



Appetizers

- Fried Shrimp and Calamari 28**
Served with Pomodoro Sauce
- Burrata 26**
Arugula, Tomato, Basil and Olive Oil
- Octopus Carpaccio 28**
Thinly Sliced Octopus, Cherry Tomatoes, Red Onion, Potatoes, Lemon Vinaigrette
- Prosciutto di Parma 16**
aged 24 months
- Sauteed Mussels 26**
Fresh Mussels sauteed with Garlic, Marinara Sauce, Parsley and EVOO
- 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, Truffle Sauce
- *Kusshi Oyster half dozen 24 / dozen 42**
Served on Half-Shell over ice with Traditional Mignonette
- *Gianni's Salmon Carpaccio 26**
White & Yellow Chopped Egg, Black Caviar, Red Onion, Parsley and Extra Virgin Olive Oil, Capers, Crème Fraîche
- *Tuna Tartare 28**
Finely Diced, Sushi-Grade Raw Tuna, marinade in EVOO with Onions, Avocado, Walnuts and Micro Arugula

Soup & Salad

- 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
- Pasta and Fagioli Soup 20**
Homemade pasta and Cannellini beans slowly cooked and flavored with Onions and Parsley
- Greek Salad 24**
Fresh Tomatoes, Bell Pepper, Onions, Cucumber, Kalamata Olives and Feta cheese.

Osetra Caviar 250

Crema Fraiche, Blinis and Traditional Accoutrement

Champagne by the Bottle 98

Pommery Brut Royal, Reims, NV

From The Sea

- Whole Branzino 46**
Grilled Mediterranean Whole Branzino served with Baby Vegetables
- Dover Sole 76**
Lemon, Parsley, Brown Butter, Baby Vegetables
- Faroe Island Salmon 38**
Pan Seared Salmon served with Baby Vegetables
- Chilean Sea Bass 52**
Pan Seared Chilean Sea Bass in Guazetto Style, served with Asparagus
- Pan Seared Sea Scallops 36**
served with Black Truffle Sauce
- Grilled Jumbo Tiger Prawn 56**
served with organic "Misticanza" Salad

Signature Quality Meats

- Prime Filet Mignon (6 oz.) 45**
 - (8 oz.) 59**
 - Australian Lamb Chops 54**
Served with Broccoli and Mashed Potatoes
 - Wagyu Skirt Steak (10 oz.) 60**
Served with Roasted Potatoes and Chimichurri
 - Chicken Paillard 36**
Boneless Free Range Chicken Breast grilled at Perfection, Arugula Salad Cherry Tomatoes Shaved Parmesan Cheese
 - Prime Bone-In Ribeye (20 oz.) 74**
 - Tomahawk Steak (32 oz.) 135**
Served with Roasted Potatoes Serves Two
- All our steaks are served with roasted garlic*

Pasta

- Spinach & Ricotta Ravioli 36**
Home-Made Pasta, Ricotta, Spinach, Sage, Brown Butter
- Lobster Spaghetti 58**
Home-Made Pasta, Whole Lobster, Cherry Tomato and Basil
- Truffle Gnocchi 43**
Home-Made Potato Gnocchi, White Truffle Sauce, Pecorino Romano with Freshly Shaved Truffle
- Gianni's Spaghetti Pomodoro 26**
Home-Made Pasta, San Marzano Tomato, Basil, Olive Oil
- Fettuccine Alla Bolognese 32**
Fresh Homemade pasta Tossed in a Rich slow cooked Meat ragu' and Shaved Parmesan Cheese
- Cacio e Pepe 32**
Spaghetti Served in a Pecorino Cheese Wheel
- Tortelloni Fonduta Cheese 38**
Handmade Tortelloni stuffed with tender slow-braised beef and Parmigiano Cheese

Sides

- Seasoned Asparagus 14**
- Roasted Potatoes 14**
- Sautéed Green Beans and Carrots 14**
- Truffle Potato Purée 14**
- Broccoli Florets 14**

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 food borne illness, especially if you have a medical condition.

PLEASE NOTIFY SERVER OF ANY ALLERGIES

We proudly serve top quality, additive free products.