

Insalata SALADS

BURRATA (GF) 19
burrata di Puglia, heirloom tomatoes, smoked pancetta, honey & saba

g **MISTA** (GF) (V) 14
artisan lettuce, baby tomatoes, cucumber, Gaeta olives, red onions, carrots, asiago cheese, red wine vinaigrette

CESARE 13
Romaine lettuce, creamy garlic dressing, ciabatta croutons, anchovies, grana padano

BARBABIETOLE CON CAPONATA (GF) (VG) 15
roasted tri-color beets, eggplant, pistachio, taggiasca olives, raisins, micro greens and herbs

g **TARTUFATA** (GF) 16
chopped lettuce, Parmigiano Reggiano, shoestring potatoes, truffle, lemon

Antipasti SMALL PLATES

g **MINISTRONE SARDO** (GF) (V) 9
vegetable and bean soup, herbs, tomato, fregola sarda, pecorino sardo, Italian parsley

POLPETTINI AL FORNO 15
beef, veal & pork meatballs, ricotta di bufala and grated pecorino romano

g **MELANZANE ALLA PARMAGIANA** (V) 15
eggplant, tomato sauce, mozzarella, grated Parmigiano Reggiano

POLPO (GF) 19
chargrilled octopus, cannellini bean, tomatoes, frisée, scallion, Calabrian chile vinaigrette

FRITO MISTO 18
calamari, rock shrimp & cherry peppers, lemon, marinara, smoked paprika aioli

Salumi & Formaggi CURED MEATS AND CHEESES

Chef's Salumeria Selection served with olives, giardiniera, tarali 28
Prosciutto di Parma • Coppa • Soppresata

Chef's Selection of Cheeses served with mostarda, fig spread, tomato confiture 28
Taleggio • 36-month Red Cow Parmigiano • Truffle Pecorino

Gianni

R I S T O R A N T E

Pizza WOOD FIRED OVEN

MAIURO All Charities Auction Winning Specialty Pizza 28
lobster claw & knuckle, jumbo lump crab, prosciutto di Parma, smoked scamorza cream, pine nut, truffle oil, arugula

MARGHERITA (V) 13
San Marzano D.O.P. tomato, bufala mozzarella, basil, extra virgin olive oil

PEPPERONI 14
pepperoni, San Marzano D.O.P. tomatoes, mozzarella

FORMAGGI E TARTUFO (V) 18
Fontina Valdosta, bufala mozzarella, ricotta, truffle honey, onion confit, roasted garlic

Pasta HOMEMADE

g **SPAGHETTI CON POLPETTE** 16/30
classic tomato sauce, meatball (beef, veal & pork), basil

g **PAPPARDELLE ALLA BOLOGNESE** 17/32
classic Bolognese beef & pork ragu, Italian parsley

g **CAPELLINI ALLA CHECCA** (V) 15/26
angel hair pasta, grape tomatoes, garlic, basil, fresh stracciatella

CACIO E PEPE (V) 15/26
bucatini, cracked black pepper, Parmigiano Reggiano, pecorino romano, butter, extra virgin olive oil

LINGUINE E VONGOLE 19/36
linguine, clams, garlic, vermouth, lemon, crushed red pepper, toasted bread crumbs

RAVIOLI DI ZUCCA (V) 15/28
butternut squash ravioli, sage, poached garlic cream, crushed amaretti cookies, Piemonte hazelnut

g **AGNOLOTTI DI VITELLO** 18/34
braised veal short rib, ricotta, pecorino romano, creamy demi glace

Contorni SIDES

FIRE ROASTED BRUSSEL SPROUTS (GF) (V) 9
toasted Italian pinenuts, agrodolce sauce

WILD MUSHROOM & CIPPOLINE RAGU (GF) (V) 12
mushrooms, sweet Italian onions & demi glace

ASPARAGUS GRATIN (GF) (V) 9
jumbo asparagus with grana padano

PATATAS ALLA ARRABIATA (V) 8
twice cooked potatoes, tossed in spicy aioli

Di Monte FROM THE LAND

g **POLLO ALLA PARMIGIANA** 29
chicken breast, tomato sauce, mozzarella, spaghetti, fresh basil

