

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 & cipollini 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 purée, 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 "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

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