



Gianni's Brunch Experience

\$45

10am-3:30pm

Appetizer

Choice Of

Caesar Salad

Baby Gem Lettuce, Croutons, Parmesan Cheese

Gianni's Salad

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

Burrata

Arugula, Tomato, Basil and Olive Oil

Avocado Toast

Grilled Home-Made Ciabatta, Smashed Avocado, Calabrian Chili Honey, Cherry Tomatoes

Smoked Salmon Carpaccio

Thinly Sliced Smoked Salmon, Chopped Egg Whites & Yolks, Parsley, Red Onion, Capers, Crème Fraiche, Caviar

Italian Deviled Eggs

Crispy Bacon, Parmesan, Chives

Fried Shrimp

Tempura Shrimp, Spicy Mayo

Eggplant Parmigiana

Crispy Eggplant Layers with Tomato Sauce, Basil and Parmesan Cheese

Italian Breakfast Pizza

Mozzarella, Pancetta, Farm Egg, Pecorino

Truffle Pizza

Mascarpone, Robiola & Mozzarella, Black Truffle, Chives (\$8 Supplementary)

Entrée

Choice Of

Grilled Branzino

Mediterranean Sea Bass, Ciambotta, Sauce, V'ierge

Faroe Island Salmon

Pan Seared, Ciambotta, Sauce V'ierge

Prime Filet Mignon (6 oz.)

Grilled and Served with Truffle Potato Purée, Beef Jus & Roasted Garlic (\$14 Supplementary)

Gianni's Prime Burger

Home-Made Brioche Bun, Lettuce, Tomato, Onion, French Fries

Chicken Milanese & Waffles

Breaded Chicken, Belgian Waffles, Calabrian Chili Honey

Classic Eggs Benedict

Poached Eggs, Toasted English Muffin, Canadian Bacon, Hollandaise

Lobster Benedict

Poached Eggs, Maine Lobster, Toasted English Muffin, Hollandaise (+\$12 Supplementary)

Lobster Spaghetti

Home-Made Pasta, ½ Maine Lobster, Cherry Tomatoes 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, Green Peas, Mint, Lemon-Butter

Dessert

Choice Of

Fresh Fruit Plate

Sorbet

Chocolate Brownie

Gianni's Signature Dessert of the Day
(\$10 Supplementary)

Brunch Cocktails

Odysseus 22

Remy Martin, Don Julio Repo, Amaro, Honey

Bloody Mary 12

ALB Premium Vodka, Tomato juice, Tabasco, Horseradish, Worcester sauce

Mimosa 12

Prosecco, Orange Juice

Bellini 12

Prosecco, Peach

Signature Cocktails 22

24 Karat Golden Margarita

Corazon Blanco Tequila, Fresh Lime, Splash of Orange Juice, topped with Cointreau and Gold Flakes with a Salted Rim

Passion in the Mansion

ALB Premium Vodka, Lemon Juice & Passion Fruit purée, Simple Syrup topped with Bisol Jeio Prosecco

The Medusa

Flor de Caña Rum, Mint, Mango purée, Lemon Juice & Club Soda

Gianni's Spritz

Aperol, Bisol Jeio Prosecco, Club Soda, splash of Elderflower, Orange Slice

Luna Roja

Los Vecinos Mezcal, muddled Fresh Berries, Lemon Juice & Simple Syrup

Lychee Martini

ALB Premium Vodka, Soho Lychee Liqueur, Fresh Lychee Juice, topped with Bisol Jeio Prosecco

Blackberry Smash

Buffalo Trace Bourbon, Sage, Blackberry, Ginger Syrup & Lemon Juice

Blueberry & Basil

Brokers Gin, Blueberries, Fresh Basil, Simple Syrup & Lime Juice

Espresso Martini

ALB Premium Vodka, Espresso, Kahlúa

* 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 \$45 per person.