



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 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, Sauteed Garlic, Mint, Parsley, White Wine

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

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

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

Sides

Seasoned Asparagus 12

Sautéed Broccolini 12 & Baby Carrots

Roasted Potatoes 10

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

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