



# GIANNI'S

RISTORANTE ITALIANO

**HOMEMADE ITALIAN SOURDOUGH 2**  
with Garlic Butter

## ANTIPASTI APPETIZER

**ALL'ITALIANA 22**

Imported Italian salami, prosciutto, mortadella, artichoke hearts, provolone cheese, olives, buffalo mozzarella cheese

**IMPEPATA DI COZZE 19** GF

Fresh black mussels, white wine, garlic  
*When available*

**BRUSCHETTA NAPOLI 10.5** V

Diced tomatoes, oregano olive oil, garlic, basil

**BRUSCHETTA RUCOLA 16**

Buffalo mozzarella cheese, prosciutto, arugula

**MELANZANE PARMIGIANA 16** VEG

Eggplant, mozzarella cheese, Napoli sauce, basil

**CALAMARI FRITTI 16**

Crispy calamari, Arrabiatta sauce, lemon wedges

**ARTICHOKE AGLIO E OLIO 14** GF V

Steamed jumbo whole artichoke, olive oil, garlic, white wine

## ZUPPE SOUP

**MINISTRONE 10.5** V

Seasonal vegetables, homemade vegetable broth

**ZUPPA FRUTTI DI MARE 20** GF

Red snapper, shrimp, calamari, black mussels, clams, homemade fish stock

**PASTA E FAGIOLI 10.5**

Italian beans, pasta, prosciutto, homemade vegetable broth, Napoli sauce

## INSALATE SALADS

**MISTA 8** GF

Iceberg lettuce, cherry tomatoes, red onion, radicchio, carrot, cucumber, black olive, Italian dressing

**CAPRESE 19.5** VEG GF

Tomatoes, imported Buffalo mozzarella cheese, pesto, olives, oregano oil

**CESARE 10** VEG

Romaine hearts, croutons, Parmigiano Reggiano DOP, Caesar dressing

**DI POLPO 21** GF

Mediterranean caught octopus, marinated in olive oil, lemon zest

**DI RUCOLA 14** VEG

Arugula, cherry tomatoes, red onion, Parmigiano Reggiano DOP, balsamic glaze

# PASTA

**TORTELLINI VODKA 21**

Vodka sauce, basil, parsley, crispy Parmigiano Reggiano DOP

**SPAGHETTI ALLA PUTTANESCA 24** VEG

Garlic, San Marzano tomato sauce DOP, olives, capers, basil

**LINGUINE AI FRUTTI DI MARE 39.5**

Mixed seafood, garlic, white wine, San Marzano tomato sauce DOP

**PAPPARDELLE BOLOGNESE 29**

Homemade pappardelle, San Marzano tomato DOP meat sauce, crispy Parmigiano Reggiano DOP

**LOBSTER RAVIOLI 41.5**

Homemade ravioli, Vodka sauce, fresh lobster, basil

**PORCINI RAVIOLI 31.5**

Homemade ravioli, porcini mushroom, tartufo, Parmigiano Reggiano DOP

**LINGUINE ALLE VONGOLE**

**VERACI 32**

Sautéed fresh clams, garlic, olive oil  
*When available*

**RIGATONI AI 4 FORMAGGIO 23.5** VEG

Homemade rigatoni, Parmigiano Reggiano DOP, Mozzarella cheese, San Marzano tomato sauce DOP, cream sauce, basil

**FETTUCCINE ALFREDO 23** VEG

Fettuccine, Parmigiano Reggiano DOP, cream sauce  
*With chicken 34*

**RISOTTO ALLA PESCATORE 38.5**

Shrimp, mussels, clams, calamari, Napoli sauce

**PENNE PRIMAVERA 29** VEG

Sautéed seasonal organic vegetables, San Marzano tomato sauce DOP

**ORECCHIETTE BROCCOLI RAPINI E SALSICCIA 32**

Broccoli rapini, Italian sausage, aglio e olio

**GNOCCHI AL TARTUFO 29** VEG

Homemade gnocchi, black truffle sauce, cream sauce.

