

SPECIALTY COCKTAILS \$12

- BELLINI** Champagne and fresh white peach purée
BLOOD ORANGE MARGARITA Patrón Tequila, DeKuyper Triple Sec, fresh blood orange puree
CUCUMBER MARTINI Hendrix Gin, homemade limoncello, fresh lemon, muddled cucumber
DOUBLE ESPRESSO CHOCOLATE MARTINI Van Gogh Espresso Vodka, Frangelico, Crème de Cacao, chocolate
GREEN APPLE MARTINI Stoli Vanilla Vodka, Calvados, Dry Vermouth, fresh green apple purée
GIRASOLE MARTINI Grey Goose Vodka, Amaretto, pineapple and orange juice
POMEGRANATE MARTINI Bacardi Rum, Amaretto, Dekuyper Pomegranate Liqueur, pomegranate, pineapple juice
WATERMELON MOJITO Bacardi Grand Melon Rum, seedless watermelon, mint leaves, lime
SUNFLOWER COSMOPOLITAN Don Julio Tequila, Cointreau, cranberry juice, fresh lime juice
SKINNY MARTINI Absolut Mandarin, grapefruit juice, fresh lime, cherry juice

PIZZE *Caputo Soft Wheat Flour 00 from Naples*

PIZZE baked in our artisanal hand built stone oven, "Trulli" Alberobello.

PIZZA FRA DIAVOLO Tomatoes, long hots, parmigiano reggiano	15	PIZZA FUNGHI DI BOSCO Tomatoes, mozzarella, wild mushrooms	17
PIZZA CON BURRATA Creamy mozzarella pugliese, cherry tomatoes, balsamic reduction	19	PIZZA BIANCA White pizza with arugula, San Daniele prosciutto, mozzarella	19
PIZZA MARGHERITA Tomatoes, mozzarella, basil	15	PIZZA GIRASOLE Tomatoes, mushrooms, mozzarella, prosciutto San Daniele, artichokes	19
PIZZA TIROLESE Tomatoes, Italian bacon, arugula, parmigiano reggiano	16	PIZZA TARTUFATA Artichokes, parmigiano reggiano, mozzarella, fresh diced tomatoes, truffle oil	19
PIZZA NOTTE & GIORNO Mozzarella, ricotta, tomato, spicy salami	17	PIZZA CON SALSICCIA Broccoli rabe, hot sausage, mozzarella	19

LUNCH

TWO COURSE PRIX - FIXE

Monday thru Friday
12:00 pm - 2:30 pm

\$15.00 per person

*plus tax and gratuity

DINNER

THREE COURSE PRIX - FIXE

Monday thru Friday 5:00 - 7:00 pm
Sunday - 5:00 - 9:00 pm

\$ 33.00 per person

*plus tax and gratuity

Please ask your server about our Prix Fixe Lunch & Dinner Menus
*Not available for Holidays and Special Occasions.

BEVANDE ~ Beverage

COFFEE~ The fine art of roasting from Caffè Toraldo Napoli

ACQUA MINERALE	7.00	COFFEE	2.25	ESPRESSO	3.50
SODA OR ICED TEA	2.25	HOT TEA	2.25	CAPPUCCINO	4.00



Private Parties . Gift Certificates . Banquet Facilities

Girasole
RISTORANTE & LOUNGE

*"Ingredients are the star of the plate... not the chef."
Chef Bruno*

ATLANTIC CITY
2015 Summer/Fall

PER COMINCIARE ~ To Start

SPECIALTY COCKTAILS \$12

Featured on back of Menu

ZUPPA ~ Soup

ZUPPA DEL GIORNO 8
Homemade soup of the day

PASTA E FAGIOLI 8
Homemade pasta with beans

INSALATE ~ Salads

INSALATA MISTA 8
mixed baby lettuce, julienne of carrots, sweet pepper, celery, tomato, onion

INSALATA DI CAMPO 10
farm fresh fennel, radish, gala apple, blood orange, lemon

INSALATA FORMAGGI 10
curled endive, arugula, pear, walnuts, Italian cheeses

INSALATA TROPICALE 12
spring mix, green apple, mango, avocado, sweet corn, grapefruit, hearts of palm, raspberry vinaigrette

CARPACCIO DI CARNE CALDO ~ warm, thin slices of filet mignon

CARPACCIO FUNGHI filet mignon, shiitake and porcini mushrooms, tomato, garlic 15
CARPACCIO GIRASOLE filet mignon, artichoke, asparagus, shaved parmigiano reggiano, truffle oil 17
CARPACCIO CONTADINO filet mignon, red onions, green chili, sun-dried tomatoes, capers 15
CARPACCIO DI VITELLO filet of veal, bell pepper, fontina cheese, capers, gaeta black olives 15

CARPACCIO DI CARNE FREDDO ~ raw, thin slices of filet mignon

CARPACCIO CLASSICO filet mignon, shaved parmigiano reggiano, arugula 15
CARPACCIO CRUDO file mignon, fresh herbs, fresh shitake mushrooms, pecorino ginepro, truffle oil 15

