



Raw Bar

- * Kobe Beef Carpaccio 28**
Thinly Sliced Raw Kobe Beef, Mushroom, Arugula, Shaved Pecorino Romano, Carpaccio Sauce
- * 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
- * Trio of Fish Carpaccio 34**
Tuna, Swordfish and Hamachi thinly sliced

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 34**
served with Black Truffle Sauce
- Dover Sole 68**
Lemon, Parsley, Brown Butter, Baby Vegetables
- Chilean Sea Bass 46**
Pan Seared Chilean Sea Bass served with Sautéed Spinach
- Grilled Jumbo Tiger Prawn 54**
served with organic "Misticanza" Salad

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 Puttanesca 18**
Shrimp, Cherry Tomato, Red Sauce, Capers
- Burrata 24**
Tomato, Basil and Olive Oil
- Mansion Board 29**
Chef's Selection of Cured Meats and Cheeses served with Traditional Accoutrement
- Crispy Golden SeaBass 24**
Breaded and Fried Seabass
- Artichoke A La Romana 17**
Artichoke, Sauteed Garlic, Mint, Parsley, White Wine

Signature Quality Meats

- Prime Filet Mignon (6 oz.) 45 (8 oz.) 59**
- 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 Potatoes
- Grilled Veal Chop (20 oz.) 48**
Served with Roasted Potatoes & Mixed Baby Vegetables
- Chicken a la Rotisserie 35**
Oven Roasted Chicken, Demi Glaze and Roasted Potatoes

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
- Greek Salad 18**
Fresh Tomatoes, Bell Pepper, Onions, Cucumber, Kalamata Olives and Feta 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
- Home Made Rigatoni 32**
Lamb, Wild Mushroom and Crispy Onion
- 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

- Mushroom Risotto 35**
With Shaved Parmesan

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**
- Sautéed Broccolini & Baby Carrots 12**
- Roasted Potatoes 10**
- 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