



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

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



+ 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

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 Branzino
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 Sautéed Mushrooms

Lobster Spaghetti

Home-Made Pasta, ½ Lobster,
Cherry Tomato and Basil
(\$15 Supplementary)

Dessert

Choice Of

Mini Bombonloni - Tiramisu - Sorbet - Fresh Fruit Plate



Signature Cocktails

Wines by the Glass - 6 OZ

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

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

