



GIANNI'S

THE VILLA CASA CASUARINA



Dinner Menu

Appetizers

Fried Shrimp, Calamari and Zucchini 28
Served with Pomodoro Sauce

Octopus Carpaccio 26
Thinly Sliced Octopus, Cherry Tomatoes,
Red Onion, Potatoes, Lemon Vinaigrette

*** Gianni's Salmon Carpaccio 24**
White & Yellow Chopped Egg, Black Caviar,
Red Onion, Parsley and Extra Virgin Olive

Oil, Capers
*** Kobe Beef Carpaccio 28**
Thinly Sliced Raw Kobe Beef, Mushroom,
Arugula, Shaved Pecorino Romano

Tuna Tataki 24
Served with Soy Mayo Sauce

Lobster Catalana 36
Poached Maine Lobster, Cherry Tomato,

Red Onion, Potato
Burrata 24
Confit Cherry Tomato, Basil, Olive Oil

Mansion Board 29
Chef's Selection of Cured Meats and
Cheeses Served with Traditional
Accoutrement

Raw Bar

*** Alaskan King Crab 42**
Four Legs Served Chilled

*** Tuna Tartare 28**
Bluefin Tuna, Shallots & Olive Oil

*** Sea Bass Carpaccio 28**
Green Apple, Lemon, Olive Oil

*** Kusshi Oyster
half dozen 21 / dozen 39**
Served on Half-Shell over ice
with Traditional Mignonette

*** Seafood Platter
for one 48 / two 95**
Gamberi Rossi, Scampi De Mazara
Del Vallo, & Kusshi Oysters Served
over ice with Traditional Mignonette

Soup & Salad

Minestrone Soup 14

Seafood Salad 18
Baby Gem Lettuce
Served with Grilled Shrimp
& Calamari

Caesar Salad 18
Baby Gem Lettuce, Croutons,
Parmesan Cheese

Gianni's Salad 18
Baby Arugula, Cherry Tomato,
Avocado, Onions, Cucumber,
Lemon Dressing

**Arugula-Mushroom 16
Salad**
Arugula, Mushroom, Capers
and Shaved Parmigiano

Pasta

Spinach & Ricotta Ravioli 32
Home-Made Pasta, Ricotta,
Spinach, Sage, Brown Butter

Truffle Gnocchi 39
Home-Made Potato Gnocchi,
White Truffle Sauce, Pecorino Romano
with Freshly Shaved Truffle

Mushroom Risotto 35
With Shaved Parmesan

Lobster Spaghetti 52
Home-Made Pasta, Whole Lobster,
Cherry Tomato and Basil

Gianni's Spaghetti Pomodoro 24
Home-Made Pasta, San Marzano
Tomato, Basil, Olive Oil

Cacio e Pepe 29
Spaghetti Served in a
Pecorino Cheese Wheel

From The Sea

Whole Branzino 42
Grilled Mediterranean Whole
Branzino served with
Baby Vegetables

Norwegian Salmon 39
Pan Seared Salmon served
with Baby Vegetables

Dover Sole Muniere 68
Lemon, Parsley, Brown Butter,
Baby Vegetables

Chilean Sea Bass 46
Pan Seared Chilean Sea Bass
served with Sautéed Spinach

Signature Quality Meats

**Prime Filet Mignon (8 oz.) 59
(6 oz.) 45**

Prime Bone-In Ribeye (20 oz.) 64

T-Bone Porterhouse (32 oz.) 120

Served with Roasted Potatoes
and Seasonal Vegetables
Serves Two

Australian Lamb Chops 48
With Roasted Potatoes

Grilled Veal Chop (20 oz.) 48
Served with Roasted Potatoes
& Mixed Baby Vegetables

Chicken Scallopini 35
With Sautéed Mushrooms

All our steaks are served with roasted garlic

Sides

Seasoned Asparagus 12

Sautéed Broccoli & Baby Carrots 12

Roasted Potatoes 10

Truffle Potato Purée 12

Sautéed Spinach 10

Osetra Caviar 250

Creme Fraiche, Blinis and Traditional Accoutrement

Champagne by the Bottle 155

Veuve Cliquot Brut "Yellow Label", Reims, NV

**Valter Mancini
Executive Chef**

We proudly serve top quality, additive free products.

All prices exclude the 20% service charge 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



Signature Cocktails

Onyx Holiday Punch \$20
Spiced Rum, Fresh Juices,
Angostura Bitters & Muddled Berries

Coco Casuarina \$20
Coconut Vodka, Malibu Rum & Coconut
Cream Sprinkled With Cocoa

Passion in the Mansion \$26
Passion Fruit Vodka, Lemon Juice &
Simple Syrup Topped With Prosecco

Berrisace Collins \$24
Premium Vodka, Muddled Fresh Berries,
Lemon Juice & Simple Syrup

Lychee Martini \$22
Premium Vanilla Vodka, Soho Lychee
Liquor, Fresh Lychee Juice, Topped
With Prosecco

24 Karat Golden Margarita \$24
Premium Tequila, Fresh Lime,
Splash of Orange Juice, Topped
with (Grand Marnier) and
Gold Flakes With a Salted Rim

Blueberry & Basil Giantini \$24
Premium Gin, Blueberries, Fresh Basil,
Simple Syrup & Lime Juice

Mojito de la Villa \$24
Premium Rum, Fresh Muddled Mint,
Muddled Lime & Simple Syrup

Raspberry Caipirinha \$22
Leblon Cachaca, Muddled Raspberries,
Simple Syrup & Lemon Juice

Empire Old Fashion \$24
Premium Bourbon, Muddled Spicy
Peppers, Orange Zest, Simple Syrup,
Dash of Angostura & Rosemary

Wines by the Glass - 6 oz

Sparkling Wines
Da Luca D.O.C, Italy NV \$13
Veuve Clicquot, France NV \$32
Nicolas Feuillatte, Brut Rose, France, NV \$22

White Wines
Banfi, San Angelo, Pinot Grigio, Tuscany \$14
Kim Crawford Sauvignon Blanc Marlborough, NZ \$14
ZD Wines Chardonnay, Napa, CA \$18

Rose Wine
Fleurs De Prairie, Cotes de Provence Rose, France \$16

Red Wines
VERSACE Nero D'Avola IGT Sicily, Italy \$16
Muga Rioja "Reserva", Spain \$18
Antinori Chianti Classico, Peppoli, Italy \$16
Jordan Cabernet Sauvignon, Napa Valley, CA \$27

Premium Wines
Silverado Vineyards, Napa Valley, CA 2016 \$22
Cakebread Cellars, Cabernet Sauv. Napa Valley 2016 \$40
Caymus Vineyards, Napa Valley, CA 2017 \$50
Williams-Selyem, Pinot Noir, Russian River Valley 2015 \$55
Marchese Antinori, Tignanello, Toscana, IT 2016 \$60
Château Montrose, Bordeaux St. Estephe 2015 \$80
Opus One, Bordeaux Blend, Napa Valley, CA 2015 \$115
Tenuta dell' Ornellaia, Toscana, IT 2015 \$125

