

BENVENUTI NEL NOSTRO RISTORANTE



Welcome to our restaurant, where exquisite Italian cuisine comes together with great wines and great ambience. Our wine list consists of some of the best Italian wines and some treasures from the rest of the world. We update our list constantly to offer you the greatest selection and variety.

CHAMPAGNES & SPARKLING

| | GLASS | BOTTLE |
|--|-------|--------|
| KRUG CLOS DU MESNIL 2000 France | | 1,649 |
| "LA GRANDE DAME" BRUT ROSÉ France | | 1,265 |
| "LA GRANDE DAME" BRUT France | | 660 |
| DOM PÉRIGNON ROSÉ France | | 902 |
| DOM PÉRIGNON BRUT EPERNAY France | | 450 |
| KRUG CLOS GRANDE CUVÉE France | | 439 |
| MOET & CHANDON BRUT IMPERIAL ROSÉ France | | 165 |
| VEUVE CLICQUOT BRUT France | | 160 |
| MOET & CHANDON BRUT IMPERIAL EPERNAY France | | 127 |
| ROSA REGALE BRUT Banfi, Italy | | 61 |
| PROSECCO Lunetta, Veneto Italy | 11 | 61 |
| MOSCATO Cavit, Pavia Italy | 10 | 47 |
| ASTI SPUMANTE Martini, Italy | 11 | 40 |
| LAMBRUSCO DI SOBARA SECCO Cleto Chiarli, Italy | | 40 |
| SPARKLING WHITE ZINFANDEL Beringer, California | | 40 |
| SPUMANTE FRANCOISE Rose or Gold | 11 | 38 |

HOUSE BRANDS

| | | |
|------------------------------|--|---|
| SAUVIGNON BLANC Chile | | 7 |
| PINOT GRIGIO Italy | | 7 |
| CHARDONNAY Chile | | 7 |
| WHITE ZINFANDEL California | | 7 |
| PINOT NOIR Chile | | 9 |
| CABERNET SAUVIGNON Chile | | 7 |
| MERLOT Chile | | 7 |
| CHIANTI Italy | | 9 |

ITALIAN WHITES

| | | |
|---|----|----|
| PINOT GRIGIO Santa Margherita, Valdadige | 11 | 50 |
| PINOT GRIGIO Folonari, Veneto | | 39 |
| PINOT GRIGIO Anterra, Veneto | 9 | 36 |
| PINOT GRIGIO Santa Cristina, Sicilia | | 42 |
| PINOT GRIGIO Cavit, Veneto | | 47 |
| 100% CORTESE Principessa Gavia Gavi, Piemonte | | 38 |
| ORVIETO CLASSICO Antinori, Campogrande Umbria | | 40 |
| RIESLING Cavit Trentino | 9 | 42 |

SAUVIGNON BLANC

| | | |
|--|----|----|
| VILLA MARIA Marlborough, New Zealand | | 54 |
| SILVERADO Napa Valley, California, USA | | 54 |
| DUCKHORN Napa Valley, USA | 15 | 68 |

CHARDONNAY

| | | |
|---|----|----|
| MONTES ALPHA Casablanca Valley Chile | | 46 |
| ROBERT MONDAVI "Private Selection", California | | 44 |
| JOSH CELLARS California, USA | 10 | 39 |
| KENDALL JACKSON "Vintner's Reserve", California | | 51 |
| JORDAN Russian River Valley Sonoma California | 15 | 87 |

OTHER WHITES

| | | |
|--|--|----|
| RIESLING Wente Vineyards "Riverbank", California | | 42 |
|--|--|----|

ROSÉ & BLUSH WINES

| | | |
|---|----|----|
| WHITE ZINFANDEL Beringer, California | 9 | 42 |
| CUVÉE DI ROSÉ Santa Margherita, Veneto Italy | 9 | 42 |
| AIX EN PROVENCE ROSÉ Cotes de Provence, France | 10 | 49 |
| WHISPERING ANGEL ROSÉ Cotes de Provence, France | | 52 |

ITALIAN REDS

| | | |
|--|-----------------|-----|
| BAROLO Boroli, Piemonte | | 90 |
| BARBERA D'ALBA Vietti Tre Vigna, Piemonte | 14 | 53 |
| ROSSO DI MONTALCINO Castello Banfi, Tuscany | 14 | 66 |
| CHIANTI CLASSICO Riserva Castello di Gabbiano, Tuscany | | 50 |
| CHIANTI CLASSICO Antinori Peppoli, Tuscany | | 57 |
| BRUNELLO DI MONTALCINO Castello Banfi, Tuscany | | 121 |
| CHIANTI CLASSICO II PICCHIO Tuscany | 11 | 42 |
| MERLOT BASED GAJA Ca'Marcanda "Promis", Tuscany | | 96 |
| AMARONE Allegrini Corte Giara, Della Valpolicella | | 121 |
| CHIANTI Riserva Ruffino Ducale Oro, Tuscany | | 85 |
| CABERNET SAUVIGNON Mazzei Philip, Tuscany, Italy | | 125 |
| RECIOTO Veneto, Italy | 12 ⁵ | 55 |

