



# GIANNI'S

THE VILLA CASA CASUARINA

## Dinner Menu

### Appetizers, Raw Bar & Salads

**Diver Scallops 28**

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

**Grilled 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, Olive Oil

**\*Wagyu Beef Carpaccio 26**

Baby Arugula, Crispy Capers,  
Pecorino Romano Cheese

**Jumbo Shrimp Cocktail 29**

**Maine Lobster Cocktail 29**

**Lump Blue Crab Salad 24**

Mozzarella Di Buffala, Baby Gem Lettuce,  
Avocado, Tomatoes

**Gianni's Salad 15**

Arugula, Avocado, Tomato, Cucumber,  
Lemon Olive Oil

**Burratta 23**

Buffalo Mozzarella, Vine Ripe Tomatoes,  
Prosciutto Di Parma

**Caesar Salad 15**

Baby Romain, Caesar Dressing,  
Homemade Croutons

**Cold Cuts and Cheese Platter 28**

Selection of Cured Meats and Cheeses  
Mediterranean Olives and Jam

### Soup of the Day 15

## CAVIAR By Petrossian

**Tsar Imperial Kaluga 305**

Kaluga Is Defined By Its Large  
Glossy, Medium-To-Dark Gray  
Beads, Shimmering With Golden  
Highlights And Rich Mellow  
Elegant Flavor.

**Royal Shassetra 200**

The Firm Medium-Sized Eggs Are  
Light Golden Brown To Dark  
Golden In Color With A Briny  
Flavor Of Dry Fruit.

**Alverta President 175**

The Eggs Are A Medium Firm  
Bead With A Beautiful Golden  
Brown Hue.

**Champagne by the Bottle**

Louis Roederer Cristal Brut Millesime Reims, 2008

**450**

Egly-Ouriet Brut, "Grand Cru" Traditional, Ambonnay, NV

**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, Bayildi Vegetable,  
Tomato Confit, Lemon

### Mediterranean Fish 32

Filet, Zaalouk Eggplant, Basil Consume

### Wild King Salmon 37

Pan Seared Salmon, Roasted Tomato, Baby  
Squash, Fumet

### Key West Prawns 44

Seasonal Vegetables, Pepperoncini and  
Saffron Aioli

### 1 1/2 Lb Grilled Maine Lobster 54

Tear Drop Tomatoes, Sesame Seeds,  
Baby Vegetables

### Free Range Chicken 32

Sautéed Spinach, Capers,  
Parmigiano-Reggiano, Herb Vinaigrette

### Pasta Pescator 36

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

### Pasta Orecchiette 28

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

### Spaghetti Pomodoro 28

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

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## Signature Quality Meats

Australian Lamb Chops 44

8 oz. Prime Filet Mignon 59

20 oz. Certified Black Angus Bone-In Ribeye 59

20 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 Bordelaise Sauce, Roasted Garlic, and Thyme.*

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## Sides

Truffle Potato Purée 12

Grilled Vegetables 10

Grilled Asparagus 13

Steak Fries 11

Crispy Brussel Sprouts 10

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