*With chicken 37*

**SCAMPI GIANNI 39**

Spaghetti, shrimp, San Marzano tomato sauce DOP, hint of cream

**SPAGHETTI AL FORMAGGIO PARMIGIANO 26** VEG

Our show-stopping spaghetti with San Marzano tomato sauce DOP & basil, tossed in Whiskey flambéed wheel of Parmigiano Reggiano DOP at your table. Price per person, minimum 2 persons.

**ADD**

CHICKEN 10 | MEATBALLS 13  
SAUSAGE 14 | SHRIMP 25  
FRUTTI DI MARE 31



**GLUTEN FREE PASTA**  
available per request

# CARNE, POLLO, PESCE E CROSTACEI

## FISH, MEATS AND CHICKEN

**POLLO ALLA PARMIGIANA 30.5**

Baked organic chicken, San Marzano tomato sauce DOP, Mozzarella cheese

**VITELLO ALLA PARMIGIANA 37**

Baked veal, San Marzano tomato sauce DOP, Mozzarella cheese

**VITELLO AL LIMONE 37**

Veal cutlet, lemon sauce

**OSSOBUCCO ALLA MILANESE 36**

Braised veal shank, white wine, Italian herbs, Risotto milanese

**FILETTO AI FUNGHI PORCINI 39**

Sliced 6oz. Certified Angus filet mignon, porcini mushrooms, white button mushrooms, cream sauce

**CATCH OF THE DAY MP** GF

Grilled, lemon, white wine or Livornese

**BONE-IN RIBEYE STEAK 72**

18oz. Certified Angus Beef

**WILD NORWEGIAN SALMON 42**

Pan seared, thyme, garlic, clarified butter, green beans

**FRESH BRANZINO 46**

Grilled or baked al limone served with green beans. *When available*

## HOUSE SPECIALTIES

**LIVE LOBSTER MP**

Minimum 2.2 lbs per person. Surcharge on lobster larger than 2.2 lbs.



**LIVE OYSTER MP**

Imported weekly and showcased in our salt water aquarium.



*When available*

## CONTORNI SIDES

**BROCCOLI RAPINI 10** Sautéed with garlic GF V

**POLENTA FRITTA 5** Fried cornmeal served with Arrabiatta sauce VEG

**PATATE AL FORNO 5** Roasted potatoes, rosemary, onions GF V

**VEGETALI 5** Sautéed vegetables, garlic, olive oil GF V

**RISOTTO MILANESE 6** Saffron risotto VEG

**PATATE FRITTE 5.5** V

GF Gluten Free V Vegan VEG Vegetarian

All prices are in USD and are subject to change. Service charge is not included. If you have any allergies, please advise your waiter.

# BUBBIES

## CHAMPAGNES & SPARKLING

<b>SANTERO PROSECCO</b> Glera   Veneto, Italy	<b>42</b>
<b>VILLA SANDI "IL FRESCO" PROSECCO ROSE</b> Glera/Pinot Noir   Valdobbiadene, Italy	<b>14 65</b>
<b>ROSSELLO MILORD</b> Pinot Noir   Asti, Italy	<b>61</b>
<b>DA LUCA PROSECCO</b> Glera   Sicily, Italy	<b>11 46</b>
<b>LA TORRE VINI DE FRANCIACORTA STATÉN</b> Pinot Nero/Chardonnay   Lombardia, Italy	<b>16 76</b>
<b>FERRARI ROSÉ</b> Pinot Nero/Chardonnay   Trentino, Italy	<b>105</b>
<b>BILLECART-SALMON BRUT RESERVE</b> Pinot Meunier/ Pinot Noir/Chardonnay   Bassuet, France	<b>99</b>
<b>VEUVE CLICQUOT BRUT</b> Chardonnay/Pinot Noir/ Pinot Meunier   Reims, France	<b>145</b>
<b>MOËT &amp; CHANDON BRUT IMPERIAL</b> Chardonnay/Pinot Noir/ Pinot Meunier   Epernay, France	<b>129</b>
<b>MOËT &amp; CHANDON BRUT IMPERIAL ROSÉ</b> Chardonnay, Pinot Meunier, Pinot Noir   Epernay, France	<b>145</b>
<b>DOM PÉRIGNON BRUT</b> Pinot Noir/Chardonnay   Hautvillers, France	<b>399</b>
<b>ROSSELLO</b> Moscato   Asti, Italy	<b>11 51</b>
<b>SANTERO</b> Moscato   Piedmont, Italy	<b>42</b>

