

**HOMEMADE ITALIAN SOURDOUGH 2**  
with Garlic Butter

**ANTIPASTI** APPETIZER

**ALL'ITALIANA 18**

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

**IMPEPATA DI COZZE 18** GF

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

**BRUSCHETTA NAPOLI 10** V

Diced tomatoes, Italian olive oil, garlic, basil

**BRUSCHETTA RUCOLA 11.5**

Mozzarella cheese, Parma ham, arugula, garlic, basil

**MELANZANE PARMIGIANA 15** VEG

Breaded eggplant, mozzarella cheese, tomato, basil

**CALAMARI FRITTI 15**

Crispy calamari, San Marzano sauce

**ARTICHOKE AGLIO E OLIO 13** GF V

Steamed jumbo whole artichoke, olive oil, garlic

**ZUPPE** SOUP

**MINISTRONE 10** V

Seasonal vegetables, homemade vegetable stock

**ZUPPA FRUTTI DI MARE 18** GF

White fish, shrimp, calamari, black mussels, homemade fish stock

**PASTA E FAGIOLI 10**

Italian beans, pasta, homemade vegetable stock

**INSALATE** SALADS

**MISTA 7.5** GF

Iceberg lettuce, cherry tomatoes, house vinaigrette

**CAPRESE 15** VEG GF

Tomatoes, imported Buffalo mozzarella cheese, olive oil, oregano

**CESARE 9.5** VEG

Romaine hearts, croutons, parmesan cheese, Caesar dressing

**DI POLPO 18** GF

Mediterranean caught octopus, marinated in olive oil, lemon

**DI RUCOLA 13** VEG

Arugula, cherry tomatoes, red onion, Parmesan cheese, balsamic glaze

PASTA

**TORTELLINI VODKA 20**

Vodka sauce, basil, extra virgin olive oil, parsley, crispy Parmesan cheese

**SPAGHETTI ALLA PUTTANESCA 23** VEG

Garlic, San Marzano sauce, olives, capers

**LINGUINE AI FRUTTI DI MARE 37**

Mixed seafood, garlic, white wine, San Marzano sauce

**PAPPARDELLE BOLOGNESE 27.5**

Homemade pappardelle, San Marzano meat sauce

**LOBSTER RAVIOLI 36.5**

Homemade ravioli, Vodka sauce, fresh lobster

**PORCINI RAVIOLI 27.5**

Homemade ravioli, porcini mushroom, tartufo, Parmesan cheese

**LINGUINE ALLE VONGOLE VERACI 30.5**

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

**RIGATONI AI 4 FORMAGGIO 22** VEG

Homemade rigatoni, Parmesan cheese, Mozzarella cheese, San Marzano sauce

**FETTUCCINE ALFREDO 22** VEG

Homemade fettuccine, Parmesan cheese, cream sauce  
*With chicken 33.5*

**RISOTTO ALLA PESCATORE 37**

Shrimp, mussels, clams, calamari

**PENNE PRIMAVERA 28** VEG

Sautéed seasonal organic vegetables, San Marzano sauce, hint of cream

**ORECCHIETTE BROCCOLI RAPINI E SALSICCIA 30.5**

Broccoli rapini, Italian sausage, aglio e olio

**GNOCCHI AL TARTUFO 28** VEG

Homemade gnocchi, imported black truffles, cream sauce  
*With chicken 36.5*

**SCAMPI GIANNI 37**

Spaghetti, shrimp, San Marzano sauce, hint of cream

**SPAGHETTI AL FORMAGGIO PARMIGIANO 26** VEG

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

**ADD**

CHICKEN 10 | MEATBALLS 13  
SAUSAGE 14 | SHRIMP 24  
FRUTTI DI MARE 31



