



### Appetizers

**Fried Shrimp, Calamari and Zucchini 28**  
Served with Pomodoro Sauce

**Octopus Carpaccio 28**  
Thinly Sliced Octopus, Cherry Tomatoes, Red Onion, Potatoes, Lemon Vinaigrette

**Shrimp Puttanesca 24**  
Shrimp, Cherry Tomato, Red Sauce, Capers

**Burrata 26**  
Tomato, Basil and Olive Oil

**Artichoke A La Romana 22**  
Artichoke, Sauteed Garlic, Mint, Parsley, White Wine

**Eggplant Parmigiana 22**  
Crispy Eggplant Layers with Tomato Sauce, Basil and Parmesan Cheese

### Mansion Board 36

Chef's Selection of Cured Meats and Cheeses served with Traditional Accoutrement (good to share)

### Raw Bar

**\*Kobe Beef Carpaccio 28**  
Thinly Sliced Raw Kobe Beef, Arugula, Shaved Pecorino Romano, Carpaccio Sauce

**\*Gianni's Salmon Carpaccio 26**  
White & Yellow Chopped Egg, Black Caviar, Red Onion, Parsley and Extra Virgin Olive Oil, Capers

**\*Kusshi Oyster half dozen 24 / dozen 42**  
Served on Half-Shell over ice with Traditional Mignonette

**\*Tuna Crudo 28**  
Sashimi Grade Tuna Spicy Jalapeno

### Soup & Salad

**Lentil Soup 18**  
Slow Cooked Lentil and Potatoes Soup

**Caesar Salad 18**  
Baby Gem Lettuce, Croutons, Parmesan Cheese

**Gianni's Salad 20**  
Baby Arugula, Cherry Tomato, Avocado, Onions, Cucumber, Lemon Dressing, and Shaved Parmesan Cheese

**Greek Salad 24**  
Fresh Tomatoes, Bell Pepper, Onions, Cucumber, Kalamata Olives and Feta cheese.

### From The Sea

**Whole Branzino 46**  
Grilled Mediterranean Whole Branzino served with Baby Vegetables

**Faroe Island Wild Salmon 38**  
Pan Seared Wild Salmon served with Baby Vegetables

**Pan Seared Sea Scallops 36**  
served with Black Truffle Sauce

**Dover Sole 82**  
Lemon, Parsley, Brown Butter, Baby Vegetables

**Chilean Sea Bass 52**  
Pan Seared Chilean Sea Bass served with Sautéed Spinach

**Grilled Jumbo Tiger Prawn 56**  
served with organic "Misticanza" Salad

### Signature Quality Meats

**Prime Filet Mignon (6 oz.) 45**  
**(8 oz.) 59**

**New York Steak (12 oz.) 65**

**Prime Bone-In Ribeye (20 oz.) 74**

**Tomahawk Steak (32 oz.) 135**  
Served with Roasted Potatoes Serves Two

**Australian Lamb Chops 54**  
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*

### Pasta

**Spinach & Ricotta Ravioli 36**  
Home-Made Pasta, Ricotta, Spinach, Sage, Brown Butter

**Truffle Gnocchi 43**  
Home-Made Potato Gnocchi, White Truffle Sauce, Pecorino Romano with Freshly Shaved Truffle

**Porcini Mushroom Fettuccine 36**  
Wild Mushroom and Home-Made Pasta

**Lobster Spaghetti 58**  
Home-Made Pasta, Whole Lobster, Cherry Tomato and Basil

**Gianni's Spaghetti Pomodoro 26**  
Home-Made Pasta, San Marzano Tomato, Basil, Olive Oil

**Cacio e Pepe 32**  
Spaghetti Served in a Pecorino Cheese Wheel

**Shrimp and Zucchini Risotto 38**  
Carnaroli Rice and Parsley

### Sides

**Seasoned Asparagus 14**    **Roasted Potatoes 12**

**Sautéed Green Beans 12**    **Truffle Potato Purée 14**

**Sautéed Spinach 14**

**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