



GIANNI'S

THE VILLA CASA CASUARINA



A La Carte

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 Cassoeula 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 Accoutrement

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

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

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
Creme Fraiche, Blinis and Traditional Accoutrement

Champagne by the Bottle 155
Veuve Cliquot Brut "Yellow Label", Reims, NV

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

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
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