



Appetizers

Fried Shrimp, Calamari and Zucchini 28
Served with Pomodoro Sauce

Octopus Carpaccio 28
Thinly Sliced Octopus, Cherry Tomatoes, Red Onion, Potatoes, Lemon Vinaigrette

Shrimp Puttanesca 22
Shrimp, Cherry Tomato, Red Sauce, Capers

Burrata 26
Tomato, Basil and Olive Oil

Artichoke A La Romana 20
Artichoke, Sauteed Garlic, Mint, Parsley, White Wine

Eggplant Parmigiana 21
Crispy Eggplant Layers with Tomato Sauce, Basil and Parmesan Cheese

Mansion Board 36

Chef's Selection of Cured Meats and Cheeses served with Traditional Accoutrement (good to share)

Raw Bar

*** Kobe Beef Carpaccio 28**
Thinly Sliced Raw Kobe Beef, Mushroom, Arugula, Shaved Pecorino Romano, Carpaccio Sauce

*** Gianni's Salmon Carpaccio 26**
White & Yellow Chopped Egg, Black Caviar, Red Onion, Parsley and Extra Virgin Olive Oil, Capers

*** Kusshi Oyster half dozen 21 / dozen 39**
Served on Half-Shell over ice with Traditional Mignonette

*** Tuna Crudo 28**
Sashimi Grade Tuna Spicy Jalapeno

Soup & Salad

Lentil Soup 18
Slow Cooked Lentil and Potatoes Soup

Artichoke Salad 19
Baby Arugula, Shaved Parmesan, Lemon Dressing

Caesar Salad 18
Baby Gem Lettuce, Croutons, Parmesan Cheese

Gianni's Salad 20
Baby Arugula, Cherry Tomato, Avocado, Onions, Cucumber, Lemon Dressing, and Shaved Parmesan Cheese

Greek Salad 22
Fresh Tomatoes, Bell Pepper, Onions, Cucumber, Kalamata Olives and Feta cheese.

Osetra Caviar 250

Crema Fraiche, Blinis and Traditional Accoutrement

Champagne by the Bottle 96
Pommery Brut Royal, Reims, NV

VALTER MANCINI
Executive Chef

We proudly serve top quality, additive free products.

From The Sea

Whole Branzino 46
Grilled Mediterranean Whole Branzino served with Baby Vegetables

Faroe Island Wild Salmon 38
Pan Seared Wild Salmon served with Baby Vegetables

Pan Seared Sea Scallops 36
served with Black Truffle Sauce

Dover Sole 76
Lemon, Parsley, Brown Butter, Baby Vegetables

Chilean Sea Bass 49
Pan Seared Chilean Sea Bass served with Sautéed Spinach

Grilled Jumbo Tiger Prawn 54
served with organic "Misticanza" Salad

Signature Quality Meats

Prime Filet Mignon (6 oz.) 45
(8 oz.) 59

New York Steak (12 oz.) 65

Prime Bone-In Ribeye (20 oz.) 74

Tomahawk Steak (32 oz.) 135
Served with Roasted Potatoes
Serves Two

Australian Lamb Chops 52
Served with Broccoli Mashed Potatoes

Chicken a la Rotisserie 35
Oven Roasted Chicken, Demi Glaze and Roasted Potatoes

All our steaks are served with roasted garlic

Pasta

Spinach & Ricotta Ravioli 34
Home-Made Pasta, Ricotta, Spinach, Sage, Brown Butter

Truffle Gnocchi 41
Home-Made Potato Gnocchi, White Truffle Sauce, Pecorino Romano with Freshly Shaved Truffle

Lamb Fettuccine 36
Lamb, Wild Mushroom and Crispy Onion

Lobster Spaghetti 58
Home-Made Pasta, Whole Lobster, Cherry Tomato and Basil

Gianni's Spaghetti Pomodoro 26
Home-Made Pasta, San Marzano Tomato, Basil, Olive Oil

Cacio e Pepe 32
Spaghetti Served in a Pecorino Cheese Wheel

Porcini Mushroom Risotto 37
With Shaved Parmesan

Sides

Seasoned Asparagus 12

Sautéed Green Beans 12

Sautéed Spinach 12

Roasted Potatoes 12

Truffle Potato Purée 12

All prices exclude the 20% service charge and 9% applicable tax.

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

PLEASE NOTIFY SERVER OF ANY ALLERGIES