



# GIANNI'S

THE VILLA CASA CASUARINA



## 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 Oil, Capers

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

**Tuna Tataki 24**  
Served with Soy Mayo Sauce

**Shrimp Cassocula 18**  
Shrimp, Cherry Tomato,  
Red Sauce, Capers

**Burrata 24**  
Confit Cherry Tomato, Basil, Olive Oil

**Mansion Board 29**  
Chef's Selection of Cured Meats and  
Cheeses Served with Traditional Accompaniment

**Fried Dover Sole 24**  
Breaded and Fried Dover Sole

**Artichoke A La Romana 17**  
Artichoke, Sautéed Garlic, Mint, Parsley,  
White Wine

### Raw Bar

**\* Alaskan King Crab 42**  
Four Legs Served Chilled

**\* Tuna Tartare 28**  
Bluefin Tuna, Shallots & 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

### Soup & Salad

**Minestrone Soup 14**

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

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

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

**Beets Salad 16**  
Beets, orange vinaigrette,  
goat cheese

### Pasta

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

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

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

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

**Mushroom Risotto 35**  
With Shaved Parmesan

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

**Baked Tagliolini baguette 26**  
Spinach tagliolini, béchamel, parmesan

### From The Sea

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

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

**Faroe Island Wild Salmon 36**  
Pan Seared Wild Salmon  
served with 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**

**Australian Lamb Chops 48**  
With Roasted Potatoes

**Prime Bone-In Ribeye (20 oz.) 64**

**Grilled Veal Chop (20 oz.) 48**  
Served with Roasted Potatoes  
& Mixed Baby Vegetables

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

**Chicken Scallopini 35**  
With Sautéed Mushrooms

*All our steaks are served with roasted garlic*

### Sides

**Seasoned Asparagus 12**

**Roasted Potatoes 10**

**Sautéed Brocolini 12  
& Baby Carrots**

**Truffle Potato Purée 12**

**Sautéed Spinach 10**

**Osetra Caviar 250**

Crème Fraîche, Blinis and Traditional Accompaniment

**Champagne by the Bottle 155**

Veuve Cliquot Brut "Yellow Label", Reims, NV

**Valter Mancini  
Executive Chef**

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

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  
Antinori Chianti Classico, Peppoli, Italy 16  
Muga Rioja "Reserva", Spain 18  
Belle Gloss, Pinot Noir, Santa Maria Valley 20  
Jordan Cabernet Sauvignon, Napa Valley, CA 27

**Premium Wines**  
Silverado Vineyards, Napa Valley, CA 2017 22  
Cakebread Cellars, Cabernet Sauv. Napa Valley 2017 40  
Caymus Vineyards, Napa Valley, CA 2018 50  
Williams-Selyem, Pinot Noir, Russian River Valley 2018 55  
Marchese Antinori, Tignanello, Toscana, IT 2017 60  
Château Montrose, Bordeaux St. Estephe 2015 80  
Opus One, Bordeaux Blend, Napa Valley, CA 2017 115  
Tenuta dell' Ornellaia, Toscana, IT 2015 125