

AMUSE BOUCHE

CAVIAR

Roasted Potatoes, Fresh Cream

APPETIZER

(Choice of)

CHILLED JUMBO STONE CRAB CLAWS

Served with Stone Crab Mustard Sauce

SEA SCALLOPS

Seared Scallops with Seasonal Black Truffle

KOBE BEEF CARPACCIO

Thinly Sliced Raw Kobe Beef, Shaved Black Truffle

POLENTA PORCINI MUSHROOM

Grille Polenta Topped with Sauteed Porcini Mushroom

MIDDLE COURSE

FETTUCCINE

Fresh Homemade Pasta with Mushroom and Black Truffle

MAIN COURSE

(Choice of

PAN SEARED CHILEAN SEABASS

Chickpeas Puree'and Crispy Tuscan Kale

SWORDFISH

Grilled at Perfection with Capers and Eggplant Sautéed

FILET MIGNON ROSSINI STYLE

80z Prime Filet Mignon Topped with Foie Gras and Fonduta Cheese

LAMB CHOPS CACCIATORA STYLE

Australian Lamb Sautéed in Garlic, Olives and Rosemary. Crispy Artichokes

DESSERT

CHEF'S SELECTION

GLASS of CHAMPAGNE "RUINART BLANC de BLANCS"

Executive Chef VALTER MANCINI



NEW YEAR'S EVE RING IN 2025

An Evening at GIANNI'S
In the Spectacular CASA CASUARINA
The Former VERSACE MANSION

DANCING, ENTERTAINMENT & PARTY FAVORS

MUSIC by DJ MAXIMILIAN FORD Along with

SPECTAULAR PERFORMACES

\$425. PER/PERSON*
MAIN SEATING: POOL AREA

\$375. PER/PERSON*
MAIN SEATING: INDOOR

*PRICE NOT INCLUDES BEVERAGES, SALES TAXES (9%) & SERVICE CHARGE (20%)

SEATINGS

8:30 PM | 9:00 PM | 9:30 PM

RESERVATIONS

WWW.OPENTABLE.COM/GIANNIS (T) 786.485.2200
WWW.VMMIAMIBEACH.COM/GIANNIS
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