Gianni
RISTORANTE

Insalata SALADS

Add Prosciutto di Parma to any menu selection 12

BURRATA *(GF)* 19
burrata di Puglia, heirloom tomatoes, baby kale, Pecorino Romano, agrumato vinaigrette

g **MISTA TRITATA** *CHOPPED SALAD (GF) (VO) (DFO)* 15
artisan lettuce, cucumber, radicchio, red onion, tiny tomatoes, Gaeta olives, finocchiona salame, Asiago cheese, shaved fennel, red wine vinaigrette

CESARE *(GFO)* 14
hearts of romaine lettuce, creamy garlic dressing, ciabatta croutons, white anchovies, shaved Grana Padano cheese

BARBABIETOLE *(GF) (V) (DFO)* 16
roasted tricolor beets, Sicilian pistachio, Taggiasca olives, crumbled Gorgonzola, grainy mustard vinaigrette, microgreens

g **TARTUFATA** *(GF) (V) (DFO)* 18
shredded lettuce, Parmigiano Reggiano, shoestring potatoes, white truffle oil, lemon

Antipasti SMALL PLATES

g **MINESTRONE SARDO** *(GF) (V) (DFO)* 9
vegetable and bean soup, herbs, tomato, Pecorino Sardo, Italian parsley

PROVOLONE *(GFO)* 17
broiled Italian Provolone, extra virgin olive oil, oregano, crushed red pepper, grilled Tuscan sourdough bread

YELLOWFIN TUNA CRUDO* 24
tuna tartare, Calabrian chile, smoked paprika aioli, prosciutto chip, scallion, arancini

POLPETTINE AL FORNO *(GF)* 15
meatballs (beef, veal & pork), ricotta, grated pecorino, fresh basil

g **MELANZANE ALLA PARMIGIANA** *(GF) (V)* 15
eggplant slices, tomato sauce, house-made mozzarella, grated Parmigiano Reggiano, basil

POLPO 29
chargrilled octopus, farro risotto, capers, frisée, scallions, Calabrian chile vinaigrette

FRITTO MISTO 18
crispy fried calamari, shrimp & cherry peppers, lemon, tomato sauce, smoked paprika aioli

COZZE *(GFO)* 18
P.E.I. mussels, white wine, tomatoes, garlic, butter & crostini

SALSICCIA ALLA GRIGLIA *(GF) (DF)* 16
grilled Italian sausage, tomato sauce with sweet peppers

Per la Tavola FOR THE TABLE

SALUMERIA 29
SELECTION OF SLICED MEATS, OLIVES, GIARDINIERA, TARALI, ALMONDS
prosciutto di Parma (aged 30-month) • Felino salame (dry-cured salame)
capocollo (spicy cured pork) • mortadella

FORMAGGI 29
SELECTION OF CHEESES, MOSTARDA, FIG PRESERVE, TOMATO CONFETTURA, FRESH FRUIT, DATES
Moliterno (sheep's milk with truffle) • Taleggio (semi-soft washed rind cow's milk)
Drunken Goat (semi-soft goat's milk cheese steeped in red wine)
Vacche Rosse Parmigiano Reggiano (36-month special reserve cow's milk)

Pizza di Forno a Legna NEAPOLITAN WOOD-FIRED

Add specialty honey to any pizza: Calabrian Hot Honey 5, Truffle Honey 7

Gluten-Free Cauliflower Crust available upon request

THE MARINA VANOFF PIZZA ***ALL CHARITIES AUCTION SPECIALTY PIZZA*** *(V) (DFO) (NFO)* 29
fig preserves, balsamic caramelized onions, ricotta cheese, fresh mint, Sicilian pistachios

MARGHERITA ***THE CLASSIC*** *(V)* 17
San Marzano D.O.P. tomato sauce, mozzarella di bufala, basil, extra virgin olive oil, Parmigiano Reggiano

CARNE ***ITALIAN MEATS*** 24
San Marzano D.O.P. tomato sauce, capocollo, soppressata, crumbled Italian sausage, house-made mozzarella

