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# GIANNA

Located at the corner of Magazine and Girod Streets in the New Orleans Warehouse District, Gianna offers rustic Italian cuisine rooted in Louisiana tradition and technique. Chef Rebecca Wilcomb leads the kitchen as Executive Chef and draws inspiration from the cooking traditions of the homeland of her family, in particular her grandmother Giannina.



"I am excited to share the foods and culinary traditions from my childhood."  
-Chef Rebecca Wilcomb

The newest member of the Link Restaurant Group family, Gianna offers daily antipasti including house-cured salami and olives, a curated selection of savory small plates and entrees, highlighting locally grown produce and Gulf seafood, as well as house-made pastas. The menu also features a 'Feed Me' option, offering guests the experience of a four course meal with dishes hand-picked by executive chef, Rebecca Wilcomb.



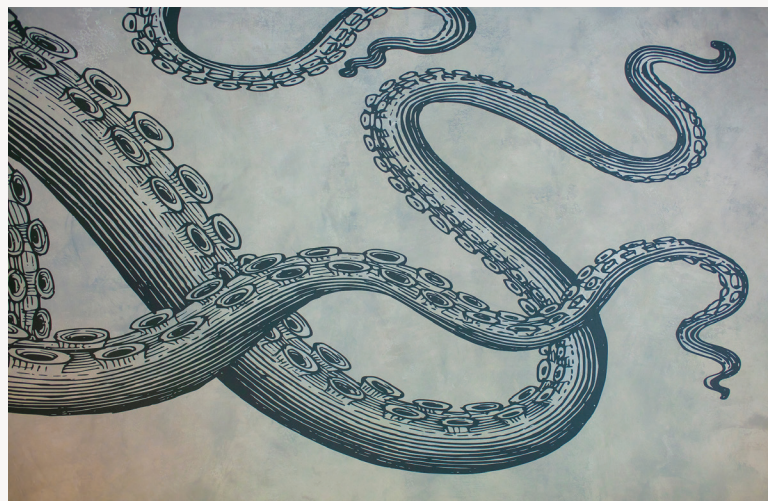
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# MARINATED MUSHROOMS

SERVES 6-8

## INGREDIENTS

2 lbs mixed mushrooms  
3 cups plus 2 tablespoons  
extra virgin olive oil  
 $\frac{2}{3}$  cup sliced garlic  
2 morita chilies, sliced into rings  
1 tablespoon salt plus more to taste  
 $\frac{1}{2}$  teaspoon black pepper  
2 tablespoon chopped parsley  
1 tablespoon red wine vinegar  
(optional)

## METHOD

Trim and cut mushrooms to desired size. Place them in a large bowl and toss with 2 tablespoons olive oil, salt and pepper. Spread them evenly on a sheet tray and roast in a 400°F oven until golden brown, but still juicy—approximately 7-10 minutes.

Meanwhile, heat 3 cups of olive oil in a small pot until medium hot. Add garlic and cook until it just starts to turn golden brown around the edges. Remove from heat and add the morita chilies.

In a bowl, combine oil marinade, roasted mushrooms and parsley. Taste for seasoning. Serve with crusty bread.