



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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THE VILLA CASA CASUARINA

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

SIGNATURE QUALITY MEATS

Australian Lamb Chops 35

Garlic, Thyme, Truffles Pommés 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 Pommés Purée

Kosher Ribeye 60

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

Veal Tomahawk 60

Milk Fed Domestic Veal, Roasted Garlic & Thyme

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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