



*Our restaurant name was originally borrowed
from the Italian dramatist Luigi Pirandello's
short story titled*

La Giara.

*At "Giara," Jar in English, is a storage
container, cylindrical in shape, typically
made of earthenware very common in the
Mediterranean area.*

*It seemed to us that a "Giara" would be the perfect
symbol of the rustic genuine world of the Italian
peasants from which our cuisine takes inspiration.*

*At La Giara you will discover the pleasures of
authentic and delicious Sicilian regional cuisine.*

At tavola.



Antipasti

Antipasto al italiana 9.95

mix of cold meats and cheese with vegetables in oil

Insalata Caprese 10.95

Bufala mozzarella with tomato

Carpaccio di bresaola 11.95

slices of bresaola with rocket and parmesa

Melenzane alla parmigiana 8.95

eggplants parmigiana with cheese and
tomato sauce boiled eggs

Parma e Melone 10.95

parma ham and melon

Calamari Fritti 11.95

fried calamari

Defilè di mare p.p . 14.95 (min.2 person)

mixed fish and seafood

Pepata di Cozze 11.95

mussels cooked in garlic and white wine

Polipo al forno 11,95

Baked octopus with cherry tomatoes, onion,
Olives and capers



Zuppe

Zuppa di Mare 13.95

with fillets of fish and seafood

Zuppa del Giorno 7.95

soup of the day

Insalate

Insalata di pollo 9.95

Mixed season salad with grilled chicken breast

Insalata di tonno 9.95

Mixed season salad with tuna in oil

Insalata contadina 9.95

Mixed season salad with Feta cheese

Risotti

Risotto alla marinara 14.95

With seafood

Risotto gamberi e zucchini 11.95

With prawns and zucchini

Risotto ai funghi Porcini 11.95

With porcini mushrooms sauce



Primi

Linguine Scoglio 14.95

Linguine with seafood with a touch of tomato sauce

Spaghetti Vongole 12.95

with clams, garlic and white wine

Spaghetti con Ricci di Mare 14.95

with sea urchins

Spaghetti con pomodoro 7.95

With fresh tomato sauce

Spaghetti Carbonara 7.95

With bacon and eggs

Spaghetti nero di seppia 11,95

With black squid sauce

Tagliatelle del Etna 12.95

With Sicilian sausage , onions, porcini mushrooms
cherry tomatoes finished with white cream sauce

Gnocchi alla sorrentina 11.95

Potato gnocchi with tomato sauce and mozzarella a



Pennette alla Norma 9.95

With eggplant fresh tomato basil and ricotta salata

Pennette al Salmone 10.95

with salmon and cream pink sauce

Pasta fresca fatta in casa

Home made fresh pasta

Rosette al salmone 11,95

Baked with smoked salmon, cheese and cream

Rosette al prosciutto 10.95

Baked with ham and cheese, tomato sauce

Panzotti verdi 10.95

Tortelloni stuffed with spinaci and ricotta
cheese finished with gorgonzola cream or
butter and sage sauce

Panzotti ai porcini 11.95

tortelloni stuffed with meat and cheese finished
with cream of porcini mushroom



Secondi di Carne

Bistecca ai ferri 300/350gr 19,95

Grilled Rib eye steak

Bistecca ai porcini 21.95

Rib eye steak with porcini mushrooms sauce

Bistecca al pepe verde 21.95

Rib eye steak with green peper sauce

Filetto di manzo ai ferri 300gr 24.95

grilled filet steak

Filetto di manzo ai porcini 26.95

Grilled filet steak with porcini mushrooms sauce

Filetto di manzo al pepe verde 26.95

Grilled filet steak with green peper sauce

Medaglioni di filetto alla gorgonzola 26.95

medallions of filet of beef with gorgonzola sauce

Filetto di maiale ai mirtilli 17.95

Pork tenderloin with cranberry sauce



Petto di pollo alla griglia 13.95

grilled chicken breast

Cotoletta di pollo 14.95

chicken breast in breadcrumbs

Fagotto di pollo 15.95

Baked chicken breast stuffed with ham and
Cheese Creamy sauce

Scaloppina di vitella al pepato 18.95

slices of veal with peppered cheese

Cotoletta milanese 16.95

veal in breadcrumbs

Involtini di vitella tartufati 18.95

veal rolls with cheese and ham finished with truffle cream

Stinco d'Agnello al balsamico 18.95

Lamb shank with rosemary and balsamic sauce

**Every main course is accompanied with
two sidedishes namely: vegetables in season
Roast potatoes or frenchs friers**



Secondi di pesce

Fritto misto 17.95

Mixed fried fish

Calamari ripieni 19.95

Baked squid stuffed with breadcrumbs, pine nutz and shrimp and finished with cherry tomatoes, onion, white wine

Arrosto misto di pesce 22.95

Mixed grilled fish

Gamberoni alla griglia 23.95

Grilled King prawns

Pescespada alla griglia 18.95

Grilled swordfish

Salmone alla griglia 17.95

Grilled Salmon

Rotolini di salmone 19.95

stuffed with ricotta and spinach baked in pink sauce

Pesce fresco 100 g. 5.50



Specialita'

Zuppa di Cipolle con Caprino 8.95

Onion soup with Goat chees

Tris di Pesce Marinato alle erbe 12.95

Tris of Fish marinated with herbs

Tagliatelle al ragu' di Cinchiale 12.95

Tagliatelle al ragu 'of wild boar

Gnocchi al pistacchio e gorgonzola 12.95

Gnocchi with gorgonzola and pistachio

Fusilli in crema di broccoli e speck 10.95

With broccoli creamand speck

Filetto d'Agnello al rosmarino 22.95

Lamb fillet with rosemary and wine sauce

Involtini di Pesce Spada e melenzane 18.95

Rolls Swordfish and aubargines baked



Dessert

Cannoli Siciliani 3,50

Sorbetto al limone 2.95

Cremino al caffè 2,95

More dessert from the display 3.95

Buon appetito

Bevande

Water 750ml	2.80
Water 500ml	1.50
Soft drinks	1,50
Coke— diet coke— fanta— sprite— kinnie	
Ice tea	2.00
lemon or peach	
Fruit juice	2.00
Orang-apple-pineapple	
Shandy	2.50
Cisk large	3.50
Cisk bott.	2.00
Heyneken bott.	2.00
Budweiser bott.	2.00
Corona	4.00
Erdinger Weissbier	4.00
Glass of house wine	3.50
White or red	
Caraffa of house wine	9.00
Glass of prosecco	4.00

Spiritis 2.50

Vodka,Rum.Tequila,Gin,Cognak.

Whisky,Brandy

Aperitifis,liquors 2.50

Bar list

Espresso 1.30

Espresso macchiato 1.30

Espresso doppio 2.00

Espresso decaffeinato 1.50

Caffe shekerato freddo 2.00

Cappuccino 1.70

Americano 1.70

Blak coffe 1.50

Latte macchiato 1.70

Tea 1.50