# WHITES

## PINOT GRIGIO

<b>BERTANI DUE UVE</b>   Trentino, Italy	<b>56</b>
<b>VILLA CORNARO</b>   Veneto, Italy	<b>11 42</b>
<b>SANTA MARGHERITA</b>   Valdadige, Italy	<b>14 56</b>

## SAUVIGNON BLANC

<b>MISTY COVE</b>   Marlborough, New Zealand	<b>12 46</b>
<b>GIESEN ESTATE</b>   Marlborough, New Zealand	<b>51</b>
<b>SILVERADO</b>   Napa Valley, USA	<b>17 70</b>
<b>ADRIAN 'FLOREADO'</b>   Alto Adige, Italy	<b>65</b>

## CHARDONNAY

<b>FRESCOBALDI POMINO BIANCO</b>   Tuscany, Italy	<b>61</b>
<b>MON FRÈRE</b>   California, USA	<b>56</b>
<b>BRAMITO DELLA SALA</b>   Umbria, Italy	<b>16 65</b>
<b>BOGLE</b>   Clarksburg, USA	<b>13 51</b>
<b>KENDALL JACKSON</b>   California, USA	<b>61</b>
<b>LA CREMA</b>   Sonoma Coast, USA	<b>74</b>
<b>JORDAN</b>   Russian River Valley, USA	<b>23 96</b>
<b>ALBERT PIC 'IER PIC' CHABLIS</b>   Chablis, France	<b>150</b>
<b>LOUIS LATOUR PULIGNY-MONTRACHET</b>   Côte-d'Or, France	<b>188</b>

## WORLDLY WHITES

<b>PASSIMENTO BIANCO ROMEO &amp; JULIET</b> Garganega   Veneto, Italy	<b>46</b>
<b>HEY FRENCH YOU COULD HAVE MADE THIS BUT YOU DIDN'T</b> Garganega/Sauvignon Blanc/Pinot Blanc   Veneto, Italy	<b>115</b>
<b>ROSSELLO GAVI DI GAVI</b> Cortese   Piedmont, Italy	<b>51</b>
<b>SANGIOVANNY DELLA SALA ORVIETO</b> Grechetto/Viognier/Pinot Blanc   Umbria, Italy	<b>61</b>
<b>GUADO AL TASSO</b> Vermentino   Bolgheri, Italy	<b>56</b>
<b>"DR. L" LOOSEN BROS</b> Riesling   Mosel, Germany	<b>51</b>

# ROSÉ & BLUSH

<b>M DE MINUTY</b> Grenache/Cinsault/Syrah   Côtes de Provence, France	<b>12 46</b>
<b>WHISPERING ANGEL</b> Grenache/Syrah/Cinsault   Côtes de Provence, France	<b>65</b>
<b>AIX</b> Grenache/Syrah/Cinsault   Coteaux d'AIX en Provence, France	<b>15 61</b>
<b>WHITE ZINFANDEL</b>   California, USA	<b>11 42</b>

# SANGRIA

<b>WHITE OR RED</b> Secret recipe of Lara	<b>47</b>
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# ITALIAN BEER

<b>NASTRO AZZURRO</b>   <b>PERONI</b>   <b>BIRRA MORETTI</b>	<b>9</b>
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# REDS

## PINOT NOIR

<b>NAVARRO CORREA</b>   Mendoza, Argentina	<b>11 42</b>
<b>MON FRÈRE</b>   California, USA	<b>56</b>
<b>KENDALL JACKSON</b>   California, USA	<b>14 65</b>
<b>DECOY</b>   Sonoma Valley, USA	<b>74</b>
<b>ELOUAN</b>   Oregon, USA	<b>65</b>
<b>MEIOMI</b>   Sonoma Coast, USA	<b>17 70</b>

## MERLOT

<b>TERRENOBLE</b>   Colchagua, Chile	<b>42</b>
<b>DECOY</b>   Sonoma Valley, USA	<b>18 74</b>
<b>WENTE VINEYARDS SANDSTONE</b>   California, USA	<b>13 51</b>
<b>BOGLE</b>   California, USA	<b>51</b>
<b>EMMOLO BY CAYMUS</b>   Napa Valley, USA	<b>139</b>