CARPACCIO DI PESCE FREDDO ~ chilled, thin slices of fresh seafood

CARPACCIO TONNO yellow fin tuna, avocado, scallion, pear, lemon, mint 17
CARPACCIO POLPO octopus, marinated julienne of fresh vegetables 15
CARPACCIO SALMONE E SPIGOLA Norwegian salmon, Italian sea bass, evoo, lemon 15
CARPACCIO BRANZINO mediterranean sea bass, orange, avocado, lime, grapefruit, capers 15

ANTIPASTI ~ Appetizers

FORMAGGI 17
selection of five gourmet Italian cheeses, garnished with aged balsamic, honey, marmalade

FIORITURA DI AFFETTATI 17
selection of six cured gourmet Italian meats, served with pickled vegetables

CERVELLATA 14
homemade, hot and sweet Italian sausage, broccoli rabe, cannellini beans

MELANZANE E ZUCCHINE 14
baked eggplant, zucchini, mozzarella, tomato sauce, basil leaf

MOZZARELLA E PEPPERONI 15
mozzarella, roasted peppers, heirloom tomatoes, basil pesto

POLPO 15
slow baked baby octopus, carrot, celery, gaeta black olives, fresh tomato

FRITTURA MISTA 16
fried shrimp, calamari, zucchini, potatoes, carrots

GAMBERI E FAGIOLI 14
oven baked shrimp & cannellini beans, evoo, garlic & lemon, toasted bread

RISOTTO ~ Carnaroli Italian Rice

RISOTTO TARTUFATO 19
parmigiano reggiano, white truffle butter, sage

RISOTTO SCOGLIO 21
fresh seafood, extra virgin olive oil, garlic, diced tomatoes
Please allow 20 minutes for preparation of Risotto.

PASTA ~ Made Daily by Hand in House

GNOCCHI 18
burrata creamy mozzarella pugliese, heirloom cherry tomato, basil leaf

RAVIOLI VERDI 18
spinach ricotta ravioli, fresh tomato sauce, basil leaf

PAPPARDELLE 19
shitake & porcini mushrooms, parmigiano reggiano

TAGLIOLINI 19
shrimp, arugula, fresh diced tomato, evoo

SPAGHETTINI NERI 22
jumbo lump crab meat, artichokes, chardonnay, bottarga di murgine

CHITARRA 23
shrimp, calamari, clams, blue crab meat

PASTA DURA Award Winning Pasta

Gragnano-Napoli And De Cecco-Chieti

Gluten free available add \$4.00

SPAGHETTI 17
carbonara, guanciale, egg, parmigiano reggiano

BUCATINI 17
amatriciana, pancetta, onion, pecorino romano, grape tomatoes, red chili

TAGLIATELLE 18
bolognese, light meat ragú sauce

ORECCHIETTE 18
sautéed broccoli rabe, hot Italian sausage

FARFALLE 18
bow-tie pasta, smoked salmon, light rosé sauce

CASARECCE 19
Tuscan kale pesto, bussel sprouts, mushrooms, almonds

PASTA ~ Degustavione

PASTA TASTING OF THREE 38

Your Choice, Serves Two Guests

SECONDI ~ Main Course

POLLO ARROSTO free range all natural slow roasted chicken, marinated in yogurt & herbs, farm vegetables 23

POLLO GIRASOLE chicken breast, mozzarella, fontina, Italian bacon, diced vegetables 21

SALMONE grilled fresh Norwegian salmon, leeks, balsamic reduction 28

BACCALA seared wild atlantic cod, broccoli rabe, golden raisins, roasted garlic, cauliflower purée 32

COSTOLETTA DI VITELLO veal chop milanese, arugula, tomato, garlic, marinated onions 36

OSSOBUCO veal shank, peas, mushrooms, tomato sauce 38

BRACIOLA, SALSICCIA, POLPETTA beef braciola, sausage, meatball, tomato sauce 28

TAGLIATA DI MANZO sliced black angus sirloin, arugula, parmigiano reggiano, aged balsamic 38

CONTORNI ~ Side Dishes

ROASTED POTATOES rosemary 6 **CAVOLINI** brussel sprouts, white truffle cream, hazelnuts 7

POLENTA corn meal, meat sauce 6 **BROCCOLI RABE** sautéed, garlic, hot pepper 7

PEPPERONI long hot peppers 6 **GATEAU** baked mashed potatoes, parmigiano, prosciutto 7

SPINACH sautéed, butter, parmigiano 6 **ASPARAGI** asparagus, smoked speck cream 7

CANNELLINI white beans, garlic, dill, lemon 6 **FAVA BEAN** onion, guanciale, mint 7

~ PESCATO DEL GIORNO ~

Fresh Fish Specials of the Day \$ (Market price)

~ CARNE DEL GIORNO ~

Prime Meat Specials of the Day \$ (Market price)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

All dishes are cooked to order. 18 % Gratuity will be added to parties of 8 people or more.

Please ask your server about today's selection and price.