

GianBiaz

Welcome back
MENU

Government
Covid procedures in place

GianBiaz app
available

Starters & Nibbles

Pane Fresco (V) Freshly baked ciabatta with cold-pressed extra virgin olive oil and balsamic vinegar	4	Olive Miste (V) Our favourite Italian olives, salt brine cured then marinated in house with fresh herbs and olive oil for a full and vibrant flavour	6	Antipasto Verdure (V) Perfect for those of us who enjoy a meat free diet, marinated vegetables, a selection of dips, breads and cheese	8
All'Aglio (V) GianBiaz toasted garlic and herb bread with or without mozzarella	4/5	Wild Mushroom Arancini (V) Crisp fried risotto balls filled with mozzarella and mushrooms served with garlic aioli	6	Antipasto Carne A selection of Italy's finest cured meats, sausage and cheese with marinated vegetables and crostini	9
Bruschetta (V) In house garlic bread with fresh tomatoes, basil and mozzarella	5				

Pasta

Carbonara Milanese Pasta tossed with crisp pancetta, finished with parmesan cheese, egg and of course finished with cream	14	Rigatoni Salmone Scottish smoked salmon and cream tossed through pasta and spinach, finished with a hearty dollop of mascarpone and paprika	15
Linguini Bolognese Giani has been making this classic ragu for over twenty years now, so why mess with perfection. Linguini pasta covered in a rich meaty ragu	14	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	16
Lasagna White sheets of pasta layered with bechamel, Gianni's bolognese and cheese, then baked in a hot oven	14	Linguini a la Genovese (V) A flat style spaghetti pasta with a pesto & mushroom sauce (add chicken breast)	13/17
Rigatoni Americano Large ribbed pasta tubes tossed with 'picante' Italian sausage, chilli, tomato and basil	14	Rigatoni Napolitana (V) A tubular pasta served with our homemade tomato sauce. Served with or without Chilli (add chicken breast)	12/16

Meat & Fish Dishes

Served with sauteed potatoes. Steaks served with thick cut chips

Pollo Bianco Chicken breast sautéed with onions and garlic, finished with white wine and cream	18	Branzino D'Oro Sea bass with balsamic glaze fillet tossed with onions, peppers and chilli,	20
Pollo Cacciatore Sautéed Chicken with onions, peppers, white wine, tomatoes and oregano	18	8oz Fillet Our steak is cooked to your liking with slow roasted tomato and thick cut chips.	28
Veal Milanese Veal cooked in bread crumbs and served with sauteed potatoes	19	Brandy Peppercorn sauce	3

Sides

Insalata Della Casa (V) Mixed leaves, onion, vine ripened tomato and olives with house vinaigrette	4	Green Beans (V)	4
Patate Fritte Sautéed potatoes (V)	4	Funghi All'Aglio (V) Garlic and parsley sauté mushrooms	4
Grande Fritte Hand cut 'fat' chips (V)	4	Insalata Caprese (V) Green, White and Red. Fresh basil leaves, buffalo mozzarella and juicy vine tomatoes, seasoned with olive oil and cracked black pepper	7

Desserts

Limoncello Cheesecake (V) A GianBiaz institution! Six hour baked mascarpone cheesecake flavoured with the eponymous Italian lemon digestive	7	Affogato (V) Gourmet vanilla bean ice cream, shot of espresso and Frangelico (hazelnut liqueur)	8
Tiramisu (V) Made on the premises for over 20 years, our traditional trifle is made from Savouradi biscuits, coffee and mascarpone	7	Vanilla Bean Ice Cream per scoop	4
		Chocolate Fudge Cake (V) A rich indulgent chocolate cake served warm, served with your choice of cream or ice cream	7

Notes

see specials board

Changes may occur to this menu daily due to availability of ingredients.

Please state any allergens to your server before ordering.

Gluten free pasta available upon request

Minimum main course charge £14 per person Monday - Saturday

Service Charge of 10% applied to parties of 6 or more

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