

## Appetizers

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

### Buffalo Wings

*Blue Cheese, Ranch or*

*Marinara Sauce*

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

<b>French Fries</b>	<b>1.75</b>	<b>Garlic Bread</b>	<b>2.95</b>
<b>Cheese Fries</b>	<b>3.75</b>	<b>With Cheese</b>	<b>3.25</b>
<b>Garlic Knots</b>	<b>6 for 1.75</b>	<b>12 for</b>	<b>3.25</b>
<b>Stromboli</b> - Peperoni Sausage and Mozzarella			<b>5.50</b>
<b>Pepperoni Roll</b> - Mozzarella and Pepperoni			<b>5.50</b>
<b>Sausage Roll</b> - Sausage and Cheese			<b>5.50</b>
<b>Spinach Roll</b> - Garlic, Spinach, and Cheese			<b>5.50</b>
<b>Traditional Calzone</b> - Cheese			<b>5.50</b>

Additional choices are 50 cents....

Ham, Pepperoni, Sausage, Mushroom, Onions etc.

## Salads

*Dressings Choice of Italian, Blue Cheese,*

*Ranch and Oil and Vinegar*

<b>House Salad</b>	<b>Sm 1.25</b>	<b>Lg 2.50</b>
Lettuce, Tomatoes, Cucumbers, Olives, Croutons and Onions		

## Soups

<b>Pasta Fagiola or Minestrone</b>	<b>2.95</b>
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## Cold Submarines

*Served with Lettuce Tomatoes and Mayonnaise*

<b>1. Ham, Cappacole, Cheese</b>	<b>5.25</b>
<b>2. Ham Cappacole, Salami, Cheese</b>	<b>5.25</b>
<b>3. Boiled Ham, Cheese</b>	<b>5.25</b>
<b>4. Ham, Salami, Cheese, Roast Beef, Bell Pepper</b>	

## Hot Submarine

<b>5. Roast Beef</b> Lettuce, Tomatoes and Mayo	<b>5.25</b>
<b>6. Roast Beef and Cheese</b>	<b>5.25</b>
<b>7. Meat Ball</b>	<b>5.25</b>
<b>8. Meat Ball Parmesan</b>	<b>5.25</b>
<b>9. Meat Ball Parmesan w/Mushrooms</b>	<b>5.25</b>
<b>10. Meat Ball and Pepper</b>	<b>5.25</b>
<b>11. Meat Ball and Pepper Parmesan</b>	<b>5.25</b>
<b>12. Sausage with Sauce</b>	<b>5.25</b>
<b>13. Sausage Parmesan</b>	<b>5.25</b>
<b>14. Sausage Parmesan with Mushrooms</b>	<b>5.25</b>
<b>15. Sausage and Pepper</b>	<b>5.25</b>
<b>16. Sausage and Pepper Parmesan</b>	<b>5.25</b>
<b>17. Eggplant Parmesan</b>	<b>5.25</b>
<b>18. Veal Parmesan</b>	<b>5.25</b>
<b>19. Steak, Cheese and Onions</b>	<b>5.25</b>
<b>20. Steak, Cheese and Mushrooms</b>	<b>5.25</b>
<b>21. Steak, Cheese and Pepper</b>	<b>5.25</b>
<b>22. Steak, Cheese, Onions, Mushrooms</b>	<b>5.25</b>
<b>23. Chicken Parmesan</b>	<b>5.25</b>

## 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 **12"X12" 14.95**

**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"X12") \$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**

## By the Slice:

**Cheese.....1.95 Pepperoni.....2.25**

**Extra toppings 50 cents**

## KIDS MEALS

<b>Spaghetti with Meat Sauce</b>	<b>4.95</b>
<b>Spaghetti with Sausage</b>	<b>4.95</b>
<b>Spaghetti with Meat Balls</b>	<b>4.95</b>
<b>Baked Ziti</b>	<b>4.95</b>
<b>Ravioli</b>	<b>4.95</b>
<b>Fetucini Alfredo</b>	<b>4.95</b>

