



# GIANNI'S

THE VILLA CASA CASUARINA

## AVOSTRA SCELTA

*"For your Selection"*

### ANTIPASTI

#### BURRATA MILLEFOGLIE

Vine Ripe Tomatoes, Roasted Eggplant, 12 Year Old Balsamic Vinegar, Grissini, Prisciutto Di Parma 25

#### INSALATA GIANNI

Fresh Organic Greens, Cucumbers, Tomatoes, Lambrusco Vinaigrette 15

#### VITELLO TONNATO

Thinly Sliced Veal Loin, Tuna Mayonnaise, Piquillos, Fresh Herbs 26

#### POLENTA A LIMONE

Semolina Corn, Crispy Poached Egg Squash, Zucchini, Pancetta, Lemon Preserve 27

#### CAPESANTE DI VIAREGGIO

Maine Scallops, A La Plancha, Fennel Puree, Frisee, Gianni Vanilla Oil 32

#### ASTICE MILLE ROMAGNA

Poached Maine Lobster, Olives, Green Pea Foam, Spring Onion Gel 36

#### MONTECARLO BIGARO

King Crab, Mozzarella Di Buffalo, Baby Gem Lettuce, Avocado, Heirloom Tomatoes, Pane Carrassao 24

#### POLPO ALLA GRILLA

Spanish Octopus, Polenta A Limone, Baby Heirloom Tomato, Chorizo, Basil Chimichurri 22

### PRIMI

#### BUCATINI ALLA BOTTARGA

Romana Pasta, Cherry Tomatoes Extra Virgin Olive Oil, Parsley And Garlic 28

#### ORECCHIETTE

Broccolini, Italian Sausage, Garlic, Lemon, Pecorino Romano, Tuscan Pepper Sauce 26

#### RISOTTO ALLA MILANESE

Carnaroli Rice, Parmigiano Reggiano, Asparagus, Saffron, Lemon Zest, Fall Herbs 32

#### SPAGHETTI ALLA CHITARRA

Fresh Tomato Raggu, Dry Ricotta, Basil, Extra Virgin Olive Oil 24

#### RISOTTO AI FUNGHI DI BOSCO

Carnaroli Rice, Seasonal Farm Mushrooms, Fondutta di Taleggio 28

### CONTORNI 12

Truffle Pommes Puree

Steak Fries

Asparagus

Sautéed Zucchini and Squash

Grilled Vegetable

Crispy Brussel Sprouts

**PER RICORDARE ALCUNI NOSTRI CLASSICI...**

*"To remember some of our classics..."*

**OPPURE CON TARTUFFO DI STAGIONE...**

*"Or with some seasonal truffle..."*

**SECONDI**

**POLLO ALLA PIASTRA**

Free Range Chicken Breast, Baby Arugula,  
Parmigiano-Reggiano, Capers-Herbs Vinaigrette 32

**GAMBERONI ST. REMO**

Key West Prawns Pan Seared, Seasonal Vegetables,  
Pepperoncini And Saffron Aioli 44

**ORATA**

Seared Mediterranean Dorade, Zaalouk Eggplant,  
Crisp Artichokes, Sauce Vierge 32

**LANGOSTA**

Pan Seared Maine Lobster, Tear Drop  
Tomatoes, Sesame Seeds, Baby Vegetables 52

**BRANZINO (FOR TWO)**

Whole Grilled Loup De Mer,  
Bayaldi Vegetable, Tomato Confit, Lemon MP

**GNOCCHI DI GRANCHIO**

New Orleans Blue Crab, Vermouth Wine, Shallots,  
Parmigiano-Reggiano, Truffles 35

**COSTOLETTE DI AGNELLO**

Lamb Chops, Garlic, Thyme,  
Truffles Pommes Purree, Zucco Di Carne 35

**LA CARNE**

**COSTATA DI MANZO**

16 Oz Certified Grass Fed Black Angus  
Bone-in Ribeye, Zucco Di Carne 59

**NUOVA BISTECCA MONDO**

14 Oz Dry Aged New York Strip, Zucco Di Carne 58

**FILETTO DI MANZO ROSSINI**

8 Oz Wagyu Filet Mignon, Pomme Confit  
Grilled Asparagus, Pan Seared Foie Gras  
Bordelaise Jus 59

**CAVIAR BY PETROSSIAN**

**TSAR IMPERIAL KALUGA**

Referred To As "Amur River Beluga" For Its Luscious Likeness To The Nearly Extinct Species, Kaluga Is Defined By Its Large Glossy, Medium-To-Dark Gray Beads, Shimmering With Golden Highlights And Rich Mellow Elegant Flavor. 305

**ROYAL SHASSETRA SCHRENCKI**

Farmed In China In The Clear Waters Of The Thousand Island Lake. The Firm Medium-Size Eggs Are Light Golden Brown To Dark Golden In Color With A Briny Flavor Of Dry Fruit And Toasted Grains. Sensational Complex Finish. 200

**ALVERTA PRESIDENT**

Harvested From Mature, White Sturgeon Farmed In The Cold Waters Of Northern California. The Eggs Are A Medium Firm Bead With A Beautiful Golden Brown Hue. A Nutty Buttery Flavor With A Robust Finish. 175

*\*All Caviar Is Served With Fresh Blinis, Crème Fraîche & Classic Condiments*

*La cucina di per pe e scienza.... sta al cuoco farla diventare arte*

M.G.

**Executive Chef  
Thomas Stewart**