



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

*** Tuna Carpaccio 29**

Yellowfin tuna thinly sliced, frisee salad

From The Sea

Whole Branzino 42

Grilled Mediterranean Whole Branzino served with Baby Vegetables

Dover Sole 68

Lemon, Parsley, Brown Butter, Baby Vegetables

Faroe Island Wild Salmon 36

Pan Seared Wild Salmon served with Baby Vegetables

Chilean Sea Bass 46

Pan Seared Chilean Sea Bass served with Sautéed Spinach

Pan Seared Sea Scallops 34

served with Black Truffle Sauce

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

Grilled Veal Chop (20 oz.) 48

Served with Roasted Potatoes & Mixed Baby Vegetables

Prime Bone-In Ribeye (20 oz.) 72

T-Bone Porterhouse (32 oz.) 120

Served with Roasted Potatoes and Seasonal Vegetables Serves Two

Chicken a la Rotisserie 35

Oven Roasted Chicken, Demi Glaze and Roasted Potatoes

Australian Lamb Chops 48

Served with Broccoli Mashed Potatoes

All our steaks are served with roasted garlic

Soup & Salad

Minestrone Soup 16

Carrots, Potatoes, Celery, Borlotti Beans

Artichoke Salad 18

Baby Arugula, Shaved Parmesan, Lemon Dressing

Gianni's Salad 18

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

Caesar Salad 18

Baby Gem Lettuce, Croutons, Parmesan Cheese

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

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

Home Made Rigatoni 32

Lamb, Wild Mushroom and Crispy Onion

Cacio e Pepe 29

Spaghetti Served in a Pecorino Cheese Wheel

Mushroom Risotto 35

With Shaved Parmesan

Osetra Caviar 250

Crepe Fraiche, Blinis and Traditional Accoutrement

Champagne by the Bottle 180

Veuve Cliquot Brut "Yellow Label", Reims, NV

Sides

Seasoned Asparagus 12

Roasted Potatoes 10

Sautéed Broccolini & Baby Carrots 12

Truffle Potato Purée 12

Sautéed Spinach 10

VALTERMANCINI
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