

Appetizers

Baked Clams	6.95	Antipasto	4.95	6.25
Clams Marinara	6.95	Lettuce, Tomatoes, Onion,		
Mussels Marinara	6.95	Capicole, Ham, Salami,		
Fried Calamari	6.95	Provolone and Green Olives		
Fried Cheese	5.95	Caprese	6.95	
Fried Zucchini	5.95	Fresh Mozzarella with Sliced Fresh Tomatoes, Basil and Olive Oil		

Buffalo Wings

Blue Cheese, Ranch or

Marinara Sauce

		Bruschetta	4.95
(10)	5.95	Toasted Bread w/Fresh	
(20)	10.50	Tomatoes, Garlic, Basil	
(40)	19.95	Green Olives and Oil	
(100)	49.95		

French Fries	1.75	Garlic Bread	2.95
Cheese Fries	3.75	With Cheese	3.25
Garlic Knots	6 for 1.75	12 for 3.25	
Stromboli - Peperoni Sausage and Mozzarella			5.95
Pepperoni Roll - Mozzarella and Pepperoni			5.95
Sausage Roll - Sausage and Cheese			5.95
Spinach Roll - Garlic, Spinach, and Cheese			5.95
Traditional Calzone - Cheese			5.95

Additional choices are 50 cents....

Ham, Pepperoni, Sausage, Mushroom, Onions etc.

Salads

*Dressings Choice of Italian, Blue Cheese, Ranch and
Oil and Vinegar*

House Salad	Sm 1.95	Lg 3.50
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Lettuce, Tomatoes, Cucumbers, Olives, Croutons and Onions

Soups

Pasta Fagiola or Minestrone	2.95
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Cold Submarines

Served with Lettuce Tomatoes and Mayonnaise

1. Ham, Cappacole, Cheese	5.95
2. Ham Cappacole, Salami, Cheese	5.95
3. Boiled Ham, Cheese	5.95
4. Ham, Salami, Cheese, Roast Beef Bell Pepper	5.95

Hot Submarines

5. Roast Beef - Lettuce, Tomatoes and Mayonnaise	5.95
6. Roast Beef and Cheese - Lettuce, Tomatoes and Mayo	5.95
7. Meat Ball	5.95
8. Meat Ball Parmesan	5.95
9. Meat Ball Parmesan with Mushrooms	5.95
10. Meat Ball and Pepper	5.95
11. Meat Ball and Pepper Parmesan	5.95
12. Sausage with Sauce	5.95
13. Sausage Parmesan	5.95
14. Sausage Parmesan with Mushrooms	5.95
15. Sausage and Pepper	5.95
16. Sausage and Pepper Parmesan	5.95
17. Eggplant Parmesan	5.95
18. Veal Parmesan	5.95
19. Steak, Cheese and Onions	5.95
20. Steak, Cheese and Mushrooms	5.95
21. Steak, Cheese and Pepper	5.95
22. Steak, Cheese, Onions, Mushrooms	5.95
23. Chicken Parmesan	5.95

Specialty Pizzas

Meat Eater's - Pepperoni, Sausage, Ham, Canadian Bacon and Ground Beef

12" - 12.50 14" - 14.50 16" - 16.50 18" - 18.95

Large Sicilian Pizza (Thick Crust) 18"X12" - 19.95

All-In-One - Pepperoni, Sausage, Mushroom, Onions, Green Pepper, Ham, Black Olives

12" - 12.50 14" - 14.50 16" - 16.50 18" - 18.95

Large Sicilian Pizza (Thick Crust) 18"X12" - 19.95

House Combination - Pepperoni, Sausage, Mushroom, Onions, Green Pepper

12" - 11.95 14" - 13.95 16" - 15.95 18" - 17.95

Large Sicilian Pizza (Thick Crust) 18"X12" - 18.95

White Pizza - Ricotta, Garlic and Mozzarella

12" - 11.50 14" - 13.50 16" - 15.50 18" - 17.95

Large Sicilian Pizza (Thick Crust) 18"X12" - 18.95

Grandma's Pie - Buffalo Fresh Mozzarella, Garlic, Basil Olive, Oil with Sauce **14.50**
12"X12"

Bruschetta Pizza -Diced Fresh Tomatoes, Green Olives, Basil, Olive Oil and a Sprinkle of Mozzarella Cheese

12" - 11.95 14" - 13.95 16" - 15.95 18" - 17.95

Pizza's

Cheese Pizza

12" - 7.50 14" - 9.50 16" - 11.00 18" - 13.00

SICILIAN (thick crust) 18" x 12" 14.95

Additional Toppings:

