

## **AMUSE BOUCHE**

#### **DUCK FOIE GRAS**

Pate a Choux, Foie Gras, Black Fig, Caprino Cheese

## **APPETIZER**

(Choice of)

#### CHILLED STONE CRAB CLAWS

Served with Creamy Dijon

#### **SEA SCALLOPS**

Seared Scallops with Seasonal White Truffle

#### JAMON IBERICO PATANEGRA 5 JOTAS

Served with toasted bread, Crushed tomatoes and Macego cheese

#### **CRISPY GOLDEN ARTICHOKES**

Golden Fried artichokes, EVOO and Oregano

## MIDDLE COURSE

#### TORTELLINI BLACK TRUFFLE

Stuffed with Ricotta cheese Shaved Black Truffle

## MAIN COURSE

(Choice of)

#### **DORADA ROYAL**

Sea Bream grilled at perfetion with lemon sauce and capers

## MADAGASCAR JUMBO PRAWNS

Grilled at perfection, asparagus tips

#### FILET MIGNON GREEN PEPPERCORN SAUCE

80Z Prime Filet Mignon Topped with Peppercorn Sauce, Grilled Asparagus

### LAMB CHOPS CACCIATORA STYLE

Australian Lamb Chop sauteed with Garlic white Wine Rosemary

## **DESSERT**

**CHEF'S SELECTION** 

Unlimited **POMMERY BRUT CHAMPAGNE** 

Executive Chef VALTER MANCINI

#### \*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.



# NEW YEAR'S EVE RING IN 2026

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

DANCING, ENTERTAINMENT & PARTY FAVORS



\$495.00 PER/PERSON\*
MAIN SEATING: POOL AREA

\$375.00 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
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