

## SHARE PLATES AND NIBBLES

Also available in our upstairs lounge bar

*Pane* - An Italian table is never complete without some bread, either to snack on between courses or simply to wipe the last delicious morsel from the plate.

### **Pane Fresco £3.95**

Freshly baked ciabatta with cold-pressed extra virgin olive oil and balsamic vinegar

### **All'Aglio £3.95/£4.50**

GianBiaz toasted garlic and herb bread with or without mozzarella

### **Pesto Aglio £4.50**

Toasted bread topped with homemade basil pesto

### **Bruschetta £4.50**

In house garlic bread with fresh tomatoes, basil and mozzarella

### **Diavola £4.50**

Toasted bread with fiery chillies and tomato

### **Mista £4.95**

Why not sample a variety of the above breads

### **Olive Miste £5.95**

Our favourite Italian olives, salt brine cured then marinated in house with fresh herbs and olive oil for a full and vibrant flavour

### **Wild Mushroom Arancini £5.95**

Crisp fried risotto balls filled with mozzarella and mushrooms served with garlic aioli

### **Sapore Tricolore £5.95**

Home made dips served with toasted crostini. Ask your server for today's choice

### **Antipasto Verdure (min of 2) £7.95pp**

Perfect for those of us who enjoy a meat free diet, marinated vegetables, a selection of dips, breads and cheese

### **Antipasto Carne (min of 2) £8.95pp**

Great to share, a selection Italy's finest cured meats, sausage and cheese with marinated vegetables and crostini

### **Antipasto del Pescatore (min of 2) £9.95pp**

Variety of mixed seafoods, shellfish and fritti di pesce including sea food dips to enjoy.

## ANTIPASTI

### **Caldo-Hot**

#### **Minestrone £6.25**

Traditional vegetable soup with pasta & herbed croutons

#### **Frittata £6.95**

Italian style omelette with spicy sausage, pasta and piedmont peppers on a green salad

#### **Melanzane Alla**

#### **Parmigiana £6.95 starter/£11.95 main**

Oven baked slices of aubergine, layered with mozzarella and Napolitana sauce

#### **Funghi Carozza £7.95**

Slow baked cup mushrooms in a Napolitana sauce topped with mozzarella and parmesan, finished under the grill.

#### **Funghi Tre Formaggio £7.95**

Three great Italian cheeses, gorgonzola, mozzarella and parmesan, grilled until golden.

#### **Gamberoni Piccanti £8.95**

King prawns, tomato, garlic & just a hint of chilli finished with mozzarella & browned under the salamander

### **Freddo-Cold**

#### **Insalata Caprese £6.95**

Green, white and red. Basil leaves, fresh mozzarella and juicy beef tomatoes, seasoned with cold pressed extra virgin olive oil and cracked black pepper

#### **Salmone Affumicatao £7.95**

Smoked salmon parcel stuffed with spinach, rich mascarpone and parsley, with mixed leaves and lemon

#### **Insalata Gamberoni £7.95**

Quite simply a prawn salad, mixed leaves, juicy king prawns and marie rose sauce

#### **Insalata di pere, prosciutto e Mozzarella £8.95**

Cured Italian ham, Chianti poached pear and fresh mozzarella

#### **Beef Carpaccio £9.95**

Thin slices of prime fillet steak seasoned with olive oil, parmesan shavings and deep fried capers

## PASTA

#### **Pappardelle Alla Carbonara Milanese £10.95**

Thick ribbons of pasta tossed with crisp pancetta, finished with parmesan cheese, egg and of course cream

#### **Gnocchi Napoletana £11.95**

A vegetarians dream, light potato dumplings, roasted napolitana sauce under a thick parmesan crust. Finished with pesto

#### **Rigatoni Mediterraneo £10.95**

Pesto and mascarpone coated tubes of pastas, topped with roasted Mediterranean vegetables

#### **Cannelloni Ripieni £11.95**

Large tubes of pasta stuffed with spinach and ricotta cheese, topped with a three cheese bechamel sauce then oven baked

#### **Rigatoni Bolognese £11.95**

Giani has been making this classic ragu for over twenty years now, so why mess with perfection. Large ribbed tubes of pasta covered in a rich meaty ragu

#### **Lasagne Bianche E Verdi £11.95**

Green and white sheets of pasta layered with bechamel, Gianni's bolognese and cheese, then baked in a hot oven

