



Gianni's Caviar by Kilo

Osetra 200

Golden Osetra 250

Crème Fraiche, Blinis and Traditional Accoutrements

Raw Bar

Seafood Tower 150

½ Dozen Oysters, 4 Shrimp Cocktail,
½ Maine Lobster, Tuna Crudo, Mussels, Classic Condiments

Carpaccio Di Manzo 28

Thinly Sliced Raw Tenderloin, Arugula,
Shaved Pecorino Romano, Truffle Sauce,
Freshly Shaved Black Truffle

***West Coast Oysters**

Half Dozen 24 - Dozen 42
Served on the Half-Shell Over Ice
with Traditional Condiments

***Gianni's Salmon Carpaccio 26**

Chopped Egg Whites & Yolks, Caviar,
Parsley, Red Onion, Capers,
Crème Fraiche

Yellowfin Tuna Crudo 28

Thinly Sliced with Pistachio, Jalapeño,
Lemon Zest, Chives, Olive Oil,
Micro Basil

Tiger Shrimp Cocktail 28

Chilled Jumbo Tiger Shrimp, Cocktail Sauce, Horseradish, Lemon

Salads

Caesar Salad 18

Baby Gem Lettuce, Croutons,
Parmesan Cheese

Greek Salad 20

Fresh Tomatoes, Bell Peppers, Onions,
Cucumber, Kalamata Olives
and Feta Cheese

Gianni's Salad 20

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

Appetizers

Shrimp & Calamari 28

Crispy Shrimp & Calamari Served with
Pomodoro Sauce

Octopus Carpaccio 28

Thinly Sliced Octopus, Cherry Tomato,
Red Onion, Crispy Capers, Micro Arugula,
Lemon Zest, Olive Oil

Saffron Mussels 26

Fresh Mussels Sautéed in Garlic,
White Wine, Butter, Saffron with
Toasted Ciabatta

Burrata 26

Arugula, Tomato, Basil and Olive Oil
Add Prosciutto +14

Artichoke A La Romana 22

Artichoke, Sautéed Garlic, Mint, Parsley,
White Wine, Garlic Aioli

Mansion Board 36

Chef's Selection of Cured Meats and
Cheeses served with
Traditional Accoutrements
(Good to Share)

Truffle Scallops 34

Pan Seared Sea Scallops, Black Truffle
Cream, Fresh Grated Black Truffle, Chives

Eggplant Parmigiana 22

Crispy Eggplant Layers with Tomato Sauce,
Basil and Parmesan Cheese

Pizza

Margherita Pizza 21

Tomato Sauce, Mozzarella,
Sliced Tomato, Basil

Truffle Pizza 28

Mascarpone, Mozzarella,
Truffle Pate

Diavola 24

Spicy Tomato Sauce, Mozzarella, Salami

Pasta

Spinach & Ricotta Ravioli 36

Home-Made Pasta, Green Peas, Mint,
Lemon Butter

Truffle Gnocchi 43

Home-Made Potato Gnocchi,
Parmesan Truffle Cream, Pecorino Romano,
Freshly Shaved Truffle, Chives

Gianni's Spaghetti Pomodoro 26

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

Tagliatelle Alla Bolognese 32

Home-Made Pasta Tossed in a Rich
Slow Cooked Meat Ragu and
Shaved Parmesan Cheese

Lobster Spaghetti 58

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

Cacio e Pepe 32

Spaghetti Served in a Pecorino
Cheese Wheel
Add Freshly Shaved Black Truffle +18

Spicy Rigatoni & Meatballs 38

Home-Made Pasta, Calabrian Chili-Infused Tomato Cream,
Topped with Slow-Braised Meatballs, Basil, Parmigiano Reggiano

From The Sea

Whole Branzino 46

Grilled Mediterranean Whole Branzino
Served with Charred Broccolini

Faroe Island Salmon 38

Grilled & Served with Ciambotta
& Sauce V'ierge

Chilean Seabass 52

Grilled & Served with Lemon-Roasted
Asparagus, Garlic Saffron Butter and
Crispy Leeks

Gamberi All'aglio 44

Sautéed Prawns in Extra Virgin Olive Oil
with Garlic, White Wine, Lemon, and
Parsley Over Spinach

Dover Sole 76

Lemon, Parsley, Brown Butter, Charred Broccolini

Signature Quality Meats

Prime Filet Mignon (6 oz.) 47 (8 oz.) 59

Served with Truffle Potato Purée,
Beef Jus & Roasted Garlic

Tomahawk Steak (32 oz.) 145

Served with Rosemary
Roasted Potatoes (Serves Two)

Wagyu Skirt Steak (10 oz.) 60

Grilled & Served with Rosemary
Roasted Potatoes, Chimichurri

Australian Lamb Chops 54

Served with Lemon Asparagus Risotto

Chicken Paillard 36

Grilled Boneless Free Range Chicken Breast,
Arugula Salad, Cherry Tomatoes,
Shaved Parmesan Cheese, Salsa Verde

Sides 14

Lemon Roasted Asparagus

Grilled Broccolini

Roasted Rosemary Potatoes

Truffle Potato Purée

Truffle Parmesan Fries

All prices exclude the 20% service charge and 9% applicable tax.

*Consuming raw or undercooked 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

We proudly serve top quality, additive-free products.