CARNE, POLLO, PESCE E CROSTACEI

FISH, MEATS AND CHICKEN

**POLLO ALLA PARMIGIANA 29**

Baked organic chicken, San Marzano sauce, Mozzarella cheese

**VITELLO ALLA PARMIGIANA 35**

Baked veal, San Marzano sauce, Mozzarella cheese

**VITELLO AL LIMONE 35**

Veal cutlet, lemon sauce

**OSSOBUCO ALLA MILANESE 34**

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

**FILETTO AI FUNGHI PORCINI 37**

Sliced 6 oz. Certified Angus filet mignon, wild mushroom, cream sauce

**CATCH OF THE DAY MP** GF

Grilled, lemon, white wine or Livornese

**COWBOY RIBEYE STEAK 56**

20 oz. Certified Angus Beef

**WILD NORWEGIAN SALMON 35**

Pan seared, thyme, garlic, clarified butter

**FRESH BRANZINO 39**

Grilled or baked al limone. *When available*

**FRESH TURBOT MP**

*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.



**STONE CRAB CLAWS MP**

Lemon Butter or Homemade Mustard Sauce.



*When available*

CONTORNI SIDES

**BROCCOLI RAPINI 9.5** Sautéed with garlic GF V

**POLENTA FRITTA 4.5** Fried cornmeal GF

**PATATE AL FORNO 4.5** Roasted potatoes, rosemary, onions GF V

**VEGETALI 4.5** Sautéed vegetables, garlic, olive oil GF V

**RISOTTO MILANESE 4.5** Saffron risotto VEG

# BUBBIES

## CHAMPAGNES & SPARKLING

<b>VILLA SANDI PROSECCO SUPERIORE</b> Glera Valdobbiadene, Italy	<b>65</b>
<b>VILLA SANDI "IL FRESCO" PROSECCO ROSÉ</b> Glera/Pinot Noir Valdobbiadene, Italy	<b>65</b>
<b>DA LUCA PROSECCO</b> Glera   Sicily, Italy	<b>42</b>
<b>SANTERO PROSECCO</b>   Veneto, Italy	<b>42</b>
<b>LUNETTA PROSECCO</b>   Veneto, Italy	<b>42</b>
<b>VEUVE CLICQUOT BRUT</b>   Reims, France	<b>128</b>
<b>MOËT &amp; CHANDON BRUT IMPERIAL</b>   Epernay, France	<b>114</b>
<b>MOËT &amp; CHANDON BRUT IMPERIAL ROSÉ</b>   Epernay, France	<b>127</b>
<b>MOËT &amp; CHANDON ICE IMPERIAL</b>   Epernay, France	<b>125</b>
<b>DOM PÉRIGNON BRUT</b>   Hautvillers, France	<b>310</b>
<b>SANTERO</b> Moscato   Piedmont, Italy	<b>42</b>

# WHITES

## PINOT GRIGIO

<b>BERTANI DUE UVE</b>   Trentino, Italy	<b>56</b>
<b>ALMA MORA</b>   San Juan, Argentina	<b>42</b>
<b>SANTA CRISTINA BY ANTINORI</b>   Veneto, Italy	<b>46</b>
<b>SANTA MARGHERITA</b>   Valdadige, Italy	<b>56</b>

## SAUVIGNON BLANC

<b>MATUA</b>   Marlborough, New Zealand	<b>46</b>
<b>NAUTILUS ESTATES</b>   Marlborough, New Zealand	<b>61</b>
<b>DUCKHORN</b>   Napa Valley, USA	<b>65</b>
<b>SILVERADO</b>   Napa Valley, USA	<b>65</b>
<b>ALMA MORA</b>   San Juan, Argentina	<b>42</b>
<b>FRESCOBALDI POMINO BIANCO</b>   Tuscany, Italy	<b>56</b>
<b>BRAMITO DELLA SALA</b>   Umbria, Italy	<b>65</b>
<b>BOGLE</b>   Clarksburg, USA	<b>56</b>
<b>KENDALL JACKSON VINTNER'S RESERVE</b>   California, USA	<b>61</b>
<b>LA CREMA</b>   Sonoma Coast, USA	<b>74</b>
<b>JORDAN</b>   Russian River Valley, USA	<b>96</b>

