



Lunch Menu

\$34.00

Appetizer

Choice Of

Caesar Salad

Baby Gem Lettuce, Croutons, Parmesan Cheese

Gianni's Salad

Baby Arugula, Cherry Tomato, Avocado, Onions, Cucumber, Lemon Dressing

Octopus Carpaccio

Thinly Sliced Octopus, Cherry Tomatoes, Potatoes, Lemon Vinaigrette
(\$8 Supplementary)

Fried Shrimp

Tempura Fried Served with Spicy Mayo

Fried Dover Sole

Breaded and Fried Dover Sole
(\$10 Supplementary)

Burrata

Confit Cherry Tomato, Basil, Olive Oil

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
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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

Entrée

Choice Of

Grilled Branzino

Grilled Mediterranean Branzino Served with Baby Vegetables

Faroe Island Wild Salmon

Pan Seared wild 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)

Gianni's Spaghetti Pomodoro

Home-Made Pasta, San Marzano Tomato, Basil, Olive Oil

Dessert

Choice Of

Fresh Fruit Plate

Sorbet

Daily Chef Specials



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

+ Available for dine in only.
Absolutely no substitutions. Minimum \$34.00 per person.