POLLO MATTONE (GF) 29
brick roasted half chicken, baby green beans, shallot butter gravy, oven roasted tomatoes

g **PICCATA** 39
veal loin, lemon, white wine, caper, Italian parsley, spinach

***VEAL CHOP** (GF) 56
grilled bone in 14 oz veal chop, porcini & herb ragu, roasted sunchokes

OSSO BUCO (GF) 48
slow braised center cut veal shank, saffron risotto, braising jus

***FILET MIGNON** (GF) 46
Grilled 6 oz Angus beef tenderloin, creamy potato, baby carrots, chianti jus

g **MILANESE** 48
breaded 12 oz veal chop, arugula, Redlands tomatoes, red onion, lemon vinaigrette

Di Mare FROM THE SEA

DENTICE 38
local yellowtail snapper, "ORC Classic Style", sherry, caper butter sauce, broccolini

***TUNA** (GF) 38
fennel seared "rare" ahi tuna, braised swiss chard, roasted parsnips

BRANZINO LIVORNESE (GF) 36
pan seared Mediterranean sea bass, tomatoes, olives and capers, baby squash

g **ZUPPA DI PESCE** 39
mussels, clams, shrimp, local grouper, calamari, tomato broth, crostini

(V) = Vegetarian (GF) = Gluten-Free

Prepared in our kitchen that commonly handles wheat product and other grains

*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness, Especially If You Have Certain Medical Conditions.

g Indicates Gianni's Signatures

Signature Cocktails

SANGRIA (NAPOLI)

Cabernet OR Chardonnay, St. Germain Liqueur, Prosecco, Lemon Juice, Peach Purée, Citrus

LAMPONE MARTINI (SICILY)

ORC Patrón Reposado Tequila, St. Germain Elderflower Liqueur, Lime Juice, Rasperry Purée, Lime

CETRIOLO MARTINI (APULIA)

Tanqueray Gin, St. Germain Elderflower Liqueur, Lemon Juice, Blue Agave Nectar, Cucumber, Mint

GIANNI ITALIAN GREYHOUND (LOMBARDIA)

Tanqueray Gin, Aperol Liqueur, Simple Syrup, Lime Juice, Soda Water, Grapefruit Wheel

SARDO MARTINI (SARDINIA)

Deep Eddy Grapefruit Vodka, Mirto Italian Liqueur, St. Germain Elderflower Liqueur, Lime Juice, Basil

BACIO ITALIANO (ROME)

Grey Goose, Prosecco, Luxardo Syrup, Lime Juice, Passion Fruit Purée, Luxardo Cherry

ITALIAN MARGARITA (MILANO)

Patrón Tequila, Amaretto Liqueur, Blue Agave Nectar, Orange & Lime

BOBOLI'S GARDEN (FLORENCE)

Islamorada Hibiscus Gin, St. Germain Elderflower Liqueur, Basil Syrup, Lemon Juice, Flower

SMOKY POMPELMO (Basilicata)

Illegal Mezcal, Grapefruit Juice, Lime Juice, Rosemary Syrup, Black Salt Rim, Lime, Rosemary

OLD FASHIONED ITALIANO (TOSCANA)

Buffalo Trace Bourbon, Amaro Averna, Simple Syrup, Orange, Luxardo Cherry

CONSAPEVOLE (N/A) (BOLOGNA)

Flùère Botanical, Elderflower Syrup, Lime Juice, Cucumber

COS-NO-POLITA (N/A) (CAMPANIA)

Lyre's White Cane, Triple Sec, Lime Juice, Cranberry Juice, Lemon Twist

FUOCO E FUMO (N/A) (VENETO)

Flèure Smoked Agave, Flèure Bitter, Lime Juice, Simple Syrup, Fee Foam, Lime Wheel

Beers

OCEAN REEF 'THE POINT' IPA (16 OZ)