PINOT NOIR

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|--|----|----|
| DECOY BY DUCKHORN Sonoma Valley, USA | 14 | 68 |
| MACMURRAY RANCH Russian River Valley, USA | | 52 |
| KENDALL JACKSON "Vintner's Reserve", California, USA | 14 | 51 |

MERLOT

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|--|----|-----|
| WENTE VINEYARDS "Sandstone", California, USA | | 45 |
| DECOY BY DUCKHORN Sonoma Valley, USA | 15 | 68 |
| DUCKHORN Napa Valley, USA | | 120 |

CABERNET SAUVIGNON

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|--|----|-----|
| WENTE VINEYARDS "Southern Hills", California, USA | | 45 |
| JOSH CELLARS California, USA | | 48 |
| SANTA JULIA RESERVA Mendoza, Argentina | | 38 |
| DECOY BY DUCKHORN Sonoma County, USA | | 68 |
| KENDALL JACKSON "Vintner's Reserve", California, USA | | 58 |
| SIMI Sonoma County, California, USA | 15 | 72 |
| JORDAN Sonoma County, California, USA | | 133 |
| SILVERADO Napa Valley, California, USA | | 125 |

OTHER REDS

| | | |
|--|----|-----|
| SYRAH Montes Alpha, Apalta Valley, Chile | | 50 |
| MALBEC Salentein Reserva, Mendoza, Argentina | | 74 |
| CABERNET SAUVIGNON 337, Bordeaux, France | | 50 |
| BLEND 689, Napa Valley, USA | | 45 |
| MALBEC Catena, Mendoza, Argentina | 13 | 50 |
| RED ZINFANDEL Edmeades, California, USA | | 61 |
| RED ZINFADEL BLEND Duckhorn Paraduxx, USA | | 135 |

RIGHETTI

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| LUIGI RIGHETTI AMARONE DELLA VALPOLICELLA Classico Italy | | 72 |
| LUIGI RIGHETTI "CAMPIOLETI" VALPOLICELLA RISPASSO Classico Superiore Italy | | 42 |
| LUIGI RIGHETTI RECIOTO DELLA VALPOLICELLA Classico Italy | | 55 |

GLASS
BOTTLE

APERITIVO

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|---|--|
| APEROL SPRITZ 12.5 Lunetta Prosecco, Aperol Spritz, soda, slice of orange and optional green olive | |
| CASTELLAMMARE 13 Lunetta Prosecco, St. Germain, cranberry juice with an orange twist | |

COCKTAILS & MARTINIS

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| CLASSIC MOJITO 11.5 A classic style Mojito, the way Hemingway loved it Brugal Blanco, fresh mint, lime and raw sugar | |
| STRAWBERRY, MANGO, PASSION FRUIT OR BASIL MOJITO 12.5 A twist on the classic style Mojito with a touch of different flavors | |
| ROYAL MOJITO 13.5 The King of the Mojitos, Brugal Blanco, fresh mint, lime, raw sugar and a touch of Lunetta Prosecco | |
| GIANNI'S MARTINI 11.5 Our signature cocktail Van Gogh Orange, Midori, Grand Marnier, Bols Blue Curaçao, orange and pineapple juice | |
| SUMMER BERRY MARTINI 12.5 The summer cocktail is the best way to start your night with the perfect balance of Absolute Citron, Hpnotiq liqueur, limes, strawberry and raw sugar | |
| THE GREEN LEMONATER MARTINI 12.5 The refreshing mix of kiwis and limes in combination of Absolute, lime juice and raw sugar | |
| BITTERSTINI MARTINI 12.5 Specially mixture for the bitter lovers Tanqueray Ten Gin, orange bitters, grape fruit, tomato and lemon juice | |
| ST. RESERVE MARTINI 12.5 Greatness with a touch of freshness Johnnie Walker Gold Label Reserve, St. Germain, lime juice and fresh cucumber | |
| WINETINI MARTINI 12.5 The perfect wine blend of dry and sweet Sauvignon Blanc, Tanqueray Ten Gin and Ciroc peach | |
| GOLD MARTINI MARTINI 13 Sometimes surprises are good, as this martini joins Johnnie Walker Gold Label Reserve, Amaretto Disaronno, St. Germain and sweet & sour | |
| SOPHIA'S MARTINI 13 The secret to Sophia Loren's beauty, Aperol with passion fruit and sweet & sour | |
| WATERMELON MARTINI 12 Absolute, Malibu, Bols watermelon and fresh watermelon juice | |
| PASSION FRUIT MARTINI 12.5 Absolute, Hpnotiq liqueur, Bols passion fruit and passion fruit juice | |
| POMEGRANATE MARTINI 11.5 Absolute, Van Gogh pomegranate, Pama liqueur and a splash of pineapple juice | |
| APPLE MARTINI 11.5 Absolute and Bols sour apple | |
| LEMON DROP MARTINI 11 Absolute, Limoncello, rosés lime juice and a splash of lemon | |
| CAIPIRINHA 11.5 Cachaça 51, sugar and lime | |
| CAIPIROSKA 11.5 Absolute, sugar and lime | |
| ACAIRINHA 12.5 Van Gogh Acai-Blueberry, Cachaça 51, lime and raw sugar | |
| BLOODY MARY 11.5 Absolute, tomato juice, lemon juice, worcestershire sauce, tabasco, salt and pepper | |
| BLOODY CAESAR 12.5 Ketel One Vodka, clamato juice, lime juice, Worcestershire sauce, tabasco, celery, salt and pepper | |
| CHOCOLATE MARTINI 11.5 Van Gogh Dutch Chocolate, Amaretto Disaronno, Baileys, Frangelico and chocolate syrup | |
| EXPRESSO MARTINI 11.5 Van Gogh Double Espresso, Espresso coffee, Baileys, Amaretto Disaronno, Kahlúa and Frangelico | |
| SGROPPINO 11.5 Lunetta Prosecco, lemon sorbet, Absolute and fresh mint | |

