



GIANNI'S

THE VILLA CASA CASUARINA

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## APPETIZERS, SOUPS & SALADS

### **Polenta 18**

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

### **Diver Scallops 32**

A La Plancha, Fennel Purée,  
Frisée, Gianni Vanilla Oil

### **Spanish Octopus 22**

Polenta A Limone, Baby Heirloom Tomato,  
Chorizo, Basil Chimichurri

### **Black Truffle Risotto 28**

Carnaroli Rice, Seasonal Farm Mushrooms, Black Truffle  
Gouda

### **Soup of the Day 15**

### **Lump Blue Crab Salad 24**

Mozzarella Di Buffala, Baby Gem Lettuce,  
Avocado, Tomatoes, Pan

### **Insalata Gianni 15**

Fresh Organic Greens, Cucumbers, Tomatoes,  
Lambrusco Vinaigrette

### **Baby Gem Insalata 22**

Organic Gem Lettuce, Olive Oil, Anchovies, Parmesan

### **Burrata 25**

Vine Ripe Tomatoes, Roasted Eggplant,  
Balsamic Vinegar, Grissini

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## RAW BAR

### **JUMBO SHRIMP COCKTAIL 32**

### **TUNA TARTARE 32**

Big Eye Tuna, Avocado, Sesame Oil

### **MAINE LOBSTER COCKTAIL 32**

### **WAGYU BEEF CARPACCIO 32**

Baby Arugula, Crispy Capers, Pecorino Romano

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## CAVIAR By Petrossian

### **Tsar Imperial Kaluga 305**

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.

### **Royal Shassetra 200**

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.

### **Alverta President 175**

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.

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

\*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.



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## SEAFOOD & SPECIALTIES

### Key West Prawns 44

Seasonal Vegetables, Pepperoncini  
& Saffron Aioli

### Dorade 32

Zaalouk Eggplant,  
Crisp Artichokes, Sauce Vierge

### Grilled Maine Lobster 52

Tear Drop Tomatoes, Sesame Seeds,  
Baby Vegetables

### Free Range Chicken 32

Baby Arugula, Parmigiano-Reggiano,  
Caper, Herb Vinaigrette

### Branzino 49

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

### Gnocchi 35

Alaskan King Crab, Vermouth,  
Shallots, Parmigiano-Reggiano,  
Truffles

### Bucatini All Bottarga 28

Romana Pasta, Cherry Tomatoes,  
Parsley And Garlic

### Orecchiette 26

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

### Risotto Alla Milanese 32

Carnaroli Rice, Parmigiano Reggiano,  
Asparagus, Saffron, Lemon Zest,  
Seasonal Fresh Herbs

### Spaghetti Alla Chitarra 28

Fresh Tomato Ragu, Dry Ricotta, Basil,  
Extra Virgin Olive Oil

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## SIGNATURE QUALITY MEATS

### Australian Lamb Chops 35

Garlic, Thyme, Truffles Pommes Purée,  
Zucco Di Carne

### Bone-In Ribeye 59

16oz Certified Black Angus Bone-in Ribeye

### Dry Aged New York Strip 58

14oz Certified Black Angus New York Strip

### Wagu Filet Mignon 59

Pan Seared Foie Gras, Truffles Pommes Purée

### Kosher Ribeye 60

20oz Kosher Ribeye Bone-In, Roasted Garlic & Thyme

### Veal Tomahawk 60

Milk Fed Domestic Veal, Roasted Garlic & Thyme

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## SIDES

Truffle Potato Purée 12

Steak Fries 12

Sautéed Zucchini and Squash 12

Grilled Vegetable 12

Crispy Brussel Sprouts 12

Grilled Asparagus 12

Executive Chef  
Thomas Stewart

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