta.</i>		
Chicken Francaise (or Marsala)	\$70	140
<i>Pieces of Chicken Cutlets, floured, battered & pan fried and sauteed with lemon, butter & white wine. Or Marsala sauce, with mushrooms in a brown sauce.</i>		
Chicken Scarpariello	\$75	145
<i>Tender Pieces of Chicken with Italian Sausage, Red Baby Potatoes & Pepperoncini sauteed in a spicy balsamic reduction sauce.</i>		
Chicken Sorrentino	\$75	150
<i>Breasts of Chicken topped w/ Prosciutto, Grilled Eggplant & fresh mozzarella, baked in a sherry wine sauce & topped w/ roasted red peppers</i>		

Veal Specialties

Veal Cutlet Parmigiana	\$70	140
<i>Tender Veal Cutlets lightly breaded & fried topped with tomato sauce & melted mozzarella</i>		
Veal Marsala	\$75	150
<i>Veal Scallopini sauteed with cremini mushrooms & Marsala wine sauce.</i>		
Vitello Saltimbocca	\$80	160
<i>Nature Veal Pounded thin with Parma Prosciutto and sauteed in a Madeira Sauce over Fresh Spinach.</i>		

Seafood Specialties

Mussels Posilippo	\$45	90
<i>Prince Edward Island Mussels in a Tomato Brodetto or Bianco Sauce.</i>		
Calamari & Scungilli Marinara	\$70	135
<i>Tender pieces of Calamari & Scungilli sauteed in a marinara sauce.</i>		
Shrimp Fra Diavolo	\$90	179
<i>Jumbo Shrimp in a spicy marinara sauce over linguine.</i>		
Shrimp Scampi	\$75	150
<i>Jumbo Shrimp sauteed with Garlic, Lemon & Butter Sauce over Bring.</i>		
Seafood Platter (Zuppa Di Pesce)	\$85	165
<i>Mussels, Shrimp, Calamari, Clams & Scungilli in a spicy marinara sauce.</i>		
Shrimp Parmigianna	\$70	140
<i>Breaded Jumbo Shrimp topped with our own marinara and baked to perfection with mozzarella smothered on it.</i>		

Gianni & Gaitano's Catering Menu



We Bring the Restaurant to You!!

Wakefield Commons Shopping Center
14460-171 New Falls of the Neuse Road
Raleigh, NC 27614
Phone: 919-256-8100
Fax No: 919-453-0893
E-Mail gianniandgaitanos.com

Baked Dishes & Other Specialties

Baked Ziti	\$35	70
<i>Penne Rigate tossed with Ricotta, meat sauce, romano cheese & then baked with mozzarella cheese.</i>		
Baked Manicotti or Ravioli	\$40	80
<i>Ricotta & cheese filled rolled crepes topped with tomato sauce & melted mozzarella.</i>		
Baked Stuffed Shells	\$40	80
<i>Stuffed pasta shells with ricotta impastata topped with marinara sauce then baked with mozzarella on top.</i>		
Sausage & Peppers	\$45	90
<i>Brooklyn Italian sausage sauteed with green & red peppers, onions with a touch of marinara.</i>		
Eggplant Parmigiana	\$50	100
<i>Fresh Eggplant lightly breaded and fried & then topped with our own Marinara and then topped with mozzarella and baked to perfection. Served with Choice of pasta.</i>		
Eggplant Rollatini	\$60	120
<i>Fresh Eggplant lightly battered & rolled with ricotta & mozzarella cheese, topped with marinara and mozzarella & baked to perfection.</i>		
Baked Lasagna	\$45	90
<i>Layered lasagna noodles with meat sauce, ricotta & melted mozzarella.</i>		

72 Hour Advanced Notice

Large Party Trays Feed Approximately 20-24 Guests

Small tray feeds 10-12 people

20% Deposit Required on all Parties

\$25 Local Set Up Fee & Delivery Charge

\$50 Surcharge for Out of Town Set Up & Delivery

Plates, Napkins & Plastic Utensils...\$1.00 Per Person

\$2.50 Per Loaf of Bread

\$10 Deposit Required on all Chafing Racks

Gaitano's In House Catering Packages

Lunch Sit Down--Starting at \$9.95

Packages from Pasta, Salad & Beverage to Appetizers, Entree, Dessert & Beverage

Dinner Sit Down--Packages start at 17.95

Choices start from, Pasta or Entree, Salad, Beverage & Dessert to any custom package.

Pizza Parties (Gaitano's side)

Customize your own party with our famous pizza & calzones. Great for kids parties, team parties or just a night out with your friends & neighbors.

Gianni's In House Catering

Packages starting at \$29.95

Ex: Entree, Salad & Beverage (including 1 glass of beer or wine)

Wine Dinners

Customize a night out with friends or co workers with Gianni's fabulous wine dinners. For groups of 15 or more.

Dinner Clubs

Have Gianni, Gaitano or Chef Cory create a night out to remember by taking you back to a little town in Italy and creating a delectable memory.

Gianni & Gaitano's

Can create custom packages from on premiss to your home or office. From pasta and baked dishes to Veal Chops and Chilean Sea Bass.

Call Today! Have Gianni & Gaitano's Customize a Special Menu for You

When using Gianni & Gaitano's you are using over 100 years of culinary experience of Gianni Cinelli, Gaitano Cinelli & Cory Goodman. We take food very seriously and enjoy feeding you. So every dish is made with care and a wealth of knowledge.

We use the finest and freshest ingredients so rest assured you're in good hands when using Gianni & Gaitano's.