## WORLDLY WHITES

<b>SANTA CRISTINA ORVIETO CLASSICO</b> Grechetto/Trebbiano   Umbria, Italy	<b>46</b>
<b>GUADO AL TASSO</b> Vermentino   Bolgheri, Italy	<b>56</b>
<b>CAVIT</b> Riesling   Trentino, Italy	<b>42</b>
<b>DR L' LOOSEN BROS</b> Riesling   Mosel, Germany	<b>51</b>
<b>CAVIT</b> Moscato   Pavia, Italy	<b>42</b>

# ROSÉ & BLUSH

<b>M DE MINUTY</b> Grenache/Cinsault/Syrah   Côte de Provence, France	<b>46</b>
<b>WHISPERING ANGEL</b> Grenache/Syrah/Cinsault   Côte de Provence, France	<b>60</b>
<b>BREAD &amp; BUTTER</b> Grenache   Napa Valley, USA	<b>46</b>
<b>WHITE ZINFANDEL</b>   California, USA	<b>42</b>

# SANGRIA

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

<b>NASTRO AZZURRO   PERONI   BIRRA MORETTI</b>	<b>9</b>
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**GIANNI'S**  
RISTORANTE ITALIANO



# REDS

## PINOT NOIR

<b>BREAD &amp; BUTTER</b>   California, USA	<b>51</b>
<b>DECOY</b>   Sonoma Valley, USA	<b>79</b>
<b>KENDALL JACKSON VINTNER'S RESERVE</b>   California, USA	<b>65</b>
<b>ELOUAN</b>   Oregon, USA	<b>59</b>

## MERLOT

<b>ALMA MORA</b>   San Juan, Argentina	<b>42</b>
<b>DECOY</b>   Sonoma Valley, USA	<b>79</b>
<b>WENTE VINEYARDS SANDSTONE</b>   California, USA	<b>51</b>
<b>RAYMOND RESERVE</b>   Napa Valley, USA	<b>118</b>
<b>EMMOLO</b>   Napa Valley, USA	<b>120</b>

## MALBEC

<b>ALMA MORA</b>   San Juan, Argentina	<b>42</b>
<b>CATENA</b>   Mendoza, Argentina	<b>56</b>
<b>MORANEGRA</b>   San Juan, Argentina	<b>72</b>

## CABERNET SAUVIGNON

<b>BREAD &amp; BUTTER</b>   Napa Valley, USA	<b>51</b>
<b>DECOY</b>   Sonoma County, USA	<b>79</b>
<b>UNSHACKLED BY THE PRISONER</b>   California, USA	<b>74</b>
<b>FREEMARK ABBEY</b>   Napa Valley, USA	<b>113</b>
<b>JORDAN</b>   Sonoma Count, USA	<b>126</b>
<b>SILVERADO</b>   Napa Valley, USA	<b>121</b>
<b>TAUB VINEYARDS</b>   Rutherford, USA	<b>122</b>

## EXCLUSIVE REDS

<b>GAJA BARBARESCO</b> Nebbiolo   Piedmont, Italy	<b>263</b>
<b>TIGNANELLO</b> Sangiovese/Cabernet Sauvignon/ Cabernet Franc   Tuscany, Italy	<b>229</b>
<b>FRESCOBALDI MORMORETO</b> Cabernet Sauvignon/ Merlot/Cabernet Franc   Tuscany, Italy	<b>181</b>
<b>GUADO AL TASSO</b> Cabernet Sauvignon/Syrah/Merlot   Bolgheri, Italy	<b>176</b>
<b>SASSICAIA</b> Cabernet Sauvignon/Cabernet Franc   Bolgheri, Italy	<b>456</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>239</b>
<b>CAYMUS</b> Cabernet Sauvignon   Napa Valley, USA	<b>227</b>
<b>PATRIMONY</b> Cabernet Sauvignon   Paso Robles, USA	<b>593</b>
<b>OPUS ONE 2013</b> Cabernet Sauvignon   Napa Valley, USA	<b>686</b>

