

Gianni's Dinner Menu Front A 8.5 x 14"



GIANNI'S

THE VILLA CASA CASUARINA

Dinner Menu

Appetizers, Raw Bar & Salads

Diver Scallops 28

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

Spanish Octopus 22

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

Black Truffle Risotto 27

Carnaroli Rice, Seasonal Farm Mushrooms,
Black Truffle Gouda

Tuna Tartare 28

Big Eye Tuna, Avocado, Sesame Oil

Wagyu Beef Carpaccio 26

Baby Arugula, Crispy Capers, Pecorino Romano

Jumbo Shrimp Cocktail 29

Maine Lobster Cocktail 30

Lump Blue Crab Salad 24

Mozzarella Di Buffala, Baby Gem Lettuce,
Avocado, Tomatoes

Gianni's Salad 15

Arugula, Avocado, Tomato, Cucumber,
Lemon Olive Oil

Burrata 23

Buffalo Mozzarella, Vine Ripe Tomatoes,
Prosciutto, Grissini

Tomato Salad 15

Field Grown Tomatoes, English Cucumber,
Red Onion, Barrel Aged Feta,
Kalamata Olives

Soup of the Day 15

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.

Louis Roederer Cristal Brut Millesime Reims, 2008 Bottle/450

Egly-Ouriet Brut, "Grand Cru" Traditional, Ambonnay, NV Bottle/180

**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

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Seafood & Specialties

Whole Branzino 39
Boneless Grilled Branzino, Bayaldi Vegetable,
Tomato Confit, Lemon

Key West Prawns 44
Seasonal Vegetables, Pepperoncini and
Saffron Aioli

Orecchiette 28
Broccolini, Italian Sausage, Garlic, Lemon,
Pecorino Romano, Olive Oil

Grilled Maine Lobster 52
Tear Drop Tomatoes, Sesame Seeds, Baby
Vegetables

Pasta Pescator 36
Black Linguine, Gulf Shrimp, Scallops, Spanish
Octopus, Aglio e Olio

Mediterranean Fish 32
Filet, Zaalouk Eggplant, Sauce Verge,
Basil Consume

Wild Salmon 37
Pan Seared Salmon, Roasted Tomato,
Baby Squash, Fumet

Foie Gras 39
Foie Medallions, Served with Jam
and Assortment of Spreads

Spaghetti Pomodoro 28
Fresh Tomato Ragu, Dry Ricotta, Basil,
Extra Virgin Olive Oil

Free Range Chicken 32
Baby Arugula, Parmigiano-Reggiano,
Caper, Herb Vinaigrette



Signature Quality Meats

Australian Lamb Chops 35

20 oz. Certified Black Angus Bone-In Ribeye 59

14 oz. Dry Aged New York Strip 58

8 oz. Prime Filet Mignon 59

16 oz. Bone-In Kosher Ribeye 60

14 oz. Milk Fed Domestic Veal 60

**All items served with Zucco Di Carne Sauce, Roasted Garlic, and Thyme.*



Sides

Truffle Potato Purée 12

Steak Fries 12

Sautéed Zucchini and Squash 12

Grilled Vegetables 12

Crispy Brussel Sprouts 12

Grilled Asparagus 12

Thomas Stewart – *Executive Chef* ♦ Mikel Pichs – *Executive Pastry Chef*

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