## Desserts

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

# GIACOMO'S HOUSE

## SPECIAL'S

*Served with Bread and Pasta*

### POLLO (CHICKEN)

*(Sautéed in Lemon Sauce)*

<b>Alla Don Giacomo</b>	<b>6.50</b>
Topped with Mushroom Artichoke, Olives & Pimento	
<b>Country Style</b>	<b>6.50</b>
Sautéed in olive oil w/Pepperers, Mushrooms & Sausage	
<b>Franches'</b>	<b>6.50</b>
Topped with Mushrooms	
<i>(Sautéed in Marsala Sauce)</i>	
<b>Marsala</b>	<b>6.50</b>
Topper with Mushrooms	
<b>Monte Giacomo</b>	<b>6.50</b>
Topped with Ham and Mushrooms	
<b>Rollattini</b>	
<b>6.50</b>	Topped with Mushrooms, Spinach and Cheese
<b>Sorrentina</b>	<b>6.50</b>
Topped with Ham, Eggplant and Provolone Cheese	
<b>Cacciatore</b>	<b>6.50</b>
Topped with Mushroom Onions in Marinara Sauce	
<b>Parmesan</b>	<b>6.50</b>
Breaded, Fried and Baked w/Sauce and Mozzarella	

### VITELLO (VEAL)

*(Sautéed in Marsala Sauce)*

<b>Marsala</b>	<b>6.95</b>
Topped with Mushrooms	
<b>Sorrentina</b>	<b>6.95</b>
Topped with Ham, Eggplant and Provolone Cheese	
<b>Monte Giacomo</b>	<b>6.95</b>
Topped with Ham and Mushrooms	
<i>(Sautéed in Lemon Sauce)</i>	
<b>Frances'</b>	<b>6.95</b>
Topped with Mushrooms	
<b>Scaloppini Don Giacomo</b>	<b>6.95</b>
Topped with Mushrooms, Artichokes and Pimentos	
<b>Piccata</b>	<b>6.95</b>
Topped with Mushrooms	
<b>Pizzaiola with Mushroom</b>	<b>6.95</b>
Sautéed in Marinara Sauce	
<b>Parmesan</b>	<b>6.50</b>
Breaded, Fried and Baked w/Sauce and Mozzarella	
<b>Eggplant Rollatini</b>	<b>6.95</b>
Stuffed with Mozzarella, Ricotta Cheese and Ham	
<b>Eggplant Parmesan</b>	<b>6.95</b>
<b>Eggplant Parmesan w/Mushroom</b>	
<b>6.95</b>	
<b>Sausage and Pepper</b>	<b>6.95</b>

## Pasta

*Served with Bread*

<b>Baked Lasagna</b>	<b>5.95</b>
<b>Baked Manicotti</b>	<b>5.95</b>
<b>Baked Manicotti w/Spinach</b>	<b>5.95</b>
<b>Baked Manicotti with Meat Sauce</b>	<b>5.95</b>
<b>Baked Ziti</b>	<b>5.95</b>
<b>Baked Ziti with Ricotta</b>	<b>5.95</b>
<b>Baked Ziti with Eggplant</b>	<b>5.95</b>
<b>Ziti with Pink Creamy Sauce</b>	<b>5.95</b>
<b>Ziti with Tomatoes Sauce</b>	<b>5.95</b>
<b>Baked Ravioli</b>	<b>5.95</b>
<b>Baked Ravioli w/Meat Sauce</b>	<b>5.95</b>
<b>Ravioli w/Pink Cream Sauce</b>	<b>5.95</b>
<b>Baked Stuffed Shell</b>	<b>5.95</b>
<b>Spaghetti Marinara Sauce</b>	<b>5.95</b>
<b>Spaghetti Tomatoes Sauce</b>	<b>5.95</b>
<b>Spaghetti with Garlic</b>	<b>5.95</b>
<b>Spaghetti w/ Meat Sauce</b>	<b>5.95</b>
<b>Spaghetti w/Meat Sauce and Mushroom</b>	<b>5.95</b>
<b>Spaghetti with Sausage</b>	<b>5.95</b>
<b>Spaghetti with Meat Balls</b>	<b>5.95</b>
<b>Baked Spaghetti Parmesan</b>	<b>5.95</b>
<b>Fettuccini Alfredo</b>	<b>5.95</b>
<b>Fettuccini Alfredo w/Mushrooms</b>	<b>5.95</b>
<b>Fettuccini Alfredo w/Chicken</b>	<b>6.95</b>
<b>Tortellini Alfredo Sauce</b>	<b>5.95</b>
<b>Tortellini Alfredo Sauce &amp; Chicken</b>	<b>6.95</b>
<b>Tortellini Alfredo Sauce and Mushroom</b>	<b>6.95</b>
<b>Linguini White Clam Sauce</b>	<b>6.95</b>
<b>Linguini Red Clam Sauce</b>	<b>6.95</b>

