#giannisattheformerversacemansion

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GIANNI'S
AT THE FORMER VERSACE MANSION

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Lunch Menu
$43

Appetizer
Choice Of

Caesar Salad
Baby Gem Lettuce, Croutons, Parmesan Cheese

Gianni's Salad
Arugula, Cherry Tomatoes, Avocado, Onions, Cucumber, Lemon Dressing and Shaved Parmesan Cheese

Burrata
Arugula, Tomato, Basil and Olive Oil

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

Eggplant Parmigiana
Crispy Eggplant Layers with Tomato Sauce, Basil and Parmesan Cheese

Shrimp & Calamari
Crispy Shrimp & Calamari Served with Pomodoro Sauce

Beef Carpaccio
Thinly Sliced Raw Tenderloin, Arugula, Shaved Pecorino Romano, Truffle Sauce, Freshly Shaved Black Truffle
($8 Supplementary)

Entrée
Choice Of

Grilled Branzino
Mediterranean Branzino Filet, Ciambotta, Sauce V'ierge

Faroe Island Salmon
Pan Seared, Ciambotta, Sauce V'ierge

Prime Filet Mignon (6 oz.)
Grilled and Served with Truffle Potato Puree, Beef Jus & Roasted Garlic
($14 Supplementary)

Gianni's Prime Burger
Brioche Bun, Lettuce, Tomato, Onion, Garlic Aioli, French Fries

Chicken Milanese
Crispy Chicken Breast Topped with our San Marzano Tomato Pomodoro and Freshly Grated Parmigiano-Reggiano, Arugula and Cherry Tomatoes

Lobster Spaghetti
Home-Made Pasta, ½ Lobster, Cherry Tomatoes and Basil
($18 Supplementary)

Gianni's Spaghetti Pomodoro
Home-Made Pasta, San Marzano Tomato, Basil, Olive Oil

Spicy Rigatoni Meatballs
Calabrian Chili–Infused Tomato Cream, Topped with Slow-Braised Meatballs, Basil, Parmigiano Reggiano

Dessert
Choice Of

Fresh Fruit Plate

Sorbet

Chocolate Brownie

Gianni's Signature

Dessert of the Day (+10)

Signature Cocktails

Gianni's Spritz 22
Aperol, Bisol Jeio Prosecco, Elderflower Liqueur, Q Club Soda

24 Karat Golden Margarita 24
Corazon Blanco Tequila, Lime, Orange Juice, Cointreau, 24 Karat Salted Rim

Passion in the Mansion 24
ALB Premium Vodka, Lemon, Passion Fruit, Simple Syrup, Bisol Jeio Prosecco

The Roman Garden 22
Corazon Blanco Tequila, Lime, Agave, Green Apple Liqueur, Jalapeño

Lychee Martini 22
ALB Premium Vodka, Lychee Liqueur, Lychee Purée, Lime

Espresso Martini 23
ALB Premium Vodka, Espresso, Kahlúa

The Medusa 22
Flor de Caña Rum, Mint, Mango, Lemon & Q Club Soda

The Don 24
Buffalo Trace Bourbon, Disaronno, Fernet Branca

Casa Negroni 24
Orion Gin, Elderflower Liqueur, Lillet Rouge, Campari

Zero Proof

Aurora's Tonic 14
Pineapple, Ginger, Q Club Soda, Mint

M0saic Martini 18
Seedlip Notas De Agave, Lime, Raspberries, Q Ginger Beer

A mandatory 20% service charge will be added to the bill and distributed to the service team and to support the restaurant's operations 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 $43 per person.