## RED BLENDS

<b>689 RED BLEND</b> Cabernet Sauvignon/Merlot/Zinfandel/ Petite Sirah   Napa Valley, USA	<b>61</b>
<b>PAZ</b> Cabernet Sauvignon/Cabernet Franc   San Juan, Argentina	<b>70</b>
<b>PARADUXX</b> Cabernet/Merlot/Zinfandel   Napa Valley, USA	<b>146</b>

# ITALIAN REDS

<b>SERRE DEI ROVERI</b> Nebbiolo d'Alba   Piedmont, Italy	<b>46</b>
<b>VIETTI</b> Barbera d'Alba   Piedmont, Italy	<b>65</b>
<b>MICHELE CHIARLO</b> Barbera d'Asti   Piedmont, Italy	<b>51</b>
<b>BATASIOLO BAROLO RISERVA</b> Nebbiolo   Piedmont, Italy	<b>101</b>
<b>SAN CASSIANO</b> Corvina/Rondinella   Veneto, Italy	<b>51</b>
<b>CAVALIERE D'ORO CHIANTI</b> Sangiovese   Tuscany, Italy	<b>42</b>
<b>FRESCOBALDI NIPOZZANO CHIANTI RUFINA</b>	<b>74</b>
<b>RISERVA</b> Sangiovese   Tuscany, Italy	
<b>ANTINORI PÈPPOLI CHIANTI CLASSICO</b> Sangiovese   Tuscany, Italy	<b>65</b>
<b>LA BRACCESCA VINO NOBILE DI MONTEPULCIANO</b> Sangiovese   Tuscany, Italy	<b>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>70</b>
<b>BANFI BRUNELLO DI MONTALCINO</b> Sangiovese   Tuscany, Italy	<b>115</b>
<b>IL FAUNO</b> Merlot/Cabernet Franc/Cabernet Sauvignon   Tuscany, Italy	<b>96</b>
<b>LUCENTE</b> Merlot based   Tuscany, Italy	<b>83</b>
<b>ZOLLA PRIMITIVO DI MANDURIA</b> Primitivo   Puglia, Italy	<b>46</b>

# APERITIF

<b>SOPHIA'S MARTINI 15</b> Aperol spritz, Grey Goose vodka, passion fruit, sweet & sour	
<b>APEROL SPRITZ 14.5</b> Lunetta Prosecco, Aperol spritz, soda, slice of orange	
<b>CASTELLAMMARE 15</b> Lunetta Prosecco, St-Germain, cranberry juice, orange slice	
<b>PARADISE ITALIANO 15</b> Montelobos, Aperol, agave, coconut liqueur, lime, pineapple juice	

# MARTINIS

<b>GIANNI'S</b> Signature cocktail <b>15</b> Deep Eddy Ruby Red vodka, pineapple syrup, lime juice, Midori, Hpnotiq	
<b>SUMMER BERRY 14.5</b> Absolut Citron, Hpnotiq, lime, strawberry, raw sugar	
<b>LYCHEE 13.5</b> Vodka, lychee purée, lychee fruit	
<b>PASSION FRUIT 14.5</b> Vodka, Hpnotiq, passion fruit, passion fruit juice	
<b>LIMONCELLO DROP 13.5</b> Vodka, Limoncello, lime juice	
<b>CHOCOLATE 13.5</b> Van Gogh Dutch Chocolate vodka, Amaretto Disaronno, Baileys, Frangelico, chocolate gelato	
<b>ESPRESSO 13.5</b> Deep Eddy vodka, Kahlúa, shot of espresso	