### CATERING TRAYS

*Served with Garlic Knots and Salad*

	<b>Half (6-10)</b>	<b>Whole (12-16)</b>
<b>Baked Stuffed Shells</b>	<b>35.00</b>	<b>75.00</b>
<b>Baked Ziti</b>	<b>35.00</b>	<b>75.00</b>
<b>Manicotti</b>	<b>35.00</b>	<b>75.00</b>
<b>Lasagna</b>	<b>35.00</b>	<b>80.00</b>
<b>Chicken Parmesan</b>	<b>40.00</b>	<b>80.00</b>
<b>Eggplant Parmesan</b>	<b>35.00</b>	<b>75.00</b>
<b>Eggplant Rollatini</b>	<b>40.00</b>	<b>80.00</b>
<b>Veal Parmesan</b>	<b>45.00</b>	<b>90.00</b>
<b>Sausage &amp; Pepper</b>	<b>35.00</b>	<b>75.00</b>
<b>Fettuccini Alfredo</b>	<b>40.00</b>	<b>80.00</b>
<b>Chicken Frances</b>	<b>45.00</b>	<b>85.00</b>
<b>Chicken Marsala</b>	<b>45.00</b>	<b>85.00</b>

*Other Dishes Upon Request*

## SEAFOOD

### Served with Bread and Salad

<b>Linguini Scamp</b>	<b>12.95</b>
Shrimps sautéed in garlic butter and lemon sauce	
<b>Fettuccini with Shrimps</b>	<b>12.95</b>
Tossed in creamy alfredo sauce	
<b>Fettuccini w/Scallops &amp; Shrimps</b>	<b>13.95</b>
Tossed in creamy alfredo sauce	
<b>Shrimps Parmesan w/Spaghetti</b>	<b>12.95</b>
Breaded, Fried and Baked with Sauce and Mozzarella	
<b>Shrimps with Marinara Sauce</b>	<b>13.95</b>
Shrimps sautéed in spicy marinara sauce over a bed of linguini	
<b>Seafood Fra Diavolo</b>	<b>14.95</b>
Shrimps, Mussels, Clams, and Calamari sautéed in our spicy marinara sauce over a bed of linguini	

## WINE LIST

### *White Wine*

<b>Beringer White Zinfandel</b>	<b>13.95</b>
<b>Kendall Jackson Chardonnay</b>	<b>18.95</b>
<b>Fontana Candida Fascati</b>	<b>16.95</b>
<b>Cavit Pinot Grigio</b>	<b>16.95</b>
<b>Banfi Principessa Gavi</b>	<b>18.95</b>

### *Red Wine*

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

## Small Bottle of Wine

<b>Sutter Home Chardonnay</b>	<b>3.25</b>
<b>Sutter Home Cabernet</b>	<b>3.25</b>
<b>Sutter Home White Zinfandel</b>	<b>3.25</b>

## House Wine

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

## Bottle Beers

<b>Budwiser, Bud Light, Michelob Light, Miller Lite and Icehouse</b>	<b>2.25</b>
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## Imported Beers

<b>Heineken and Peroni</b>	<b>3.25</b>
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## Draft Beers

<b>Mug</b>	<b>1.95</b>
<b>Pitcher</b>	<b>6.95</b>

## Soft Drinks

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

## 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 on July 24, 1955. 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 here.*

*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 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*