

Insalata SALADS

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

g **MISTA** (GF) (V) 14
chopped 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 tricolor beets, eggplant, pistachio, Taggiasca olives, raisins, microgreens 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, 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, 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-Reggiano • 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 Valdostana, 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 BRUSSELS SPROUTS (GF) (V) 9
toasted Italian pine nuts, 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 Vibein' 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, Massolino, 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

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

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

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

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

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'Asti, La Spinetta Superiore Cà di Pian, Piemonte, Italy			65
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

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

G - GLASS | Q - QUARTINO | B - BOTTLE

✦ indicates members' choice