**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, Black Caviar, Red Onion, Parsley and Extra Virgin Olive

- **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,

- ***Gianni’s* Salmon Carpaccio** 24
  *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

### Raw Bar

- ***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

### Soup & Salad

- **Minestrone Soup** 14

- **Seafood Salad** 18
  Baby Gem Lettuce, Served with Grilled Shrimp & Calamari

- **Caesar Salad** 18
  Baby Gem Lettuce, Croutons, Parmesan Cheese

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

- **Arugula-Mushroom Salad** 16
  Arugula, Mushroom, Capers and Shaved Parmigiano

### From The Sea

- **Whole Branzino** 42
  Grilled Mediterranean Whole Branzino served with Baby Vegetables

- **Norwegian Salmon** 39
  Pan Seared Salmon served with Baby Vegetables

### Pasta

- **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

- **Mushroom Risotto** 35
  With Shaved Parmesan

- **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

- **Cacio e Pepe** 29
  Spaghetti Served in a Pecorino Cheese Wheel

### Signature Quality Meats

- **Prime Filet Mignon** (8 oz.) 59 (6 oz.) 43
  With Roasted Potatoes

- **Prime Bone-In Ribeye** (20 oz.) 64
  Served with Roasted Potatoes & Mixed Baby Vegetables

- **T-Bone Porterhouse** (32 oz.) 120
  Serves Two

- **Australian Lamb Chops** 48
  With Roasted Potatoes

- **Chicken Scallopini** 35
  With Sauteed Mushrooms

### Sides

- **Seasoned Asparagus** 12
- **Roasted Potatoes** 10
- **Sautéed Broccolini 12**
  & Baby Carrots
- **Truffle Potato Purée** 12
- **Sautéed Spinach** 10

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All our steaks are served with roasted garlic

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### 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**

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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’ Omellaia, Toscana, IT 2015 $125

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