9 EA

DOMESTIC

Bud Light, Miller Lite, Michelob Ultra

5.50 EA

IMPORTED & SPECIALTY BEERS

Peroni Nastro Azzurro, Heineken, Blue Moon, Funky Buddha Vbin' Groovable Lager, Lagunitas DayTime IPA, Sandbar Sunday Wheat Ale, Athletic Brewing Company N/A, Omision Pale Ale (Gluten-Free)

6.50 EA

15 EA

Prosecco, Champagne & Sparkling

	G	Q	B
Sparkling Brut, Chandon, California, 187mL			16
Sparkling Brut Rosé, Piper-Sonoma, Sonoma, California	15		48
Prosecco, La Marca di Conegliano, Treviso, Veneto, Italy	12		35
Moscato d'Asti, Gancia, Piemonte, Italy	12		36
Champagne, Moët & Chandon "Impérial", France, 187mL			30
Champagne, Veuve Clicquot "Yellow Label", France			120
Champagne Rosé Brut, Billecart-Salmon, France			195
Champagne, Dom Pérignon, France			350

White Wines & Rosé

	G	Q	B
Chardonnay, Ocean Reef Private Reserve, California	5	9	26
Sauvignon Blanc, Rodney Strong, Sonoma County, California	5	9	26
Pinot Grigio, Vicolo, delle Venezie, Veneto, Italy	5	9	26
Rosé, Moulin de Gassac "Guilhem", Languedoc, France	6	10	26
Chardonnay, Francis Coppola "Diamond Collection", California	10	14	35
Sauvignon Blanc, San Simeon, Paso Robles, California	10	14	35
Sauvignon Blanc, Frenzy, Marlborough, New Zealand	13	19	48
Chardonnay, Sonoma-Cutrer "RRR", Sonoma Coast, California	13	20	48
Rosé, Château d'Esclans "Whispering Angel", Provence, France	13	20	48
Turbiana, Tommasi Lugana Le Fornaci, Veneto, Italy	15	22	48
Pinot Grigio, Santa Margherita, Alto Adige, Italy	15	22	51
White Blend "N/A", Missing Thorn, California	15	22	48
Vermentino di Gallura Superiore, Jankara, Sardinia, Italy	18	25	54
Chardonnay, Frank Family, Carneros, California	20	27	60
✦ Sauvignon Blanc, Rombauer, Napa Valley, California	20	27	60
Sauvignon Blanc, "Ocean Reef Selection", Loire Valley, France	25	31	75

Red Wines

	G	Q	B
Cabernet Sauvignon, Ocean Reef Private Reserve, California	5	9	26
Red Blend, Ocean Reef Private Reserve, California	5	9	26
Pinot Noir, Oyster Bay, Marlborough, New Zealand	5	9	26
Cabernet Sauvignon, Austin Hope "Quest", Paso Robles, California	10	14	35
Pinot Noir, Highlands Forty One, Monterey, California	10	14	35
Montepulciano d'Abruzzo, Il Feuduccio, Abruzzo, Italy	12	17	36
Nebbiolo, Ioppa, Colline Novaresi, Piemonte, Italy	14	21	47
Chianti Classico, Marchesi Antinori "Pèppoli", Toscana, Italy	15	22	48
Pinot Noir, J Vineyards, Sonoma, Monterey, Santa Barbara, California	15	22	48
Super Tuscan, Brancaia "Tre", Toscana, Italy	15	22	48
Cabernet Sauvignon, Hess "Maverick Ranches", Paso Robles, California	15	22	48
Red Blend "N/A", Missing Thorn, California	15	22	48
Super Tuscan, Marchesi Antinori "Il Bruciato", Toscana, Italy	20	26	60
Super Tuscan, Tenuta dell'Ornellaia "Le Volte", Toscana, Italy	24	30	72
✦ Red Blend, Beringer "Q", Napa Valley, California	25	31	75

