#GIANNI’S
THE VILLA CASA CASUARINA

## Lunch Menu
$29.00

### Wines by the Glass

#### Sparkling
Louis Roederer, Brut Premier, Reims, France NV 11/4oz  
Da Luca D.O.C, Italy NV 9/4oz  
Nicolas Feuillatte, Brut Rose, France, NV 17/4oz

#### 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  
Antinori Chianti Classico Peppoli, Italy 2014 10/4oz  
Jordan Winery, Cabernet Sauvignon, Alexander Valley 20/4oz

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### Appetizer
Choice Of
- **Caesar Salad**  
  Baby Gem Lettuce, Croutons, Parmesan Cheese
- **Tuna Tartare**  
  Bluefin Tuna, Shallots & Olive Oil  
  ($5 Supplementary)
- **Gianni’s Salad**  
  Baby Arugula, Cherry Tomato, Avocado, Onions, Cucumber, Lemon Dressing
- **Octopus Carpaccio**  
  Thinly Sliced Octopus, Cherry Tomatoes, Potatoes, Lemon Vinaigrette  
  ($5 Supplementary)
- **Flash Fried Shrimp**  
  Tempura Fried Served with Spicy Mayo
- **Kobe Beef Carpaccio**  
  Thinly Sliced Raw Kobe Beef, Mushroom, Arugula, Shaved Pecorino Romano  
  ($15 Supplementary)
- **Burrata**  
  Confit Cherry Tomato, Basil, Olive Oil

### Entrée
Choice Of
- **Grilled Branzino**  
  Grilled Mediterranean Brazino  
  Served with Baby Vegetables
- **Norwegian Salmon**  
  Pan Seared Salmon Served with Baby Vegetables
- **Prime Filet Mignon (6 oz.)**  
  ($10 Supplementary)
- **Spinach & Ricotta Ravioli**  
  Home-Made Pasta, Ricotta, Spinach, Sage, Brown Butter
- **Gianni’s Prime Burger**  
  Brioche Bun, Lettuce, Tomato, Onion, Hand-cut French Fries
- **Chicken Scallopini**  
  With Sauteed Mushrooms
- **Lobster Spaghetti**  
  Home-Made Pasta, ½ Lobster, Cherry Tomato and Basil  
  ($15 Supplementary)

### Dessert
Choice Of
- **Mini Bombonloni** - Tiramisu - Sorbet – Fresh Fruit Plate

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

All prices exclude the 20% 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
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 delle’ Ormea, Toscana, IT 2015 $125

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