



**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

**\* Tuna Tartare 28**

Bluefin Tuna, Shallots, Avocado with diced Walnuts & Olive Oil

**\* Seafood Platter**

**for one 48 / two 95**

Gamberi Rossi, Scampi De Mazara Del Vallo, & Kusshi Oysters Served over ice with Traditional Mignonette

**From The Sea**

**Whole Branzino 42**

Grilled Mediterranean Whole Branzino served with Baby Vegetables

**Dover Sole 68**

Lemon, Parsley, Brown Butter, Baby Vegetables

**Chilean Sea Bass 46**

Pan Seared Chilean Sea Bass served with Sautéed Spinach

**Faroe Island Wild Salmon 36**

Pan Seared Wild Salmon served with Baby Vegetables

**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 Accoutrement

**Fried Dover Sole 24**

Breaded and Fried Dover Sole

**Artichoke A La Romana 17**

Artichoke, Sautéed Garlic, Mint, Parsley, White Wine

**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



**Valter Mancini  
Executive Chef**

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

**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*

**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**

Crepe 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**

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