

## Insalata SALADS

Add Prosciutto di Parma to any menu selection 12

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

**MISTA** (GF) (V) (DFO) 15  
chopped artisan lettuce, baby tomatoes, cucumber, Gaeta olives, red onions, carrots, Asiago cheese, red wine vinaigrette

**CESARE** (GFO) 14  
chopped 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

**TARTUFATA** (GF) (V) (DFO) 18  
shredded lettuce, Parmigiano Reggiano, shoestring potatoes, shaved baby bella mushroom, white truffle oil, lemon

## Antipasti SMALL PLATES

**MINISTRONE SARDO** (GF) (V) (DFO) 9  
vegetable and bean soup, herbs, tomato, pecorino Sardo, Italian parsley

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

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

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

**POLPO** (GF) (DF) 29  
chargrilled octopus, cannellini bean & vegetable ragu, red pepper, capers, frisée, scallion, Calabrian chile vinaigrette

**FRITTO MISTO** 18  
calamari, shrimp & cherry peppers, lemon, tomato sauce and smoked paprika aioli

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

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

## Salumi & Formaggi CURED MEATS AND CHEESES

**Selection of sliced meats, olives, giardiniera, tarali, almonds** 29  
prosciutto di Parma (aged 30 month) • coppa stagionata • finocchiona • mortadella

**Selection of Italian cheeses, mostarda, fig spread, tomato confiture, fresh fruit, dates** 29  
Tallegio • 36-month Red Cow Parmigiano Reggiano • truffle pecorino • Gorgonzola

(GF) = Gluten-Free (V) = Vegetarian (DF) = Dairy-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.

# Gianni

## RISTORANTE

## Pizza di Forno a Legna NEOPOLITAN WOOD-FIRED

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

Gluten Free Cauliflower Crust available upon request

**THE KATHERINE VANOFF PIZZA** All Charities Auction-Winning Specialty Pizza 29  
fig preserves, caramelized onion, house-made mozzarella, arugula, walnuts and crumbled goat cheese (V) (DFO)

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

**PEPPERONI** 14  
pepperoni, San Marzano D.O.P. tomatoes, house-made mozzarella

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

**HONEY BACON** 24  
Italian smoked pancetta, caramelized onion, roasted garlic, house-made mozzarella, truffle honey & Parmigiano Reggiano

## Pasta

made fresh daily using 100% Italian semola di grano duro

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

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

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

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

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

**RAVIOLI+** 17/32  
Italian Sausage & risotto filled ravioli, broccolini, crushed red pepper, Pecorino Romano and pesto cream sauce

**GNOCCHI+** 17/32  
potato dumplings, oven roasted tomatoes, wild mushrooms, Italian parsley and 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 and Parmigiano Reggiano

+pastas made with eggs

## Contorni SIDES

**RADICCHIO TREVIGIANO** (GF) (DFO) 9  
grilled treviso radicchio with torched taleggio cheese and creamy garlic aioli

**RAGU DI FUNGHI SELVATICI** (GF) (DF) 12  
wild mushroom & cipolini ragu

**GRATIN DI ASPARGI** (GF) (DFO) 9  
broiled jumbo asparagus with Grana Padano & house-made mozzarella

**PATATE ALL'ARRABBIATA** (GF) (DF) 8  
twice-cooked potatoes tossed in spicy aioli

## Di Monte FROM THE LAND

**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 gravy, oven-roasted tomatoes

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

**AGNELLO** (GFO) 75  
roasted rack of lamb, parsnip puree, crispy onion rings, vegetables and chianti jus

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

**FILETTO DI MANZO\*** (GF) (DFO) 56  
grilled 8 oz Angus beef tenderloin, herb garlic butter, parmigiano creamed spinach and roasted potatoes

**COTOLETTA ALLA MILANESE\*** (DF) 52  
breaded 12 oz 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) (DF) 44  
Classic Livornese style: tomatoes, capers and olives with vegetables

