



Raw Bar

***Florida Stone Crabs 74**
Served with Creamy Mustard Sauce

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

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

***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

From The Sea

Whole Branzino 42
Grilled Mediterranean Whole Branzino
served with Baby Vegetables

Faroe Island Wild Salmon 36
Pan Seared Wild Salmon
served with Baby Vegetables

Pan Seared Sea Scallops 32
served with green pea puree

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

Chilean Sea Bass 46
Pan Seared Chilean Sea Bass served
with Sautéed Spinach

Jumbo Grilled Tiger Prawn 54
served with Purple Potato Chips

Appetizers

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

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

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

Minestrone Soup 16
Carrots, Potatoes, Celery, Borlotti Beans

White Bean and Tuna Salad 18
Cannellini Beans, Tuna,
Celery, Onions and Garlic Salt

Caesar Salad 18
Baby Gem Lettuce, Croutons,
Parmesan Cheese

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

Beets Salad 16
Beets, orange vinaigrette, goat cheese

Signature Quality Meats

Prime Filet Mignon (8 oz.) 59
(6 oz.) 45

Prime Bone-In Ribeye (20 oz.) 72

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

Australian Lamb Chops 48
Served with Broccoli Mashed

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

Chicken Polo Ala Rostic 35
Oven Roasted Chicken, Demi Glaze
and Roasted Potatoes

All our steaks are served with roasted garlic

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

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