



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
- 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 Crudo 26**
Sashimi Grade Tuna Spicy Jalapeno
- 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
- Eggplant Tortino 19**
Crispy Eggplant Layers with Tomato Sauce, Basil and Parmesan Cheese
- Artichoke A La Romana 17**
Artichoke, Sauteed Garlic, Mint, Parsley, White Wine

Signature Quality Meats

- Prime Filet Mignon (6 oz.) 45**
(8 oz.) 59
 - New York Steak (12 oz.) 65**
 - 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
 - Chicken a la Rotisserie 35**
Oven Roasted Chicken, Demi Glaze and Roasted Potatoes
- All our steaks are served with roasted garlic*

Soup & Salad

- Lentil Soup 16**
Slow Cooked Lentil and Potatoes Soup
- Artichoke Salad 18**
Baby Arugula, Shaved Parmesan, Lemon Dressing
- Caesar Salad 18**
Baby Gem Lettuce, Croutons, Parmesan Cheese
- Gianni's Salad 18**
Baby Arugula, Cherry Tomato, Avocado, Onions, Cucumber, Lemon Dressing, and Shaved 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
- 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 32**
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 180

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