**ZUPPA DI PESCE** (DF) (GFO) 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

## Signature Cocktails

1.5 EA

### SANGRIA (NAPOLI)

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

### LAMPONE MARTINI (SICILY)

ORC Patrón Añejo Tequila, St.Germain Elderflower Liqueur, Lime Juice, Raspberry Purée, Lime

### 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)

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

### GIANNI SPRITZ (AMALFI)

Grey Goose Le Citron Vodka, Limoncello, Prosecco, Basil, Lemon Twist

### AMARO NEGRONI (LOMBARDIA)

Tanqueray Gin, Campari Liqueur, Cynar Liqueur, Orange

### MIRTO MOJITO (SARDINIA)

Bacardí Superior Rum, Wild Sardinian Mirto Liqueur, Simple Syrup, Lime Juice, Club Soda, Mint

### 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

### FUOCO E FUMO (N/A) (VENETO)

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

## 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 Vibe' Groovable Lager, Lagunitas DayTime IPA, Sandbar Sunday Wheat Ale, Athletic Brewing Company N/A, Omision Pale Ale (Gluten-Free)

## Prosecco, Champagne & Sparkling

G Q B

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

195

Champagne, Dom Pérignon, France

350

## White & Rosé Wines

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

✦ 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

Cabernet Sauvignon, Ocean Reef Private Reserve, California

5

9 26

Red Blend, Ocean Reef Private Reserve, California

5

9 26

Pinot Noir, Bouchard Aîné & Fils, Burgundy, France

5

9 26

Cabernet Sauvignon, Austin Hope "Quest",

10

14 35

Paso Robles, California

Pinot Noir, Highlands Forty One, Monterey, California

10

14 35

Pinot Noir, J Vineyards, Sonoma, Monterey,

15

22 48

Santa Barbara, California

Super Tuscan, Brancaia "Tre", Toscana, Italy

15

22 48

Cabernet Sauvignon, Hess "Maverick Ranches",

15

22 48

Paso Robles, California

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

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

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

80

Burgundy, Domaine Gachot-Monot, Côte de Nuits-Villages, France

93

Brunello di Montalcino, Caparzo, Toscana, Italy

105

Super Tuscan, Fuligni "S.J.", Toscana, Italy

105

Valpolicella Ripasso, Bertani, Veneto, Italy

105

Barolo, Prunotto, Piemonte, Italy

121

Amarone della Valpolicella, Bertani Valpantena, Veneto, Italy

132

Barolo, Gianni Gagliardo, Piemonte, Italy

140

Brunello di Montalcino, Frescobaldi "Castel Giocondo", Toscana, Italy

150

Brunello di Montalcino, Castello Banfi, Toscana, Italy

154

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

66

Cabernet Sauvignon, DAOU "Reserve", Paso Robles, California

75

Merlot, Duckhorn, Napa Valley, California

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

90

Cabernet Sauvignon, ALH "Hobbs" Coombsville, California

90

Pinot Noir, Goldeneye, Anderson Valley, California

105

Pinot Noir, White Walnut "Ocean Reef Selection", Willamette Valley, Oregon

105

Cabernet Sauvignon, Far Niente "Post & Beam", Napa Valley, California

110

Cabernet Sauvignon, Duckhorn, Napa Valley, California

120

Pinot Noir, Paul Hobbs, Russian River Valley, California

126

Cabernet Sauvignon, Odette "Adaptation", Napa Valley, California

165

Cabernet Sauvignon, Caymus, Napa Valley, California

192

Red Blend, Justin "Isosceles", Paso Robles, California

198

Cabernet Sauvignon, Silver Oak, Alexander Valley, California

205

Cabernet Sauvignon, Paul Hobbs, Napa Valley, California

225

Cabernet Sauvignon, Spottswoode "Lyndenhurst", Napa Valley, California

245

Pinot Noir, Williams Selyem, Sonoma Coast, California

245

Cabernet Sauvignon, DANA "VASO Ocean Reef Selection",

300

Napa Valley, California

G - GLASS | Q - QUARTINO | B - BOTTLE

✦ indicates members' choice