Dinner Menu

Appetizers

Fried Shrimp, Calamari and Zucchini  28
Served with Pomodoro Sauce

Octopus Carpaccio  26
Thinly Sliced Octopus, Cherry Tomatoes, Red Onion, Potatoes, Lemon Vinaigrette

*Gianni’s Salmon Carpaccio  24
White & Yellow Chopped Egg, Red Onion, Parsley and Extra Virgin Olive Oil, Capers

* Kobe Beef Carpaccio  28
Thinly Sliced Raw Kobe Beef, Mushroom, Arugula, Shaved Pecorino Romano

Tuna Tataki  24
Served with Soy Mayo Sauce

Lobster Catalana  36
Poached Maine Lobster, Cherry Tomato, Red Onion, Potato

Burrata  24
Confit Cherry Tomato, Basil, Olive Oil

Mansion Board  29
Chef’s Selection of Cured Meats and Cheeses Served with Traditional Accoutrement

*Alaskan King Crab  42
Four Legs Served Chilled

*Tuna Tartare  28
Bluefin Tuna, Shallots & Olive Oil

*Sea Bass Carpaccio  28
Green Apple, Lemon, Olive Oil

*Kusshi Oyster half dozen  21 / dozen  39
Served on Half-Shell over ice with Traditional Mignonette

*Seafood Platter for one  48 / two  95
Gamberi Rossi, Scampi De Mazara Del Vallo, & Kusshi Oysters Served over ice with Traditional Mignonette

Raw Bar

Greek Salad  18
Chopped Tomatoes, Green Pepper, Cucumber, Red Onions... Served with Feta Cheese

Gianni’s Salad  18
Baby Arugula, Cherry Tomato, Avocado, Onions, Cucumber, Lemon Dressing

Baby Spinach Salad  19
Baby Spinach, Guanciale, Goat Cheese, Pine Nuts, Raspberry Vinaigrette

Spinach & Ricotta Ravioli  32
Home-Made Pasta, Ricotta, Spinach, Sage, Brown Butter

Truffle Gnocchi  39
Home-Made Potato Gnocchi, White Truffle Sauce, Pecorino Romano with Freshly Shaved Truffle

Lobster Spaghetti  52
Home-Made Pasta, Whole Lobster, Cherry Tomato and Basil

Gianni’s Spaghetti Pomodoro  24
Home-Made Pasta, San Marzano Tomato, Basil, Olive Oil

Mushroom Risotto  35
With Shaved Parmesan

Soup & Salad

Minestrone Soup  14

From The Sea

Whole Branzino  42
Grilled Mediterranean Whole Branzino served with Baby Vegetables

Norwegian Salmon  39
Pan Seared Salmon served with Baby Vegetables

Dover Sole Muniere  68
Lemon, Parsley, Brown Butter, Baby Vegetables

Chilean Sea Bass  46
Pan Seared Chilean Sea Bass served with Sautéed Spinach

Signature Quality Meats

Prime Filet Mignon (8 oz.)  59
(6 oz.)  45

Prime Bone-In Ribeye (20 oz.)  64

T-Bone Porterhouse (32 oz.)  120
Served with Roasted Potatoes and Seasonal Vegetables Serves Two

Chicken Scallopini  35
With Sautéed Mushrooms

Australian Lamb Chops  48
With Roasted Potatoes

Pan Seared Veal Scallopini  48
with Prosciutto & Sage

All our steaks are served with roasted garlic

Sides

Seasoned Asparagus  12
Roasted Potatoes  10

Bok-Choy & Tri-Colored Cauliflower  12
Truffle Potato Purée  12
Sautéed Spinach  10

Osetra Caviar 250
Creme Fraiche, Blinis and Traditional Accoutrement

Champagne by the Bottle  155
Veuve Clicquot Brut “Yellow Label”, Reims, NV

Valter Mancini
Executive Chef

We proudly serve top quality, additive free products.
**Signature Cocktails**

**Onyx Holiday Punch** $20
Spiced Rum, Fresh Juices, Angostura Bitters & Muddled Berries

**Coco Casuarina** $20
Coconut Vodka, Malibu Rum & Coconut Cream Sprinkled With Cocoa

**Passion in the Mansion** $26
Passion Fruit Vodka, Lemon Juice & Simple Syrup Topped With Prosecco

**Berrisace Collins** $24
Premium Vodka, Muddled Fresh Berries, Lemon Juice & Simple Syrup

**Lychee Martini** $22
Premium Vanilla Vodka, Soho Lychee Liquor, Fresh Lychee Juice, Topped With Prosecco

**24 Karat Golden Margarita** $24
Premium Tequila, Fresh Lime, Splash of Orange Juice, Topped with (Grand Marnier) and Gold Flakes With a Salted Rim

**Blueberry & Basil Giantini** $24
Premium Gin, Blueberries, Fresh Basil, Simple Syrup & Lime Juice

**Mojito de la Villa** $24
Premium Rum, Fresh Muddled Mint, Muddled Lime & Simple Syrup

**Raspberry Caipirinha** $22
Leblon Cachaca, Muddled Raspberries, Simple Syrup & Lemon Juice

**Empire Old Fashion** $24
Premium Bourbon, Muddled Spicy Peppers, Orange Zest, Simple Syrup, Dash of Angostura & Rosemary

**Wines by the Glass - 6 oz**

**Sparkling Wines**
- Da Luca D.O.C, Italy NV $13
- Veuve Clicquot, France NV $32
- Nicolas Feuillatte, Brut Rose, France, NV $22

**White Wines**
- Banfi, San Angelo, Pinot Grigio, Tuscany $14
- Kim Crawford Sauvignon Blanc Marlborough, NZ $14
- ZD Wines Chardonnay, Napa, CA $18

**Rose Wine**
- Fleurs De Prairie, Cotes de Provence Rose, France $16

**Red Wines**
- VERSACE Nero D’Avola IGT Sicily, Italy $16
- Muga Rioja “Reserva”, Spain $18
- Antinori Chianti Classico, Peppoli, Italy $16
- Jordan Cabernet Sauvignon, Napa Valley, CA $27

**Premium Wines**
- Silverado Vineyards, Napa Valley, CA 2016 $22
- Cakebread Cellars, Cabernet Sauv. Napa Valley 2016 $40
- Caymus Vineyards, Napa Valley, CA 2017 $50
- Williams-Selyem, Pinot Noir, Russian River Valley 2015 $55
- Marchese Antinori, Tignanello, Toscana, IT 2016 $60
- Château Montrose, Bordeaux St. Estephe 2015 $80
- Opus One, Bordeaux Blend, Napa Valley, CA 2015 $115
- Tenuta dell’ Ornellaia, Toscana, IT 2015 $125

All prices exclude the 20% service charge and 9% applicable tax.