



**Lunch Menu**  
**\$39.50**

**Appetizer**  
Choice Of

**Caesar Salad**

Baby Gem Lettuce, Croutons, Parmesan Cheese

**Gianni's Salad**

Baby Arugula, Cherry Tomato, Avocado, Onions, Cucumber,  
Lemon Dressing and Shaved Parmesan Cheese

**Artichoke Salad**

Baby Arugula, Shaved Parmesan, Lemon Dressing

**Burrata**

Tomato, Basil and Olive Oil

**Pizza Truffle**

4 Cheese with Black Shaved Truffle  
(\$8 Supplementary)

**Eggplant Parmigiana**

Crispy Eggplant Layers with Tomato Sauce, Basil and Parmesan Cheese

**Fried Shrimp**

Tempura Fried Served with Spicy Mayo

**Octopus Carpaccio**

Thinly Sliced Octopus, Cherry Tomatoes, Potatoes, Lemon Vinaigrette  
(\$8 Supplementary)

**Signature Cocktails**  
**\$20.00**

**24 Karat Golden Margarita**

Premium Tequila, Fresh Lime, Splash of Orange Juice,  
Topped with Cointreau and Gold Flakes with a Salted Rim

**Passion in the Mansion**

Passion Fruit Vodka, Lemon Juice & Simple Syrup Topped  
with Prosecco

**The Medusa**

Daylight Rum, Mint, Kiwi purea, Lemon Juice & Club Soda

**Giannis Spritz**

Aperol, Prosecco, Club Soda, Splash of Elderflower, Orange Slice

**Lychee Martini**

Premium Vanilla Vodka, Soho Lychee  
Liquor, Fresh Lychee Juice, Topped with Prosecco

**Mojito de la Villa**

Premium Rum, Fresh Muddled Mint, Muddled Lime & Simple Syrup

**Coco Casuarina**

Premium Tequila Silver, Coconut Water, Pineapple Lime Juice

**Entrée**  
Choice Of

**Grilled Branzino**

Grilled Mediterranean Branzino Served with Baby Vegetables

**Faroe Islands Salmon**

Pan Seared wild Salmon Served with Baby Vegetables

**Prime Filet Mignon (6 oz.)**  
(\$12 Supplementary)

**Gianni's Prime Burger**

Brioche Bun, Lettuce, Tomato, Onion,  
Hand-cut French Fries

**Chicken Milanese**

Breaded Chicken served with Arugula Salad and Cherry Tomato

**Lobster Spaghetti**

Home-Made Pasta, ½ Lobster, Cherry Tomato and Basil  
(\$18 Supplementary)

**Gianni's Spaghetti Pomodoro**

Home-Made Pasta, San Marzano Tomato, Basil, Olive Oil

**Spinach & Ricotta Ravioli**

Home-Made Pasta, Ricotta, Spinach, Sage, Brown Butter

**Dessert**  
Choice Of

**Fresh Fruit Plate**

**Sorbet**

**Daily Chef Specials**

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

+ Available for dine in only.  
Absolutely no substitutions. Minimum \$39.50 per person.