



Lunch

\$40

Appetizer

Choice Of

Caesar Salad

Baby Gem Lettuce, Croutons, Parmesan Cheese

Eggplant Parmesan

Crispy Eggplant, Pomodoro Sauce, Parmesan & Basil

Heirloom Tomato Buratta

Baby Heirloom Tomatoes, Arugula, Burrata, Basil and Olive Oil

Gamberi e Gazpacho

Chilled Tomato Gazpacho, Poached Prawn, Basil, Crouton, Olive Oil

Shrimp & Calamari

Crispy Shrimp & Calamari Served with Pomodoro Sauce

Truffle Scallops

Pan Seared Sea Scallops, Black Truffle Cream,
Fresh Grated Black Truffle, Chives
(+\$8 Supplementary)

Main Course

Choice Of

Grilled Branzino

Mediterranean Sea Bass, Ciambotta, Sauce V'ierge

Faroe Island Salmon

Grilled and Served with Ciambotta & Sauce V'ierge

Gianni's Prime Burger

Brioche Bun, Lettuce, Tomato, Onion, Aioli, French Fries

Chicken Milanese

Breaded Chicken, Arugula, Roasted Cherry Tomatoes,
Parmesan Cheese

Truffle Pizza

Mascarpone, Robiola & Mozzarella, Black Truffle, Chives

Gianni's Spaghetti Pomodoro

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

Spinach & Ricotta Ravioli

Home-Made Ravioli with Ricotta & Spinach, Green Peas,
Mint, Lemon Butter, Parmesan

Prime Filet Mignon

Truffle Potato Puree, Beef Jus, Roasted Garlic
(+\$14 Supplementary)

Dessert

Choice Of

Fresh Fruit Plate

Sorbet

Chocolate Brownie

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

A mandatory 20% service charge will be added to the bill
and distributed to the service team and to support
the restaurant's operations.

*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 \$40 per person.