



GIANNI'S

THE VILLA CASA CASUARINA

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APPETIZERS, SOUPS & SALADS

Mushroom Bruschetta 18

Toasted Brioche, Seasonal Forest Mushrooms

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 

Lump Blue Crab Salad 24

Mozzarella Di Buffala, Baby Gem Lettuce,
Avocado, Tomatoes

Insalata Gianni 15

Fresh Organic Greens, Cucumbers, Tomatoes,
Lambrusco Vinaigrette

Gnocchi 35

Alaskan King Crab, Pinot Grigio, Shallots,
Parmigiano-Reggiano, Truffles

Burrata 25

Vine Ripe Tomatoes, Roasted Eggplant,
Balsamic Vinegar, Grissini

Soup of the Day 15

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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-Sized 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

All prices exclude the 22% 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



GIANNI'S

THE VILLA CASA CASUARINA

SEAFOOD & SPECIALTIES

Key West Prawns 44

Seasonal Vegetables, Pepperoncini
and Saffron Aioli

Grilled Maine Lobster 52

Tear Drop Tomatoes, Sesame Seeds,
Baby Vegetables

Foie Gras 39

Foie Medallions, Served with Jam
and Assortment of Spreads


Branzino 39

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

Pasta Pescator 36

Black Linguine, Gulf Shrimp, Scallops,
Spanish Octopus, Aglio e Olio

Spaghetti Alla Chitarra 28

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

Free Range Chicken 32

Baby Arugula, Parmigiano-Reggiano,
Caper, Herb Vinaigrette

Dorade 32

Zaalouk Eggplant,
Crisp Artichokes, Sauce Vierge

Orecchiette 26

Broccolini, Italian Sausage, Garlic,
Lemon, Pecorino Romano,
Olive Oil

Wild Salmon 37

Pan Seared Salmon, Roasted
Tomato, Baby Squash, Fume

SIGNATURE QUALITY MEATS

Australian Lamb Chops 35

8 Oz. Filet Mignon 59

20 oz Certified Black Angus Bone-In Ribeye 59

16 oz Bone-In Kosher Ribeye 60

14 oz Dry Aged New York Strip 58

14 oz Milk Fed Domestic Veal 60

All items served with Zucco Di Carne Sause, Roasted Garlic and Thyme

SIDES

Truffle Potato Purée 12

Sautéed Zucchini and Squash 12

Crispy Brussel Sprouts 12

Steak Fries 12

Grilled Vegetable 12

Grilled Asparagus 12

Thomas Stewart – Executive Chef

Mikel Pichs – Executive Pastry Chef

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