GIANNI'S
AT THE FORMER VERSACE MANSION

Gianni's Caviar by Kilo

Osetra Caviar 200

Golden Osetra Caviar 250
Crème Fraiche, Blinis, Traditional Accoutrements

Raw Bar

Seafood Tower 150
½ Dozen Oysters, 6 Shrimp Cocktail,
1 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

***Gianni's Salmon Carpaccio 26**
Chopped Egg Whites & Yolks, Caviar, Parsley, Red Onion, Capers, Crème Fraiche

***West Coast Oysters**
Half Dozen 24 - Dozen 42
Served on the Half-Shell Over Ice with Traditional Condiments

Tuna Carpaccio 28
Thinly Sliced Yellowfin Tuna, Olive Oil, Lemon, Maldon Salt, Chives

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, 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

Saffron Mussels 26
Fresh Mussels Sautéed in Garlic, White Wine, Butter, Saffron, Toasted Ciabatta

Burrata 26
Arugula, Tomato, Basil and Olive Oil
Add Prosciutto +14

Mansion Board 36
Chef's Selection of Cured Meats and Cheeses served with Traditional Accoutrements

Scallops & Wild Mushroom Arancini 34
Pan Seared Sea Scallops, Wild Mushroom and Taleggio Arancini, Truffle Cream, Crispy Sage, Fresh Black Truffles

Eggplant Parmigiana 22
Crispy Eggplant Layers with Tomato Sauce, Parmesan Cheese, Basil

Artichoke A La Romana 22
Artichoke, Sautéed Garlic, Mint, Parsley, White Wine, Garlic Aioli

We proudly serve top quality, additive-free products.

GIANNI'S
AT THE FORMER VERSACE MANSION

Pizza

Margherita Pizza 21
Tomato Sauce, Mozzarella, Basil

Truffle Pizza 28
Mascarpone, Mozzarella, Truffle Pate

Diavola 24
Spicy Tomato Sauce, Mozzarella, Salami

Pasta

Pear & Gorgonzola Ravioli 43
Fresh Ravioli Stuffed with Pear & Gorgonzola, Truffle Cream, Fresh Grated Truffle, Walnuts

Gnocchi Bolognese 32
Home-Made Potato Gnocchi Tossed in a Rich Slow Cooked Meat Ragu and Shaved Parmesan Cheese

Gianni's Spaghetti Pomodoro 26
San Marzano Tomato, Basil, Olive Oil

Spicy Rigatoni & Meatballs 38
Calabrian Chili–Infused Tomato Cream, Slow-Braised Meatballs, Basil, Parmigiano Reggiano

Pappardelle Alla Fiesolana 36
A Classic Tuscan Comfort Dish with Flat Ribbon Pasta Tossed in a Smoky, Creamy Tomato Sauce, Pancetta, Parmesan

Lobster Spaghetti 58
Whole Maine Lobster Gently Poached and Tossed with Spaghetti in a San Marzano Tomato Sauce Enriched with Lobster Stock

Cacio e Pepe 32
Spaghetti Served from a Pecorino Cheese Wheel
Add Freshly Shaved Black Truffle +18

From The Sea

Whole Branzino 46
Rosemary, Lemon, Parsley and Capers, Charred Broccolini, Extra-Virgin Olive Oil

Faroe Island Salmon 38
Grilled & Served with Ciambotta, Sauce V'ierge

Chilean Seabass 52
Lemon-Roasted Asparagus, Garlic Saffron Butter, Crispy Leeks

Gamberi All'aglio 44
Sautéed Prawns in Extra Virgin Olive Oil with Garlic, White Wine, Lemon, and Parsley Over Broccolini

Dover Sole 76
Lemon, Parsley, Brown Butter, Charred Broccolini

Signature Quality Meats

Prime Filet Mignon (6 oz.) 47 (8 oz.) 59
Beef Jus and Roasted Garlic

Wagyu Skirt Steak (8 oz.) 48
Roasted Garlic and Chimichurri

New York Strip (12 oz.) 74
Beef Jus and Roasted Garlic

Prime Bone-In Ribeye (20 oz.) 82
Beef Jus and Roasted Garlic

Tomahawk Steak (32 oz.) 145
Rosemary Roasted Potatoes
(Serves Two)

Australian Lamb Chops 49
Grilled and Served with Roasted Garlic

Chicken Paillard 36
Boneless Free Range Chicken Breast, Arugula, Cherry Tomatoes, Parmesan, Salsa Verde

Sides 14

Lemon Roasted Asparagus
Grilled Broccolini
Roasted Rosemary Potatoes
Truffle Potato Purée
Truffle Parmesan Fries
Creamy Spinach

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 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