#### **Rigatoni Americano £11.95**

Large ribbed pasta tubes tossed with 'picante' Italian sausage, chilli, tomato and basil

#### **Ravioli Al Forno £12.95**

Ricotta and spinach filled pasta parcels tossed with roast Mediterranean vegetables, napolitana sauce and fiery chilli (optional) covered in mozzarella and oven baked

#### **Ravioli Cremonese £12.95**

Basil, tomato and mushroom sauce with ricotta and spinach parcels finished with a touch of cream

#### **Pappardelle Salmone £12.95**

Scottish smoked salmon and cream tossed through thick ribbons of pasta and spinach, finished with a hearty dollop of mascarpone and paprika

#### **Linguini Del Pescatore £13.95**

A taste of the Italian sea, mixed seafood cooked in a light tomato and white wine broth, served with thin ribbons of pasta

#### **Assaggi Di Pasta £13.95**

Can't decide what to have? Problem solved. This dish has three types of pasta in one bowl: Lasagne, Cannelloni and Rigatoni Americano

#### **Risotto Di Mare £13.95**

A variety of shell fish cooked in a white wine, onion and garlic sauce folded through slow cooked Arborio rice.

## SECONDI

### **Pollo**

#### **Pollo Bianco £16.95**

Chicken breast sautéed with onions and garlic, finished with white wine and cream, with egg parpadelle

#### **Pollo Parmigiano £16.95**

Chicken breast layered with mozzarella, prosciutto di parma and napolitana sauce, oven baked until golden brown, with a wedge of polenta cake

### **Pesce**

#### **Sogliole All'Arancio £18.95**

Pan fried lemon sole with an orange and caper berry sauce. Served with in house made sautéed potatoes

#### **Branzino D'Oro £18.95**

Sea bass fillet tossed with onions, peppers and chilli, served on a bed of rice with balsamic reduction

### **Carne**

### **Vitello**

#### **Prosciutto Milanese £17.95**

Veal layered with mozzarella and prosciutto cooked in bread crumbs and served with spaghetti in a tomato and basil sauce

#### **Involtini £17.95**

Rolled veal escalope stuffed with meat, garlic, parmesan and parsley, baked in tomato sauce in the oven with buttered gnocchi

### **Agnello**

#### **L'agnello di Arrosto lento £18.95**

12hr slow roasted shoulder of lamb with a four bean and tomato and herb casserole

### **Bistecca Alla Griglia**

#### **8oz Fillet £24.95**

Cooked to your liking, served with slow roasted tomato and chunky chips.

#### **10oz Rump Tagliata £19.95**

Sliced Rump steak cooked medium rare served with rocket, parmesan and saute potatoes.

Add your choice of sauce for £2.00 each.

**Al Pepe:** Peppercorns flambéed with brandy and finished with cream.

**Pizziola:** Onions, garlic, peppers and a good handful of oregano tomato sauce.

**Formaggio:** mushrooms, gorgonzola dolce and cream.

## SIDES

#### **Insalata Della Casa £3.95**

Mixed leaves, onion, vine ripened tomato and olives with house vinaigrette

#### **Patate Fritte Sautéed potatoes £3.95**

#### **Grande Fritte Chunky chips £3.95**

#### **Funghi All'Aglio £3.95**

Garlic and parsley sautéed mushrooms

#### **Verdura Della Casa £3.95**

Charred peppers, aubergine and courgettes tossed through basil pesto

#### **Olive Miste £5.95**

Our favourite Italian olives, salt brine cured then marinated in house with fresh herbs and olive oil for a full and vibrant flavour

#### **Insalata Caprese £6.95**

Green, White and Red. Fresh basil leaves, buffalo mozzarella and juicy beef tomatoes, seasoned with olive oil and cracked black pepper

#### **Insalata Caesar £7.95**

Classic salad of cos leaf, smoked pancetta, parmesan shavings and croutons with our authentic sauce topped with a soft boiled happy egg. Add a grilled chicken breast to make this a main £16.95

The minimum evening charge is £10.95 for a main course. | All prices include 20% VAT to parties of six or more.

A 10% service charge will be added to parties of six or more.

FOOD ALLERGIES AND INTOLERANCES - BEFORE ORDERING PLEASE SPEAK TO STAFF ABOUT YOUR REQUIREMENTS

# **GIAN BIAZ**

## **FOOD MENU**

[WWW.GIANBIAZ.CO.UK](http://WWW.GIANBIAZ.CO.UK)

256 Wellingborough Road, Northampton