Old World White Wines

	G	Q	B
Pinot Grigio, Gradis'Ciutta, Collio, Italy			48
Roero Arneis, Batasiolo, Piemonte, Italy			51
Chablis, Joseph Drouhin, Chablis, France			69
Chardonnay, Marchesi Antinori "Cervaro della Sala", Umbria, Italy			115
Chardonnay, Joseph Drouhin, Puligny-Montrachet, France			205

New World White Wines

	B
Sauvignon Blanc, Duckhorn, Napa Valley, California	50
Chardonnay, Duckhorn, Napa Valley, California	57
Chardonnay, Jordan, Russian River Valley, California	70
Sauvignon Blanc, Cakebread, Napa Valley, California	75
Chardonnay, Rombauer, Carneros, California	89
Chardonnay, Far Niente, Napa Valley, California	125

Old World Red Wines

	B
Montepulciano d'Abruzzo, Tiberio, Abruzzo, Italy	54
Rosso di Montalcino, Castello Banfi, Toscana, Italy	58
Saint-Émilion, Château La Caze Bellevue, France	60
Valpolicella Ripasso, Bertani, Veneto, Italy	61
Chianti Classico Riserva, Villa Antinori, Toscana, Italy	65
Barbera d'Alba, Conterno Fantino "Vignota", Piemonte, Italy	75
Super Tuscan, Fuligni "S.J.", Toscana, Italy	75
Burgundy, Domaine Gachot-Monot, Côte de Nuits-Villages, France	79
Barbaresco, Reversanti, Piemonte, Italy	80
Brunello di Montalcino, Caparzo, Toscana, Italy	99
Amarone della Valpolicella, Zenato, Veneto, Italy	110
Barolo, Gianni Gagliardo, Piemonte, Italy	110
Barolo, Prunotto, Piemonte, Italy	121
Amarone della Valpolicella, Bertani "Valpantena", Veneto, Italy	138
Super Tuscan, La Caccia Di San Giovanni, Toscana, Italy	145
Brunello di Montalcino, Frescobaldi "Castel Giocondo", Toscana, Italy	150
Super Tuscan, Le Serre Nuove dell'Ornellaia, Toscana, Italy	150
Brunello di Montalcino, Castello Banfi, Toscana, Italy	154
Super Tuscan, Frescobaldi "Mormoreto", Toscana, Italy	180

New World Red Wines

	B
Malbec, Bramare, Mendoza, Argentina	60
Pinot Noir, Duckhorn "Migration", Sonoma Coast, California	60
Cabernet Sauvignon, DAOU "Reserve", Paso Robles, California	75
Pinot Noir, Lange "Ocean Reef Selection", Willamette Valley, Oregon	75
Pinot Noir, Patz & Hall, Sonoma Coast, California	80
Zinfandel, Orin Swift "8 Years in the Desert", California	82
Pinot Noir, Belle Glos "Las Alturas", Santa Lucia Highlands, California	85
Red Blend, Stags' Leap "The Investor", Napa Valley, California	87
Cabernet Sauvignon, Far Niente "Post & Beam", Napa Valley, California	90
Merlot, Duckhorn, Napa Valley, California	99
Pinot Noir, Walt "Blue Jay", Anderson Valley, California	99
Cabernet Sauvignon, Duckhorn, Napa Valley, California	120
Red Blend, Justin "Isosceles", Paso Robles, California	120
Pinot Noir, Paul Hobbs, Russian River Valley, California	126
Cabernet Sauvignon, Odette "Adaptation", Napa Valley, California	165
Cabernet Sauvignon, Silver Oak, Alexander Valley, California	184
Cabernet Sauvignon, Caymus, Napa Valley, California	192
Pinot Noir, Williams Selyem, Sonoma Coast, California	195
Cabernet Sauvignon, Spottswoode "Lyndenhurst", Napa Valley, California	201
Cabernet Sauvignon, Joseph Phelps, Napa Valley, California	225
Cabernet Sauvignon, DANA "VASO" "Ocean Reef Selection", Napa Valley, California	300
	195

G - GLASS | Q - QUARTINO | B - BOTTLE

✦ indicates members' choice