



Lunch Menu \$39.50

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
Add Prosciutto +14

Truffle Pizza

Mascarpone, Mozzarella, Truffle Pate
(\$8 Supplementary)

Eggplant Parmigiana

Crispy Eggplant Layers with Tomato Sauce,
Basil and Parmesan Cheese

Fried Shrimp

Tempura Shrimp, Spicy Mayo

Octopus Carpaccio

Thinly Sliced Octopus, Cherry Tomato, Red Onion, Crispy Capers,
Micro Arugula, Lemon Zest, Olive Oil
(\$8 Supplementary)

Signature Cocktails

\$22.00

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 Liquor,
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

Entrée

Choice Of

Grilled Branzino

Mediterranean Sea Bass, Ciambotta,
Sauce V'ierge

Faroe Island Salmon

Grilled & Served with Ciambotta & Sauce V'ierge

Prime Filet Mignon (6 oz.)

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

Gianni's Prime Burger

Brioche Bun, Lettuce, Tomato, Onion, French Fries

Chicken Milanese

Breaded Chicken, Arugula and Cherry Tomatoes

Lobster Spaghetti

Home-Made Pasta, San Marzano Tomato, Basil and Olive Oil
(\$18 Supplementary)

Gianni's Spaghetti Pomodoro

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

Spinach & Ricotta Ravioli

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

Dessert

Choice Of

Fresh Fruit Plate

Sorbet

Chocolate Brownie

Gianni's Signature Dessert of the Day (+10)

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 \$39.50 per person.