OUR CELLARS TREASURES

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|---|-----|
| 100% NEBBIOLO Barbaresco GAJA, Piedmone, Italy | 374 |
| AMARONE Bertani, della Valpolicella, Veneto, Italy | 242 |
| CABERNET SAUVIGNON Concha y Toro, Puente Alto Don Melchor, Chile | 191 |
| CABERNET SAUVIGNON Caymus, Napa Valley, California, USA | 220 |

SINCE 1985

INSALATE

| | | |
|---------------------------|--|-----------------------|
| INSALATA MISTA | GF Mixed salad served with fresh homemade Italian dressing and cherry tomatoes | 6⁵ |
| INSALATA CESARE | Romaine hearts served with our chef's secret Caesar dressing | 8 |
| INSALATA CAPRESE | GF Ripe tomatoes and fresh buffalo mozzarella cheese with oregano and extra virgin olive oil from Italy | 11 |
| INSALATA DI PESCE | GF Marinated wild Aruban caught seafood in olive oil and lemon | 15⁵ |
| INSALATA DI POLPO | GF Fresh Aruban octopus marinated in extra virgin olive oil and lemon | 15⁵ |
| INSALATA DI RUCOLA | Cherry tomatoes, sliced red onion, shaved Parmesan cheese drizzled with balsamic glaze | 11 |

ZUPPE

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|------------------------|---|-----------------------|
| MINISTRONE | Specially cooked vegetables and spices in a tasty broth | 8⁵ |
| PASTA E FAGIOLI | Italian romano beans slow cooked with pasta and a melody of herbs | 8⁵ |
| ZUPPA DI PESCE | GF An assortment of seafood in a tasty homemade broth | 15⁵ |

CARNE, POLLO, PESCE E CROSTACEI

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|----------------------------------|---|-----------------------|
| POLLO ALLO ZAFFERANO | Pan seared free range "organic chicken breast" served with saffron sauce | 27 |
| VITELLO PARMIGIANA | Lightly breaded veal escaloppes pan fried with mozzarella cheese and fresh tomato sauce | 30⁵ |
| VITELLO AL LIMONE | Veal escaloppes with a light creamy lemon sauce | 30⁵ |
| VITELLO ALLA PIZZAIOLA | Veal thinly sliced served in a fresh tomato sauce, capers, black olives and basil | 30⁵ |
| OSSOBUCO ALLA MILANESE | Veal shank braised and slow cooked in white wine and Italian herbs | 36 |
| ANATRA AGLIO E OLIO | GF Garlic roasted "organic duck" served over rosemary potatoes | 32⁵ |
| FILETTO AI FUNGHI PORCINI | Tender slices of pan seared "Certified Angus Beef" filet mignon in a creamy Cep mushroom sauce | 32⁵ |
| SCAMPI GIANNI | Wild caught butterfly shrimps sautéed in fresh tomato sauce with a touch of cream over spaghetti | 32⁵ |
| GAMBERONI PERNOD | Whole pan seared jumbo prawn, flambé with pernod served with black ink pasta | 32⁵ |
| CATCH OF THE DAY | Simply ask what we have to offer and we will make it any way you like it (limone, white wine or livornese) | 32⁵ |
| LIVE LOBSTER | GF When available, minimum order per person 2.2 lbs. Extra charge on lobsters more than 2.2 lbs p.p. | MARKET PRICE |