MIELE E PANCETTA ***HONEY BACON*** 24
pancetta, caramelized onion, roasted garlic, house-made mozzarella, truffle honey, Parmigiano Reggiano

QUATTRO FORMAGGI ***FOUR CHEESE*** *(V)* 21
house-made mozzarella, Fontina Val d'Aosta, Parmigiano Reggiano, stracciatella

Pasta

made fresh daily using 100% Italian semola di grano duro

g **SPAGHETTI CON POLPETTE** 17/32
long thin classic pasta, tomato sauce, meatballs (beef, veal & pork), Pecorino Romano, basil

g **TAGLIATELLE ALLA BOLOGNESE+** 18/34
long flat ribbon strands of pasta with classic Bolognese beef & pork ragu, grated Parmigiano Reggiano, Italian parsley

g **CAPELLINI ALLA CHECCA** *(V) (DFO)* 16/28
angel hair pasta, tomato sauce, grape tomatoes, garlic, basil, fresh stracciatella cheese, extra virgin olive oil

CACIO E PEPE *(V)* 16/28
bucatini (long strands of hollow pasta), cracked black pepper, Italian cheeses, butter, extra virgin olive oil

LINGUINE ALLE VONGOLE 19/36
linguine (long flat pasta), clams, garlic, vermouth, lemon, crushed red pepper, toasted breadcrumbs

RIGATONI 18/34
ridged pasta tubes, Italian sausage, broccolini, crushed red pepper, Pecorino Romano, pesto cream sauce

RAVIOLI+ 17/32
stuffed pasta squares of sweet potato, Arborio rice, sage, poached garlic cream, crushed amaretti cookies, hazelnuts

GNOCCHI+ 17/32
potato dumplings, oven-roasted tomatoes, wild mushrooms, Italian parsley, garlic cream sauce

LASAGNA AL FORNO+ 36
wood-fired casserole of layered fresh pasta, classic Bolognese beef & pork ragu, ricotta, tomato sauce, mozzarella, toasted breadcrumbs, Parmigiano Reggiano

+pastas made with eggs

Contorni SIDES

PATATE ALL'ARRABBIATA *(GF) (DF)* 8
twice-cooked potatoes with Calabrian peppers & paprika aioli

ASPARAGI GRATINATI *(GF) (V) (DFO)* 9
broiled jumbo asparagus with house-made mozzarella & Parmigiano Reggiano

RAGÙ DI FUNGHI SELVATICI *(GF) (DF)* 12
wild mushroom with cipollini onions & demi-glace

PEPERONATA *(GF) (V) (DF)* 7
sweet & spicy vinegar peppers

Di Monte FROM THE LAND

g **POLLO ALLA PARMIGIANA** *(GFO)* 29
chicken breast, tomato sauce, house-made mozzarella, spaghetti, fresh basil

POLLO MATTONE *(GF)* 32
brick-roasted half chicken, baby green beans, shallot butter sauce, oven-roasted tomatoes

g **PICCATA** *(GFO)* 39
veal loin, lemon, white wine, capers, Italian parsley, garlic sautéed spinach

BRACIOLA DI VITELLO *(GF)* 69
chargrilled veal chop (14oz center-cut), cauliflower puree, vegetables, balsamic jus, onion confettura

OSSO BUCO *(GF)* 54
72-hour braised center cut veal shank, saffron risotto, braising jus and gremolata

FILETTO DI MANZO* *(GF) (DFO)* 56
beef tenderloin (8oz center cut Angus beef), wild mushrooms, Marsala wine, roasted potatoes, herb garlic butter

COTOLETTA ALLA MILANESE* *(DF)* 52
breaded 12oz veal chop, arugula, Redlands tomatoes, red onion, lemon vinaigrette

Di Mare FROM THE SEA

DENTICE *(GFO)* 46
locally caught yellowtail snapper, "ORC Classic Style", sherry & caper butter sauce, broccolini

TONNO* *(GF) (DFO)* 42
peppercorn seared rare yellowfin tuna, creamy potatoes, Chianti jus & shoestring potatoes

