



Wines by the Glass

Sparkling

Louis Roederer, Brut Premier, Reims, France NV 11/4oz

White Wines

Banfi, San Angelo, Pinot Grigio, Tuscany 2015 11/4oz

Kim Crawford Sauvignon Blanc, Marlborough, NZ 2015 10/4oz

ZD Wines Chardonnay, Napa, CA 2015 12/4oz

Rosé

Fleurs de Prairie, Cotes de Provence Rose, France 2016 9/4oz

Red Wines

VERSACE Nero D'Avola IGT Sicily, Italy 2014 9/4oz

Davis Bynum Pinot Noir, Russian River, CA 2015 10/4oz

Antinori Chianti Classico Peppoli, Italy 2014 10/4oz

Jordan Winery, Cabernet Sauvignon, Alexander Valley 20/4oz



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

#GiannisVersaceMansion



Lunch Menu

Monday through Sunday 12:00 pm - 4:00 pm

\$29.00

Appetizer

Choice Of

Caesar Salad

Baby Gem Lettuce, Crouton, Parmesan Cheese

* Tuna Tartare

Bluefin Tuna, Avocado, Olive Oil
(\$5 Supplementary)

Gianni's Salad

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

Octopus Alla Luciana

Baby Spanish Octopus, San Marzano Tomato, Black Olives
(\$5 Supplementary)

Zucchini Blossom

Zucchini, Mozzarella, Crispy Tempura

Veal Tonnato

Thinly Sliced Veal, Capers, Creamy Tuna Sauce
(\$10 Supplementary)

Burrata

Confit Cherry Tomato, Basil, Olive Oil

Entrée

Choice Of

Grilled Branzino

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

Norwegian Salmon

Pan Seared Salmon, Cannellini Beans, Baby Zucchini, Mint

Australian Lamb Chops

Simply Grilled, Brussel Sprouts, Rosemary, Agrodulce
(\$10 Supplementary)

Spinach & Cheese Ravioli

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

Gianni's Prime Burger

Brioche Bun, Lettuce, Tomato, Onion, Hand-cut French Fries

Chicken Scaloppini

With Sautéed Mushrooms

Linguini Pescatore

Home-Made Squid Ink Pasta, Calamari, Shrimp, Scallops, Cherry Tomato
(\$15 Supplementary)

Dessert

Choice Of

Sorbet - Gelato - Fresh Fruit Plate

+ Available for dine in only.
Absolutely no substitutions. Minimum \$29.00 per person.