



GIANNI'S

THE VILLA CASA CASUARINA

Appetizers

**Fried Shrimp, Calamari and Zucchini 28**

Served with Spicy Mayo Sauce

**Octopus Carpaccio 23**

Thinly Sliced Octopus, Cherry Tomatoes, Potatoes, Lemon Vinaigrette

**Lobster Catalana 36**

Poached Maine Lobster, Cherry Tomato, Red Onion, Potato

**\*Kobe Beef Carpaccio 28**

Thinly Sliced Raw Kobe Beef, Mushroom, Arugula, Shaved Pecorino Romano

**Zucchini Blossom 19**

Zucchini, Mozzarella, Crispy Tempura

**Tuna Tataki 24**

Mayo Soy Sauce

**Burrata 23**

Confit Cherry Tomato, Basil, Olive Oil

**Jamón Pata Negra 5J 38**

Served with Pan Con Tomate

**Charcuterie & Cheese 29**

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

Soup & Salad

**Caesar Salad 16**

Baby Gem Lettuce, Croutons, Parmesan Cheese

**Carpaccio Tomato Salad 18**

Onion, Basil and Olive Oil

**Gianni's Salad 15**

Baby Arugula, Cherry Tomato, Avocado, Onions, Cucumber, Lemon Dressing

**Baby Spinach Salad 19**

Baby Spinach, Guanciale, Goat Cheese, Pine Nuts, Raspberry Vinaigrette

**Baby Artichoke Salad 21**

With Arugula and Shaved Parmesan

**Soup of the Day 18**

Ask Your Server About Our Soup of the Day

From The Sea

**Whole Branzino 39**

Simply Grilled with Herbs, Sea Salt, Baby Vegetables

**Norwegian Salmon 37**

Pan Seared Salmon served with Grilled Eggplant

**Dover Sole Muniere 64**

Lemon, Parsley, Brown Butter, Baby Vegetables

**Chilean Sea Bass 49**

Pan Seared Chilean Sea Bass served with Sautéed Spinach

Pasta

**Spinach & Ricotta Ravioli 29**

Home-Made Pasta, Ricotta, Spinach, Sage, Brown Butter

**Truffle Gnocchi 35**

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

**Lobster Spaghetti 49**

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

**Chitarra al' Pomodoro 28**

Home-Made Pasta, San Marzano Tomato, Basil, Olive Oil

**Mushroom Risotto 35**

With Shaved Parmesan

Raw Bar

**\* Florida Stone Crab Claws**

Medium/Large-MP

Chilled Cracked Stone Crab with Creamy Mustard Sauce

**\* Tuna Tartare 28**

Bluefin Tuna, Shallots & Olive Oil

**\* Sea Bass Carpaccio 24**

Green Apple, Lemon, Olive Oil

**\* Kusshi Oyster**

halfdozen 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



GIANNI'S

THE VILLA CASA CASUARINA

Signature Quality Meats

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

**Kosher Prime Bone-In Ribeye (20 oz.) 59**

**Bone-In Tomahawk Steak (32 oz.) 120**

Serves Two

*\* All our steaks are served with roasted garlic*

**Australian Lamb Chops 45**

With Roasted Potatoes

**Saltimbocca Alla Romana 45**

Veal Scallopini with Prosciutto & Sage

**Chicken Scallopini 32**

With Sautéed Mushrooms

Sides

**Seasoned Asparagus 12**

**Bok-Choy & Tri-Colored Cauliflower 12**

**Sautéed Spinach 12**

**Roasted Potatoes 10**

**Truffle Potato Purée 12**

Osetra Caviar 250

Crema 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 22% 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

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