BRANZINO *(GFO) (DFO)* 44
Mediterranean sea bass, fregola Sarda, tomato, olives, lemon, red onions, baby kale

g **ZUPPA DI PESCE** *(GFO) (DF)* 48
P.E.I. mussels, clams, shrimp, local grouper, calamari, tomato broth, crostini

ADD BUTTER-POACHED COLD-WATER LOBSTER TAIL TO ANY MENU SELECTION 36
ADD SHAVED FRESH TRUFFLE TO ANY MENU SELECTION (Subject to availability) M.P.
ADD 100-YEAR-OLD BALSAMIC TO ANY MENU SELECTION 18

g ***Indicates Gianni's Signatures***

(GF) = Gluten-Free (V) = Vegetarian (DF) = Dairy-Free (O)= Option Upon Request

Prepared in our kitchen that commonly handles wheat products 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.*

Signature Cocktails

15 EA

SANGRIA (NAPOLI)
Cabernet OR Chardonnay, St.Germain Liqueur, Prosecco, Lemon Juice, Peach Purée, Citrus

BACIO ITALIANO (ROME)
Grey Goose Vodka, Prosecco, Luxardo Syrup, Lime Juice, Passion Fruit Purée, Luxardo Cherry

ITALIAN MARGARITA (MILANO)
ORC Patrón Añejo 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)
Ilegal 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

NEGRONI SBAGLIATO (FLORENCE)
Campari Liqueur, Antica Sweet Vermouth, Prosecco, Orange Peel

CETRIOLO SPRITZ (SICILY)
Bacardi Superior Rum, Lime Juice, Lemon Juice, Prosecco, Muddled Cucumber

SOGNO ITALIANO (SARDINIA)
Bombay Sapphire Gin, Gianni Citrus Hibiscus Syrup, Lillet Liqueur, Limoncello Liqueur, Lemon Juice, Dehydrated Lime

BLACK MANHATTAN (LOMBARDIA)
Zacapa Rum, Antica Sweet Vermouth, Romano Amaro Liqueur, Luxardo Cherry Juice, Angostura Bitters, Orange Bitters, Luxardo Cherry

CONSAPEVOLE (N/A) (BOLOGNA)
Fluère Botanical, Elderflower Syrup, Lime Juice, Cucumber

COS-NO-POLITA (N/A) (CAMPANIA)
Lyre's White Cane, Triple Sec, Lime Juice,Cranberry Juice, Lemon Twist

NO-GRONI (N/A) (VENETO)
Pathfinder Hemp & Root, Damrak Gin,Giffard Blood Orange Syrup, Orange Peel

Beers

OCEAN REEF 'THE POINT' IPA 6.50 EA

DOMESTIC 5.50 EA
Bud Light, Miller Lite, Michelob Ultra

IMPORTED & SPECIALTY BEERS 6.50 EA
Peroni Nastro Azzurro, Heineken, Blue Moon, Funky Buddha Vibin' Groovable Lager, Lagunitas DayTime IPA,Sandbar Sunday Wheat Ale, Athletic Brewing Company N/A, Omision Pale Ale (Gluten-Free)

indicates members' choice

Prosecco, Champagne & Sparkling

	G	Q	B
Ca' Furlan, Prosecco Brut Cuvée Mariana Rosé, Veneto, Italy 200ML			15
Ramona, Sparkling Rose, Abruzzo, Italy 250ML **(N/A)**			15
Sparkling Brut, Chandon, California, 187ML			16
Prosecco, La Marca di Conegliano, Treviso, Veneto, Italy	12		35
Moscato d'Asti, Massolino, Piemonte, Italy	12		36
Sparkling Brut Rosé, Piper-Sonoma, Sonoma, California	15		48
Champagne, Moët & Chandon "Impérial", France, 187mL			30
Champagne, Veuve Clicquot "Yellow Label", France			120
Champagne Rosé Brut, Billecart-Salmon, France			225
Champagne, Dom Pérignon, France			350

