

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

Freshly baked ciabatta with cold-pressed extra virgin Olive oil & Balsamic Vinegar 2.95

All'Aglio

Gianbiaz toasted Garlic and herb bread with or without Mozzarella 2.95/3.50

Pesto Aglio

Toasted bread topped with homemade Basil Pesto 3.50

'Bruschetta'

In house garlic bread with fresh tomatoes, basil & Mozzarella 3.50

Diavola

Toasted bread with fiery chillies & tomato 3.50

Mista

Why not sample a variety of the above breads 3.50

Wild Mushroom Arancini

Crisp fried risotto balls filled with Mozzarella and mushrooms served with pesto aioli 4.95

Olive Miste

Our favourite Italian olives, salt brine cured then marinated in house with fresh herbs and Olive oil for a full and vibrant flavour 4.95

Sapore Tricolore

Home-made dips served with toasted crostini. Ask your server for today's choice. 4.95

Antipasto Carne

Great to share, a selection of Italy's finest cured meats, sausage and cheese with marinated vegetables and crostini 6.95 (minimum 2 persons)

Antipasto Misto

Perfect for those of us who enjoy a meat free diet, marinated vegetables, a selection of dips, breads and cheese. 5.95 (minimum 2 persons)

Antipasti

Caldo-Hot

Minestrone alla Genovese

Traditional vegetable soup with pasta and herbed croutons 4.95

Melanzane Alla Parmigiana

Oven baked slices of aubergine, layered with Mozzarella and Napolitana sauce 5.95/9.95

Gamberoni Piccanti

King Prawns, tomato, garlic and just a hint of chilli finished with Mozzarella and browned under the salamander 7.25

Funghi

Slow baked cup mushrooms with a choice of two sauces Both 6.95

Carozza: Napolitana sauce topped with Mozzarella and Parmesan, finished under the grill

Tre Fromaggio: Three great Italian cheeses, Gorgonzola, Mozzarella and Parmesan, grilled until golden

Frittata

Italian style omelette with Spicy sausage, pasta and Piedmont peppers on a green salad 5.95

Freddo-Cold

Insalata Caprese

Green, White and Red. Basil leaves, fresh Mozzarella and juicy vine tomatoes, seasoned with cold pressed extra virgin Olive oil and cracked black pepper 5.95

Salmone Affumicata

Smoked salmon parcel stuffed with spinach, rich mascarpone & parsley, with mixed leaves and lemon 6.95

Insalata Gamberoni

Quite simply a prawn salad, mixed leaves juicy king prawns and Marie Rose sauce 6.95

Beef Carpaccio

Thin slices of prime fillet steak seasoned with olive oil, parmesan wafer and deep fried capers 7.95

Insalata di pere, prosciutto a Mozzarella

Cured Italian ham, Chianti poached pear and fresh Mozzarella 7.50

Pasta

Pasta comes in many different shapes, sizes and colours.

We've simply chosen the pastas that we feel best showcase our authentic sauces and ragus. But it's simply a matter of taste, please feel free to mix and match sauces and pastas.

Pappardelle Alla Carbonara Milanese

Thick ribbons of pasta tossed with crisp pancetta, finished with Parmesan cheese, egg and of course cream 10.95

Ravioli Al Forno

Ricotta & spinach filled pasta parcels tossed with roast Mediterranean vegetables, napolitana sauce and fiery chilli (optional) covered in Mozzarella and oven baked 10.95

Rigatoni Bolognese

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 9.95

Rigatoni Mediterraneo

Pesto and mascarpone coated tubes of pasta, topped with roasted Mediterranean vegetables 8.95

Ravioli Cremonese

Basil, tomato, and mushroom sauce with Ricotta and spinach parcels finished with a touch of cream 9.95

Gnocchi Napolitana

A vegetarians dream, light potato dumplings, roasted napolitana sauce under a thick Parmesan crust. Finished with pesto 8.95

Cannelloni Ripieni

Large tubes of pasta stuffed with spinach & Ricotta cheese, topped with a three cheese Béchamel sauce then oven baked. 10.95

Lasagne Bianche E Verdi

Green & white sheets of pasta layered with Béchamel, Gianni's Bolognese & cheese, then baked in a hot oven. 10.95

Linguini Del Pescatore

A taste of the Italian sea, mixed seafood cooked in a light tomato and white wine broth, served with thin ribbons of pasta. 10.95

Pappardelle Salmone

Scottish Smoked salmon and cream tossed through thick ribbons of pasta & spinach, finished with a hearty dollop of mascarpone & paprika 10.95

