



**Raw Bar**

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

**\* Kusshi Oyster  
half dozen 21 / dozen 39**  
Served on Half-Shell over ice  
with Traditional Mignonette

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

**\* Seafood Platter  
for one 48 / two 95**  
Gamberi Rossi, Scampi De Mazara  
Del Vallo, & Kusshi Oysters  
Served over ice with  
Traditional Mignonette

**\* Gianni's Salmon Carpaccio 24**  
White & Yellow Chopped Egg,  
Black Caviar, Red Onion, Parsley  
and Extra Virgin Olive Oil, Capers

**From The Sea**

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

**Dover Sole 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

**Pan Seared Sea Scallops 32**  
served with green pea puree

**Jumbo Grilled Tiger Prawn 54**  
served with Purple Potato Chips

**Appetizers**

**Fried Shrimp, Calamari  
and Zucchini 28**  
Served with Pomodoro Sauce

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

**Octopus Carpaccio 26**  
Thinly Sliced Octopus,  
Cherry Tomatoes, Red Onion,  
Potatoes, Lemon Vinaigrette

**Mansion Board 29**  
Chef's Selection of Cured Meats  
and Cheeses served with  
Traditional Accoutrement

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

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

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

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

**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**

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

Served with Roasted Potatoes  
& Mixed Baby Vegetables

**Chicken Scallopini 35**  
With Sautéed Mushrooms

*All our steaks are served with roasted garlic*

**Soup & Salad**

**Chilled Gazpacho 16**  
Tomatoes, Red & Green Peppers,  
Red Onion, Garlic, Olive oil

**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

**Osetra Caviar 250**

Crema Fraiche, Blinis and Traditional Accoutrement

**Champagne by the Bottle 155**

Veuve Cliquot Brut "Yellow Label", Reims, NV

**Sides**

**Seasoned Asparagus 12**

**Roasted Potatoes 10**

**Sautéed Broccolini 12  
& Baby Carrots**

**Truffle Potato Purée 12**

**Sautéed Spinach 10**



**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