# COCKTAILS

<b>STRAWBERRY, MANGO, PASSION FRUIT OR BASIL MOJITO 15</b> Classic style Mojito with different flavors to choose from	
<b>ROYAL MOJITO 14.5</b> Diplomático Planas rum, fresh mint, lime, raw sugar, splash of Villa Sandi Prosecco	
<b>SGROPPINO 13.5</b> Prosecco, lemon sorbet, limoncello	
<b>BLOODY CAESAR 14.5</b> Vodka, clamato juice, lime juice, Worcestershire sauce, tabasco, salt, black pepper	
<b>MOSCOW MULE 13.5</b> Vodka, ginger beer, lime juice	
<b>ONE HAPPY ISLAND 13.5</b> Canaïma Gin, Cocchi Americano, lime juice, vanilla syrup, passion fruit purée, dash of Peychaud's, grapefruit bitters	
<b>FRESH MEZCAL 13.5</b> Montelobos mezcal, Cointreau, fresh lime juice	

# WINE BY THE GLASS

## CHAMPAGNE & SPARKLING

<b>VILLA SANDI "IL FRESCO" PROSECCO ROSÉ</b>	<b>14</b>
Glera/Pinot Noir   Valdobbiadene, Italy	
<b>DA LUCA PROSECCO</b> Glera   Sicily, Italy	<b>9</b>
<b>SANTERO</b> Moscato   Sicily, Italy	<b>9</b>

## WHITES

<b>ALMA MORA</b> Pinot Grigio   San Juan, Argentina	<b>9</b>
<b>SANTA MARGHERITA</b> Pinot Grigio   Valdadige, Italy	<b>12</b>
<b>MATUA</b> Sauvignon Blanc   Marlborough, New Zealand	<b>10</b>
<b>DUCKHORN</b> Sauvignon Blanc   Napa Valley, USA	<b>14</b>
<b>BRAMITO DELLA SALA</b> Chardonnay   Umbria, Italy	<b>14</b>
<b>BOGLE</b> Chardonnay   Clarksburg, USA	<b>12</b>
<b>JORDAN</b> Chardonnay   Russian River Valley, USA	<b>21</b>
<b>DR L' LOOSEN BROS</b> Riesling   Mosel, Germany	<b>11</b>
<b>M DE MINUTY</b> Grenache/Cinsault/Syrah   Côte de Provence, France	<b>10</b>
<b>WHITE ZINFANDEL</b> Rosé & Blush   California, USA	<b>9</b>

## REDS

<b>DECOY</b> Pinot Noir   Sonoma Valley, USA	<b>17</b>
<b>KENDALL JACKSON VINTNER'S RESERVE</b> Pinot noir   California, USA	<b>14</b>
<b>DECOY</b> Merlot   Sonoma Valley, USA	<b>17</b>
<b>ALMA MORA</b> Malbec   San Juan, Argentina	<b>9</b>
<b>CATENA</b> Malbec   Mendoza, Argentina	<b>12</b>
<b>DECOY</b> Cabernet Sauvignon   Sonoma County, USA	<b>17</b>
<b>UNSHACKLED BY THE PRISONER</b> Cabernet Sauvignon   California, USA	<b>16</b>
<b>689 RED BLEND</b> Cabernet Sauvignon/Merlot/Zinfandel/ Petite Sirah   Napa Valley, USA	<b>13</b>
<b>MICHELE CHIARLO</b> Barbera d'Asti   Piedmont, Italy	<b>11</b>
<b>SAN CASSIANO</b> Corvina/Rondinella   Veneto, Italy	<b>11</b>
<b>FRESCOBALDI NIPOZZANO CHIANTI RUFINA RISERVA</b> Sangiovese   Tuscany, Italy	<b>16</b>
<b>ANTINORI PÈPPOLI CHIANTI CLASSICO</b> Sangiovese   Tuscany, Italy	<b>14</b>
<b>LA BRACCESCA VINO NOBILE DI MONTEPULCIANO</b> Sangiovese   Tuscany, Italy	<b>15</b>
<b>BANFI ROSSO DI MONTALCINO</b> Sangiovese   Tuscany, Italy	<b>15</b>
<b>LUCENTE</b> Merlot based   Tuscany, Italy	<b>18</b>
<b>ZOLLA PRIMITIVO DI MANDURIA</b> Primitivo   Puglia, Italy	<b>10</b>