



Lunch Menu

\$34.00

Appetizer

Choice Of

Caesar Salad

Baby Gem Lettuce, Croutons, Parmesan Cheese

Gianni's Salad

Baby Arugula, Cherry Tomato, Avocado, Onions, Cucumber, Lemon Dressing

Octopus Carpaccio

Thinly Sliced Octopus, Cherry Tomatoes, Potatoes, Lemon Vinaigrette
(\$8 Supplementary)

Fried Shrimp

Tempura Fried Served with Spicy Mayo

Crispy Golden SeaBass

Breaded and Fried Seabass
(\$10 Supplementary)

Burrata

Tomato, Basil and Olive Oil

Wines by the Glass

Sparkling & Rosé

Chloe Prosecco, D.O.C. Italy	9/4oz
Pommery Brut Royal, France	14/4oz
Fleurs de Praire, Cotes de Provence	9/4oz
Nicolas Feuillatte, Brut Rose', France	18/4oz

White Wines

Banfi Sant Angelo, Pinot Grigio, Italy	10/4oz
Kim Crawford Sauvignon Blanc, New Zealand	10/4oz

Red Wines

VERSACE Nero d'Avola, IGT Sicily, Italy	10/4oz
Antinori Peppoli Chianti Classico, Tuscany Italy	10/4oz
Jordan Cabernet Sauvignon, Alexander Valley	20/4oz

Entrée

Choice Of

Grilled Branzino

Grilled Mediterranean Branzino Served with Baby Vegetables

Faroe Island Wild Salmon

Pan Seared wild Salmon Served with Baby Vegetables

Pizza Margherita

Homemade Thin Crust Pizza, Fresh Mozzarella cheese, San Marzano Tomatoes and Fresh Basil

Prime Filet Mignon (6 oz.)

(\$10 Supplementary)

Gianni's Prime Burger

Brioche Bun, Lettuce, Tomato, Onion, Hand-cut French Fries

Chicken a la Rotisserie

Oven Roasted Chicken, Demi Glaze and Roasted Potatoes

Lobster Spaghetti

Home-Made Pasta, 1/2 Lobster, Cherry Tomato and Basil
(\$15 Supplementary)

Gianni's Spaghetti Pomodoro

Home-Made Pasta, San Marzano Tomato, Basil, Olive Oil

Spinach & Ricotta Ravioli

Home-Made Pasta, Ricotta, Spinach, Sage, Brown Butter

Dessert

Choice Of

Fresh Fruit Plate

Sorbet

Daily Chef Specials

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

+ Available for dine in only.
Absolutely no substitutions. Minimum \$34.00 per person.