



GIANNI'S

THE VILLA CASA CASUARINA

VALENTINE'S

Executive Chef VALTER MANCINI

FEBRUARY 14

DINNER

INDOOR/OUTDOOR



THE VILLA

CASA CASUARINA



AMUSE BOUCHE

FIGS AND SPECK CURED HAM

APPETIZER

(Choice of)

CARPACCIO DI BRANZINO

MEDITERRANEAN SEABASS, THIN SLICED AND MARINATED AT GREEN APPLE FLAVOR

KOBE BEEF CARPACCIO

THINLY SLICED RAW KOBE BEEF, ARUGULA, SHAVE PARMESAN BLACK TRUFFLE

BURRATA & PROSCIUTTO

FRESH BURRATA CHEESE WITH 24 MONTHS AGED PROSCIUTTO DI PARMA

CRISPY GOLDEN ARTICHOKEs

WHOLE FRIED ARTICHOKEs AT GIUDIA STYLE

MAIN COURSE

(Choice of)

TAGLIOLINI AL TARTUFO NERO DI NORCIA

HOMEMADE PAST WITH FRESH BLACK TRUFFLE AND PARMESAN CHEESE

GRILLED SEAFOOD

SEABASS, SCALLOPS AND PRAWNS GRILLED AT PERFECTION

12oz RIBEYE STEAK

GRILLED AT PERFECTION WITH SAUTEED PORCINI MUSHROOMS

LAMBCHOPS

BREADED AND FRIED SERVED WITH SEASONAL SALAD

DESSERT

(Choice of)

RED HEART CHOCOLATE MOUSSE

CHOCOLATE, MASCARPONE MOUSSE, BERRIES AND CREAMY HAZELNUT

WILD BERRY PANNA COTTA

VANILLA, CREAM & WILD BERRIES

Executive Chef VALTER MANCINI

*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



**\$195 OUTDOOR/INDOOR
INCLUDES GLASS of POMMERY ROSE**

RESERVATIONS

www.opentable.com/giannis (T) 786.485.2200

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