White & Rosé Wines

	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
Sauvignon Blanc, Frenzy, Marlborough, New Zealand	13	20	48
Chardonnay, Sonoma-Cutrer "RRR", Sonoma Coast, California	13	20	48
Rosé, Château d'Esclans "Whispering Angel", Provence, France	13	20	48
Turbiana, Tommasi "Le Fornaci", Lugana, 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
Chardonnay, Stags' Leap, Napa Valley, California	18	24	54
Vermentino di Gallura Superiore, Jankara, Sardinia, Italy	19	26	60
Chardonnay, Frank Family, Carneros, 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, Moulin de Gassac, Languedoc, France	5	9	26
Cabernet Franc, Austin Hope "Quest", Paso Robles, California	10	14	35
Pinot Noir, Highlands Forty One, Monterey, California	10	14	35
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
Chianti Classico, Pasqua, Toscana, Italy	15	22	48
Nebbiolo, Renato Ratti "Ochetti", Piemonte, Italy	17	23	51
Montepulciano d'Abruzzo, Tiberio, Abruzzo, Italy	19	25	58
Red Blend, Decoy Limited, Alexander Valley, California	20	26	60
Super Tuscan, Marchesi Antinori "Il Bruciato", Toscana, Italy	20	26	60
Super Tuscan, Tenuta dell'Ornellaia "Le Volte", Toscana, Italy	24	30	72

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			250

New World White Wines

	G	Q	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	25	31	89
Chardonnay, Far Niente, Napa Valley, California			125

Old World Red Wines

Rosso di Montalcino, Castello Banfi, Toscana, Italy			58
Saint-Émilion, Château La Caze Bellevue, France			60
Barbera d'Asti Superiore, La Spinetta "Ca' di Pian", Piemonte, Italy			65
Chianti Classico Riserva, Villa Antinori, Toscana, Italy			72
Barbaresco, Reversanti, Piemonte, Italy	26	32	80
Burgundy, Domaine Gachot-Monot, Côte de Nuits-Villages, France			93
Brunello di Montalcino, Caparzo, Toscana, Italy	35	41	105
Super Tuscan, Fuligni "S.J.", Toscana, Italy			105
Valpolicella Ripasso, Bertani, Veneto, Italy			105
Barolo, Prunotto, Piemonte, Italy	40	46	121
Barolo, Gianni Gagliardo, Piemonte, Italy			140
Brunello di Montalcino, Frescobaldi "Castel Giocondo", Toscana, Italy			150
Brunello di Montalcino, Castello Banfi, Toscana, Italy	45	51	154
Amarone della Valpolicella, Bertani, Valpantena, Veneto, Italy			156
Amarone della Valpolicella, Zenato, Veneto, Italy			158
Super Tuscan, Le Serre Nuove dell'Ornellaia, Toscana, Italy			165
Brunello di Montalcino, Castello Banfi "Poggio alle Mura", Toscana, Italy			186

New World Red Wines

Pinot Noir, Duckhorn "Migration", Sonoma Coast, California			60
Malbec, Bramare, Mendoza, Argentina	22	28	66
Cabernet Sauvignon, DAOU "Reserve", Paso Robles, California	25	31	75
Merlot, Duckhorn, Napa Valley, California	25	31	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	22	28	85
Cabernet Sauvignon, ALH "Hobbs", Coombsville, California	30	36	90
Red Blend, Stags' Leap "The Investor", Napa Valley, California	35	41	102
Pinot Noir, Goldeneye, Anderson Valley, California	35	41	105
Pinot Noir, White Walnut "Ocean Reef Selection", Willamette Valley, Oregon	35	41	105
Pinot Noir, Williams Selyem, "Ocean Reef Selection", Russian River Valley, California	40	46	120
Cabernet Sauvignon, Hourglass "Ocean Reef Selection", Napa Valley, California	40	46	120
Pinot Noir, Paul Hobbs, Russian River Valley, California	42	48	126
Cabernet Sauvignon, Gamble Estates "Ocean Reef Selection", Napa Valley, California			150
Cabernet Sauvignon, Odette "Adaptation", Napa Valley, California			165
Cabernet Sauvignon, Caymus, Napa Valley, California			192
Cabernet Sauvignon, Silver Oak, Alexander Valley, California			205
Cabernet Sauvignon, Paul Hobbs, Napa Valley, California			225

G - GLASS | **Q** - QUARTINO | **B** - BOTTLE