Assaggi Di Pasta

Can't decide what to have? Problem solved. This dish has three types of pasta in one bowl: Lasagne, Cannelloni & Rigatoni Americano. 10.95

Risotto Di Mare

A variety of shell fish cooked in a white wine, onion & garlic sauce folded through slow cooked Arborio rice 10.95

Rigatoni Americano

Large ribbed pasta tubes tossed with 'picante' Italian sausage, chilli, tomato and basil 9.95

Pollo

Pollo Parmigiano

Chicken breast layered with Mozzarella, prosciutto di Parma and napolitana sauce, oven baked until golden brown, with a wedge of polenta cake 14.95

Pollo Bianco

Chicken breast sautéed with onions & garlic, finished with white wine cream, with egg Pappardelle 13.95

Pesce

Branzino D'Oro

Sea bass fillet tossed with onions, peppers & chilli. Served on a bed of rice with Balsamic reduction 15.95

Sogliole All'Arancio

Pan fried Lemon sole with an orange & caper berry sauce on a bed of sage gnocchi 14.95

Carne

All our meat is locally sourced. We never buy in beef or veal fed on any concentrates or hormones.

Our meat is all hung traditionally for at least 21 days to give maximum levels of marbling and deliver a unique combination of flavour and tenderness.

Vitello

Prosciutto Milanese

Veal cutlet layered with Mozzarella & prosciutto cooked in bread crumbs & served with spaghetti in a tomato & basil sauce 14.95

Involtini

Rolled veal escalope stuffed with meat, garlic, parmesan & parsley, baked in tomato sauce in the oven with buttered gnocchi 14.95

Agnello

l'agnello di arrosto lento

12hr slow roasted shoulder of lamb with a four bean casserole 16.95

Bistecca Alla Griglia

All of our steaks are cooked to your liking, served with slow roasted tomato and hand cut 'fat' chips

10oz Rump 16.95

10oz fillet 19.95

Choose one of our three additional sauces at 1.50 each

Al Pepe: Green peppercorns flambéed with brandy & finished with cream

Pizziola: onions, garlic, peppers a good handful of Oregano tomato sauce

Fromaggio: Mushrooms, Gorgonzola dolce and cream

Lunch menus available from
Two courses £10 or Three courses £13

For further menu information, party menus,
functions or corporate events

www.Gianbiaz.co.uk
or find us on Facebook and Twitter

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Olive Miste

Our favourite Italian olives, salt brine cured then marinated in house with fresh herbs and Olive oil for a full and vibrant flavour 4.95

Insalata Caprese

Green, White and Red. Fresh Basil leaves, Buffalo Mozzarella and juicy vine tomatoes, seasoned with olive oil and cracked black pepper 4.95

Insalata Della Casa

Mixed leaves, onion, vine ripened tomato and olives with house vinaigrette 1.95

Inasalta Caeser

Classic salad of cos leaf, smoked pancetta, parmesan shavings and croutons with our authentic sauce topped with a soft boiled happy egg 6.95

Why not add a grilled chicken breast to make this a main 12.95

Sides

Patate Fritte

Sautéed potatoes 2.95

Grande Fritti

Hand cut "Fat" Chips 2.95

Funghi All'Aglio

Garlic and parsley sautee mushrooms 2.95

Verdura Della Casa

Charred peppers, squash, aubergine and onions tossed through Basil Pesto 2.95

The minimum evening charge is £9.95 for a main course.

All prices include 20% V.A.T. to parties of 6 or more

A 10% service charge will be added to parties of 6 or more

GianBiaz

Dolce

Tiramisu

Made on the premises for over 20 years, our traditional trifle is made from Savouradi biscuits, coffee & Mascarpone 5.95

Affogato

Gourmet vanilla bean ice cream, shot of espresso and Frangelico (Hazelnut Liquer) 5.95

Fromaggio & Frutta

Italian cheese plate with Chianti poached pear, crostini and chutney 6.95

Gelato Misto

Italian made Ice creams, just like from San Marco's Piazza 5.95

White Chocolate Pannacotta

Light Italian set mousse with a mixed berry compot 5.95

Limoncello Cheese Cake

A Gianbiaz institution! 6 hour baked mascarpone cheesecake flavoured with the eponymous Italian lemon digestive 5.95

Today's Dessert Special

Ask your server for today's sweet sensation from 5.50

Coffee

Espresso single or double shot

Cappuccino

Latte

Mocha

Macchiato

Americano

Decaffeinato

Hot chocolate

2.95

Caffe Al Liquore

Black coffee with your favourite tipple topped with cream
Choose from our selection of liquers

Corretto

Espresso with Grappa

4.95

All prices include 20% V.A.T.

DOLCI