## MALBEC

<b>ALMA MORA</b>   San Juan, Argentina	<b>11 42</b>
<b>CATENA</b>   Mendoza, Argentina	<b>15 61</b>
<b>MORANEGRA</b>   San Juan, Argentina	<b>72</b>

## CABERNET SAUVIGNON

<b>ALMA MORA</b>   San Juan, Argentina	<b>42</b>
<b>BREAD &amp; BUTTER</b>   Napa Valley, USA	<b>51</b>
<b>SANTA JULIA</b>   Mendoza, Argentina	<b>11 42</b>
<b>BOGLE</b>   California, USA	<b>51</b>
<b>J. LOHR SEVEN OAKS</b>   Paso Robles, USA	<b>61</b>
<b>DECOY</b>   Sonoma County, USA	<b>19 79</b>
<b>UNSHACKLED BY THE PRISONER</b>   California, USA	<b>19 79</b>
<b>FREEMARK ABBEY</b>   Napa Valley, USA	<b>124</b>
<b>JORDAN</b>   Sonoma Count, USA	<b>136</b>
<b>SILVERADO</b>   Napa Valley, USA	<b>25 115</b>
<b>CLOS DU VAL</b>   Napa Valley, USA	<b>141</b>

## EXCLUSIVE REDS

<b>GAJA BARBARESCO</b> Nebbiolo   Piedmont, Italy	<b>345</b>
<b>MASI COSTASERA AMARONE DELLA VALPOLICELLA CLASSICO</b> Corvina/Rondinella/Molinara   Veneto, Italy	<b>127</b>
<b>BERTANI AMARONE DELLA VALPOLICELLA CLASSICO</b> Corvina/Rondinella/Molinara   Veneto, Italy	<b>275</b>
<b>CAYMUS</b> Cabernet Sauvignon   Napa Valley, USA	<b>225</b>
<b>OPUS ONE 2013</b> Cabernet Sauvignon   Napa Valley, USA	<b>715</b>

## WORLDLY REDS

<b>689 RED BLEND</b> Cabernet Sauvignon/Merlot/Zinfandel/ Petite Sirah   Napa Valley, USA	<b>15 61</b>
<b>PAZ</b> Cabernet Sauvignon/Cabernet Franc   San Juan, Argentina	<b>51</b>
<b>PEDRONCELLI MOTHER CLONE</b> Zinfandel   Dry Creek Valley, USA	<b>51</b>
<b>PARADUXX</b> Cabernet/Merlot/Zinfandel   Napa Valley, USA	<b>129</b>

## SUPER TUSCANS

<b>IL SEGGIO</b> Merlot/Cabernet Franc/Cabernet Sauvignon   Bolgheri, Italy	<b>20 83</b>
<b>IL FAUNO</b> Merlot, Cabernet Franc/Cabernet Sauvignon   Tuscany, Italy	<b>96</b>
<b>TIGNANELLO</b> Sangiovese/Cabernet Sauvignon/ Cabernet Franc   Tuscany, Italy	<b>245</b>
<b>POGGIO ALLE NANE</b> Cabernet Franc/Cabernet Sauvignon, carménère   Maremma, Tuscany	<b>165</b>
<b>SONDRAIA</b> Cabernet Sauvignon/Merlot/ Cabernet Franc   Bolgheri, Italy	<b>141</b>
<b>GUADO AL TASSO</b> Cabernet Sauvignon/Syrah/Merlot   Bolgheri, Italy	<b>210</b>
<b>SASSICAIA</b> Cabernet Sauvignon/Cabernet Franc   Bolgheri, Italy	<b>456</b>