12" - 1.00 14" - 1.00 16" - 1.50 18" - 1.50

Large Sicilian Pizza (Thick Crust) 18"X12" - 1.50

Pepperoni, Sausage, Ground Beef, Chicken, Canadian Bacon, Ham, Meat Ball, Anchovies, Jalapeño, Mushrooms, Green Olives, Black Olives, Bananas Pepper, Green Pepper, Broccoli, Onions, Artichokes, Eggplant, Spinach, Fresh Garlic, Fresh Tomatoes, Pineapple, Feta Cheese, Extra Cheese

Desserts

Cannoli	2.95
Chocolate Lovin Spoon Cake	3.50
Cheese Cake	3.50
Tiramisu	3.50
Zeppoli (one dozen)	3.95
Italian Spumoni Ice Cream	2.95

GIACOMO'S HOUSE SPECIAL'S

Special Served with Bread, Side Order of

Spaghetti or Salad

POLLO (CHICKEN)

(All Chicken Dishes are 8 ounces)

(Sautéed in Lemon Sauce)

Alla Don Giacomo 11.50

Topped with Mushroom Artichoke, Olives & Pimento

Country Style 11.50

Sautéed in olive oil w/Peppers, Mushrooms & Sausage

Frances' 11.50

Topped with Mushrooms

(Sautéed in Marsala Sauce)

Marsala 11.50

Topper with Mushrooms

Monte Giacomo 11.50

Topped with Ham and Mushrooms

Rollattini 11.50

Topped with Mushrooms, Spinach and Cheese

Sorrentina 11.50

Topped with Ham, Eggplant and Provolone Cheese

Cacciatore 11.50

Topped with Mushroom Onions in Marinara Sauce

Parmesan - 10.50

Breaded, Fried and Baked w/Sauce and Mozzarella

VITELLO (VEAL)

(Sautéed in Marsala Sauce)

Marsala 12.95

Topped with Mushrooms

Sorrentina 12.95

Topped with Ham, Eggplant and Provolone Cheese

Monte Giacomo 12.95

Topped with Ham and Mushrooms

(Sautéed in Lemon Sauce)

Frances' 12.95

Topped with Mushrooms

Scaloppini Don Giacomo 12.95

Topped with Mushrooms, Artichokes and Pimentos

Piccata 12.95

Topped with Mushrooms

Pizza Iola with Mushroom

12.95

Sautéed in Marinara Sauce

Parmesan 11.50

Breaded, Fried and Baked w/Sauce and Mozzarella

Veal & Chicken Francs 12.95

Veal & Chicken Pizzaiola 12.95

Topped with Mushroom and Marinara Sauce

Eggplant Rollatini 10.95

Stuffed with Mozzarella, Ricotta Cheese and Ham

Eggplant Parmesan 9.95

Eggplant Parmesan with Mushroom 10.50

Sausage and Pepper 9.95

SEAFOOD

Served with Bread and Salad

Linguini Scampi 12.95

Shrimps sautéed in garlic butter and lemon sauce

Fettuccini with Shrimps 12.95

Tossed in creamy alfredo sauce

Fettuccini with Scallops and Shrimps 13.95

Tossed in creamy alfredo sauce

Shrimps Parmesan with Spaghetti 12.95

Breaded, Fried and Baked with Sauce and Mozzarella

Shrimps with Marinara Sauce 13.95

Shrimps sautéed in spicy marinara sauce over a bed of linguini

Seafood Fra Diavolo 14.95

Shrimps, Mussels, Clams, and Calamari sautéed in our spicy marinara sauce over a bed of linguini

