



# MIAMI SPICE DINNER MENU

Sunday to Thursday

# \$45 per person

(Includes appetizer, main course & chef's seasonal dessert)

## **APPETIZERS**

(Choose One)

#### Burrata

Tomato, Basil and Olive Oil

### Gianni's salad

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

## Eggplant Parmigiana

Crispy Eggplant Layers, San Marzano Sauce, Parmigiano

### Artichoke à la Romana

Artichoke, Sautéed Garlic, Mint, Extra Virgin Olive Oil

## Octopus Carpaccio - (+ Supplement \$10)

Thinly Sliced Octopus, Cherry Tomato, Red Onion, Potatoes Lemon Vinaigrette

# ENTRÉES

(Choose One)

# Pan Seared Sea Scallops

Served with Black Truffle Sauce

### Gianni's Spaghetti Pomodoro

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

### Cacio e Pepe

Spaghetti served in a Pecorino Cheese Wheel

### Faroe Island Salmon

Pan-Seared Salmon served with Baby Vegetables

### Prime Filet Mignon (6oz)

Served with Red Wine Sauce

### Whole Branzino - (+ Supplement \$10)

Grilled Mediterranean Whole Branzino served with Baby Vegetable

### DESSERT

(Choose One)

Tiramisu / Key Lime

\*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.