# ITALIAN REDS

<b>SERRE DEI ROVERI</b> Nebbiolo d'Alba   Piedmont, Italy	<b>12 46</b>
<b>VIETTI</b> Barbera d'Alba   Piedmont, Italy	<b>65</b>
<b>MICHELE CHIARLO</b> Barbera d'Asti   Piedmont, Italy	<b>14 56</b>
<b>ROSELLO BAROLO</b> Nebbiolo   Piedmont, Italy	<b>23 96</b>
<b>SAN CASSIANO VALPOLICELLA</b> Corvina/Rondinella   Veneto, Italy	<b>51</b>
<b>ITALO CESCO VALPOLICELLA RIPASSO SUPERIORE</b> Corvina, Rondinella, Corvinone   Veneto, Italy	<b>70</b>
<b>CAVALIERE D'ORO CHIANTI</b> Sangiovese   Tuscany, Italy	<b>42</b>
<b>FRESCOBALDI NIPOZZANO CHIANTI RUFINA</b>	<b>18 74</b>
<b>RISERVA</b> Sangiovese   Tuscany, Italy	
<b>ANTINORI PÈPPOLI CHIANTI CLASSICO</b> Sangiovese   Tuscany, Italy	<b>16 65</b>
<b>QUERCETO CHIANTI CLASSICO RISERVA</b> Sangiovese   Tuscany, Italy	<b>65</b>
<b>LA BRACCESCA VINO NOBILE DI MONTEPULCIANO</b> Sangiovese   Tuscany, Italy	<b>17 70</b>
<b>RUFFINO DUCALE ORO CHIANTI CLASSICO RISERVA</b> Sangiovese   Tuscany, Italy	<b>93</b>
<b>BANFI ROSSO DI MONTALCINO</b> Sangiovese   Tuscany, Italy	<b>17 70</b>
<b>BANFI BRUNELLO DI MONTALCINO</b> Sangiovese   Tuscany, Italy	<b>115</b>
<b>PARINI MONTEPULCIANO D'ABRUZZO</b> Montepulciano   Abruzzo, Italy	<b>11 42</b>
<b>ZOLLA PRIMITIVO DI MANDURIA</b> Primitivo   Puglia, Italy	<b>13 51</b>

## APERITIF

<b>SOPHIA'S MARTINI 15</b> Aperol, TRUE vodka, passion fruit, sweet & sour
<b>CASTELLAMMARE 15</b> St-Germain, cranberry juice, slice of orange, Da Luca Prosecco
<b>TERA BUENA 15</b> Teramana Blanco, Ceiba lime juice, Reàl Blueberry syrup, Bols Watermelon Liqueur

## MARTINI

<b>GIANNI'S</b> Signature cocktail <b>15</b> Bols elderflower liqueur, Reàl mango syrup, Ceiba lime juice, pineapple juice, Ketel One vodka
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<b>SUMMER BERRY 14.5</b> Hpnotiq, lime, strawberry, raw sugar, Ketel One Citron vodka
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<b>LYCHEE 14.5</b> TRUE vodka, Kwai Feh Lychee liqueur, Ceiba lime juice, simple syrup
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<b>PASSION FRUIT 14.5</b> Deep Eddy vodka, De Kuyper passion fruit liqueur, passion fruit puree, Ceiba lime juice, simple syrup
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<b>LIMONCELLO DROP 14.5</b> Limoncello, lime juice, Deep Eddy Lemon vodka
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<b>POWDERED APPLE 14.5</b> Gunpowder gin, De Kuyper sour apple liqueur, apple juice, Ceiba lime juice, simple syrup
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## COCKTAILS

<b>STRAWBERRY, MANGO, PASSION FRUIT OR BASIL MOJITO 15</b> Classic style Mojito with different flavors to choose from
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<b>ROYAL MOJITO 14.5</b> Diplomático Planas rum, fresh mint, lime, raw sugar, splash of Villa Sandi Prosecco
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<b>SGROPPINO 14.5</b> Prosecco, lemon sorbet, Limoncello
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<b>TRUE MULE 14.5</b> TRUE vodka, Fever-Tree ginger beer, Ceiba lime juice, Reàl Ginger syrup, Domaine de Canton ginger liqueur
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<b>ONE HAPPY ISLAND 15</b> Canaïma Gin, Cocchi Americano, lime juice, vanilla syrup, passion fruit purée, dash of Peychaud's, grapefruit bitters
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<b>FRESH MEZCAL 14.5</b> Montelobos mezcal, Cointreau, fresh lime juice, simple syrup or different flavors to choose from
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<b>GIN BASIL SMASH 14.5</b> Gunpowder gin, Ceiba lime juice, simple syrup, basil leaves
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