CONTORNI

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|---------------------------|---|------------------------------|--|--------------------------|--|
| BROCCOLI RAPE | GF 7 ⁵ Sautéed with garlic | POLENTA FRITTA | 3 ⁵ Fried corn meal | RISOTTO MILANESE | 3 ⁵ Saffron risotto |
| POLENTA AL TARTUFO | 4 ⁵ Creamy corn meal with imported truffles | PATATE AL FORNO | GF 3 ⁵ Roasted potatoes with rosemary and onions | FAGIOLI ALL' OLIO | 3 ⁵ Romano beans sautéed with garlic olive oil and rosemary |
| VEGETALI | GF 3 ⁵ Sautéed vegetables with garlic and olive oil | PISELLI ALLA PANCETTA | 3 ⁵ Sweet peas sautéed with Italian bacon | | |

All prices are in USD and are subject to change, Service Charge is not included **GF** Gluten-Free



SPAGHETTI AL FORMAGGIO PARMIGIANO 22⁵

An authentic Italian dish flamed with whisky at your table with fresh tomato sauce and basil (minimum of 2 orders and price is p.p.)

SEAFOOD TOWER 37⁵

Mix of fresh oysters, jumbo shrimps, mussels, Maine lobster and king crab legs (minimum of 2 orders and price is p.p.)

LIVE OYSTERS MARKET PRICE

Fresh from our aquarium

ANTIPASTI

| | | |
|------------------------------|--|-----------------------|
| ALL' ITALIANA | GF Variety of imported Italian deli meats (salami, prosciutto and mortadella) served with provolone cheese, olives, eggplant in olive oil and buffalo mozzarella cheese | 15⁵ |
| IMPEPATA DI COZZE | GF Fresh mussels sautéed in white wine and garlic sauce | 15⁵ |
| BRUSCHETTA NAPOLI | Authentic Italian toasted bread with fresh tomato and basil | 8⁵ |
| BRUSCHETTA RUCOLA | Fresh mozzarella, Parma ham and arugula seasoned with basil, olive oil, garlic and oregano | 10 |
| MELANZANE PARMIGIANA | Breaded eggplant roasted with cheese and fresh tomato sauce | 13 |
| CALAMARI FRITTI | Crisp fried calamari served with fresh spicy tomato sauce | 13 |
| CARCIOFI AGLIO E OLIO | GF Steamed whole jumbo fresh artichoke with olive oil and garlic | 11 |

PASTA

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|-----------------------------------|---|-----------------------|
| BUCATINI SICILIANA | Special pasta sautéed with fresh tomatoes, mozzarella and eggplant | 20⁵ |
| SPAGHETTI AL POLPO | Fresh Aruban octopus sautéed in olive oil, garlic and fresh tomatoes over spaghetti | 27 |
| SPAGHETTI ALLA PUTTANESCA | Sautéed with garlic, fresh tomatoes, imported pitted olives and capers | 20⁵ |
| LINGUINE ALLE COZZE | Mussels in garlic sauce, white wine and a touch of fresh tomatoes | 25 |
| LINGUINE AI FRUTTI DI MARE | Fresh mixed seafood sautéed in olive oil, garlic, white wine and fresh tomato sauce | 32⁵ |
| PAPPARDELLE AL SALMONE | Fresh Norwegian salmon sautéed with cream and a touch of fresh tomato sauce | 27 |
| LINGUINE ALLE VONGOLE | Live clams sautéed in olive oil and garlic | 25 |
| RIGATONI AI 4 FORMAGGI | Parmesan cheese, pecorino, provolone and mozzarella cheese with a touch of fresh tomato sauce | 20⁵ |
| GNOCCHI ALFREDO | Potato dumplings with cream and parmesan cheese "Alfredo sauce" | 20⁵ |
| RISOTTO AI FUNGHI PORCINI | Cep mushrooms in a light creamy sauce | 25 |
| RISOTTO PESCATORE | Wild caught shrimp, mussels, clams and cuttle fish | 32⁵ |
| PENNE PRIMAVERA | Pasta tossed in seasonal organic vegetables, cherry tomatoes and a touch of cream | 24⁵ |
| ORECCHIETTE E SALCICCIA | Sautéed broccoli rabe with garlic and olive oil with Italian sliced sausages | 27 |
| FETTUCINE AL TARTUFO | Fettucine pasta tossed with imported Italian truffles and cream | 24⁵ |

GF Gluten-Free pasta available upon request

In our effort to improve service, Gianni's Ristorante Italiano no longer adds the customary 15% service charge to your bill. Tipping (trinkgeld, propina, mancia) is encouraged and 15% to 20% is appropriate based on personal experience