



GIANNI'S

THE VILLA CASA CASUARINA

VALENTINE'S

Executive Chef VALTER MANCINI

FEBRUARY 14
DINNER
INDOOR/OUTDOOR



THE VILLA
CASA CASUARINA



AMUSE BOUCHE

MINI QUICHE LORRAINE AU CAVIAR
FRENCH TARTE AND OSETRA CAVIAR

APPETIZER

(Choice of)

SEARED SEA SCALLOPS
SERVED ON A CHICKPEAS PUREE, TOPPED WITH BLACK TRUFFLE

VITELLO TONNATO
THINLY SLICED ROASTED VEAL, ARUGULA SALAD,
CAPPERS TUNA SAUCE

BUFFALO MOZZARELLA & PROSCIUTTO
FRESH ITALIAN BUFFALO MOZZARELLA WITH
24 MONTHS AGED PROSCIUTTO DI PARMA

MUSHROOM SALAD
BABY ARUGULA, LEMON DRESSING
SHAVED PARMESAN, PARSLEY

MAIN COURSE

(Choice of)

TAGLIOLINI AL TARTUFO NERO DI NORCIA
HOMEMADE PAST WITH FRESH BLACK TRUFFLE
AND PARMESAN CHEESE

HALIBUT ALLA LIVORNESE
SAUTEED IN TOMATO CAPERS AND OLIVES SAUCE
SERVED WITH GRILLED ASPARAGUS

MADAGASCAR JUMBO PRAWNS
GRILLED AT PERFECTION WITH
SAUTEED BROCCOLI RAPINI

FILET MIGNON ROSSINI STYLE
TOPPED WITH FOIE GRAS SERVED WITH ASPARAGUS

DESSERT

(Choice of)

RED HEART CHOCOLATE MOUSSE
CHOCOLATE, MASCARPONE MOUSSE, BERRIES
AND CREAMY HAZELNUT

WILD BERRY PANNA COTTA
VANILLA, CREAM & WILD BERRIES

*PRICE IS EXCLUSIVE OF BEVERAGES ON CONSUMPTION, *CONSUMER ADVISORY

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



GIANNI'S

AT THE FORMER VERSACE MANSION

VALENTINE'S FEBRUARY 14



\$175 OUTDOOR/INDOOR
INCLUDES GLASS of POMMERY ROSE

Executive Chef VALTER MANCINI

RESERVATIONS

www.opentable.com/giannis (T) 786.485.2200

www.vmmiamibeach.com/giannis info@vmmiamibeach.com



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