Pasta

Served with Bread and Salad

Baked Lasagna 8.95

Baked Manicotti 8.95

Baked Manicotti with Spinach 8.95

Baked Manicotti with Meat Sauce 8.95

Baked Ziti 7.95

Baked Ziti with Ricotta 8.95

Baked Ziti with Eggplant 8.95

Ziti with Pink Creamy Sauce 8.95

Ziti with Tomatoes Sauce 7.50

Baked Ravioli 8.95

Baked Ravioli with Meat Sauce 8.95

Ravioli with Pink Creamy Sauce 8.95

Baked Stuffed Shells 8.95

Spaghetti Marinara Sauce 7.95

Spaghetti Tomatoes Sauce 7.95

Spaghetti with Garlic 7.95

Spaghetti with Meat Sauce 8.95

Spaghetti with Meat Sauce and Mushroom 8.95

Spaghetti with Sausage 8.95

Spaghetti with Meat Balls 8.95

Baked Spaghetti Parmesan 8.95

Fettuccini Alfredo 8.95

Fettuccini Alfredo with Mushrooms 9.95

Fettuccini Alfredo with Chicken 10.95

Tortellini Alfredo Sauce 9.95

Tortellini Alfredo Sauce & Chicken 10.95

Tortellini Alfredo Sauce & Mushroom 10.95

Linguini White Clam Sauce 9.95

Linguini Red Clam Sauce 9.95

Linguini Marinara Sauce & Mussels 9.95

Linguini Marinara Sauce & Calamari 9.95

KIDS MEALS

Children 12years old and younger

Spaghetti with Meat Sauce 4.95

Spaghetti with Sausage 4.95

Spaghetti with Meat Balls 4.95

Baked Ziti 4.95

Ravioli 4.95

Fettuccini Alfredo 4.95

CATERING TRAYS

Served with Garlic Knots and Salad

Half (6-10) Whole (12-16)

Baked Stuffed Shells 35.00 75.00

Baked Ziti 35.00 75.00

Manicotti 35.00 75.00

Lasagna 35.00 80.00

Chicken Parmesan 40.00 80.00

Eggplant Parmesan 35.00 75.00

Eggplant Rollatini 40.00 80.00

Veal Parmesan 45.00 90.00

Sausage & Pepper 35.00 75.00

Fettuccini Alfredo 40.00 80.00

Chicken Frances 45.00 85.00

Chicken Marsala 45.00 85.00

Other Dishes Upon Request

WINE LIST

White Wine

Beringer White Zinfandel	13.95
Kendall Jackson Chardonnay	18.95
Fontana Candida Fiascati	16.95
Cavit Pinot Grigio	16.95
Banfi Principessa Gavi	18.95

Red Wine

Antinori Santa Cristina	18.95
Banfi Chianti	18.95
Kendall Jackson Cabernet	20.95
Fendo Maccari Renoto Nero D'Avola	18.95
Banfi Centine Blend	17.95

Small Bottle of Wine

Sutter Home Chardonnay	3.25
Sutter Home Cabernet	3.25
Sutter Home White Zinfandel	3.25

House Wine

	<i>Glass</i>	<i>Half Carafe</i>	<i>Full Carafe</i>
Chablis	2.75	5.50	9.95

Bottle Beers

Budwiser, Bud Light, Michelob Light, Miller Lite and Icehouse	2.25
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Imported Beers

Heineken and Peroni	3.25
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Draft Beers

Mug	1.95
Pitcher	6.95

Soft Drinks

Coke, Diet Coke, Sprite, Dr. Pepper, Pink Lemonade, Fanta Orange, Iced Tea, and Coffee	
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All Drinks (Free Refills)	1.35
Half Gallon of Tea	2.95
Gallon of Tea	4.95

Giacomo's

You may think Giacomo's Italian Restaurant is just an ordinary family restaurant. Many do not realize that as you are sitting in Giacomo's Restaurant about to indulge in authentic Italian food, you are really becoming a part of someone's dream that has been fulfilled and continues to do so.

It all started in Sicily in a small town named Burgio where Giacomo was born. Although, Giacomo had an extreme love and passion for his country, there was always that one desire and dream that he held close to him, which was coming to the United States and building his life and future her.

At the age of Twenty-Three Giacomo decided to turn his dream into a reality, leaving his family and going where he would soon call home, America.

Giacomo arrived in Queens, New York where he stayed with relatives. Within a few years, he started his first business, met his wife and began to build his own family. Thinking that his dream had finally come true, he now realizes that it was just the beginning.

After five years in New York, he was given the opportunity to start a restaurant in Charlotte and become part of Carlo's Italian Restaurant. Throughout his twenty two years in Charlotte, Giacomo and his partners, have had several restaurants. Becoming a part of the restaurant business is where Giacomo's true passion for cooking and running a restaurant developed.

Beginning a new chapter of the restaurant business, Giacomo and his new partner Salvatore bring you Giacomo's Pizzeria and Italian Restaurant. Salvatore, also an immigrant from Naples, Italy came to the United States and realized his dream of becoming a restaurant owner in the Kannapolis area (Romano's). Joining their talent for the first time creating this new setting for Italian Food Lover's.

While your sitting in Giacomo's Italian Restaurant, don't be alarmed if you hear singing in the kitchen, lots of laughter, or if they remember you by name because that is their way of thanking you for being a a part of one of the many blessings that life has brought. For there are three secret ingredients that this restaurant has in which not very many others have, and that is a handful of love, a sprinkle happiness, and slice gratefulness.

Thank you.

Giacomo & Salvatore