



Appetizers

Octopus Alla Luciana 23

Baby Spanish Octopus, San Marzano Tomato, Black Olives

Lobster Catalana 36

Poached Maine Lobster, Cherry Tomato, Red Onion, Potato

Vitello Tonnato Carpaccio 26

Thinly sliced Veal, Capers, Creamy Tuna Sauce

Zucchini Blossom 19

Zucchini, Mozzarella, Crispy Tempura

Burrata 23

Confit Cherry Tomato, Basil, Olive Oil

Pata Negra 5J 38

Ham Served with Pan Con Tomate

Cold Cuts and Cheese Platter 29

Chef's Selection of Cured Meats and Cheese Served with Traditional Accoutrement

Raw Bar

*Tuna Tartare 28

Bluefin Tuna, Avocado, Olive Oil

*Seabass Carpaccio 24

Green Apple, Lemon, Olive Oil

*Kusshi Oyster half dozen 21 / dozen 39

Served on The Half Shell Over Ice with Mignonette-Gin Sauce

*Seafood Platter for one 48 / two 95

Gamberi, Scampi De Mazara Del Vallo and Oysters Served Over Ice with Lemon

Signature Quality Meats

Prime Filet Mignon (8 oz.) 59

Prime Bone-In Ribeye (20 oz.) 59

New York Dry Age (18 oz.) 60

** All our steaks are served with roasted garlic, fingerling potato and bordelaise.*

Australian Lamb Chops 45

Simply Grilled, Brussels Sprouts, Rosemary, Agrodolce

Veal Milanese 60

Thinly Pounded, Lightly Breaded, Arugula, Cherry Tomato, Parmigiano-Reggiano

Chicken Scaloppini 32

With Sautéed Mushrooms

Sides

Brussel Sprouts 10

Roasted Fingerling Potatoes 10

Baby Zucchini and Baby Carrot 10

Truffle Potato Purée 12

Osetra Caviar 250

Crema Fraiche, Blinis and Traditional Accoutrement

Champagne by the Bottle

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

Valter Mancini Executive Chef

We proudly serve top quality, additive free products.

Soup & Salad

Soup of the Day

Ask Your Server About Our Soup of the Day

Baby Spinach Salad 19

Baby Spinach, Guanciale, Goat Cheese, Pine Nuts, Raspberry Vinaigrette

Caesar Salad 16

Baby Gem Lettuce, Crouton, Parmesan Cheese

Gianni's Salad 15

Baby Arugula, Cherry Tomato, Avocado, Cucumber, Lemon Dressing

Seafood & Specialties

Spinach & Cheese Ravioli 29

Home-Made Pasta, Ricotta, Spinach, Sage, Brown Butter

Grilled Branzino 39

Mediterranean Seabass Simply Grilled, Herbs, Sea Salt, Baby Vegetables

Truffle Gnocchi 35

Home-Made Potato Gnocchi, White Truffle Sauce, Pecorino Romano, Fresh Truffle

Norwegian Salmon 37

Pan Seared Salmon, Cannellini Beans, Baby Zucchini, Mint

Linguini Pescatore 36

Home-Made Squid Ink Pasta, Calamari, Shrimp, Scallops, Cherry Tomato

Dover Sole Muniere 52

Lemon, Parsley, Brown Butter, Baby Vegetables

Tagliolini Pomodoro 28

Home-Made Egg Pasta, San Marzano Tomato, Basil, Olive Oil

Tiger Prawns 47

Pistachio Crusted, Agrodolce Sauce

Risotto of the Day

Ask Your Server About Our Risotto of the Day

Wines by the Glass

Champagne

Pommery, Brut Royal, Reims, France NV

Nicolas Feuillate, Brut Rose, France, NV

Louis Roederer, Brut Premier, Reims, France NV

Glass/Bottle

20/85

22/90

22/90

White Wines

Banfi, San Angelo, Pinot Grigio, Tuscany

Eroica Riesling Columbia Valley, Washington

Fleurs De Prairie, Cotes de Provence Rose, France

ZD Wines Chardonnay, Napa, CA

14/50

16/55

16/55

18/60

Red Wines

VERSACE Nero D'Avola IGT Sicily, Italy

Davis Bynum Pinot Noir, Russian River, CA

Muga Rioja "Reserva", Spain

Jordan Winery, Cabernet Sauvignon, Alexander Valley

16/55

18/60

18/60

27/120

Signature Cocktails

Coco Casuarina 20

Coconut Vodka, Malibu Rum and Coconut Cream Sprinkled with Coco

Passion in the Mansion 26

Passion Fruit Vodka, Lemon Juice and Simple Syrup Topped with Prosecco

Karat Golden Margarita 24

Premium Tequila, Fresh Lime, Splash of Orange Juice, Topped with Grand Marnier and Gold Flakes with a Salted Rim

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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