

SPAGHETTI AL FORMAGGIO PARMIGIANO

VEG 28

Our show-stopping spaghetti with San Marzano sauce & basil, tossed in Whiskey flambéed wheel of Parmigiano Reggiano cheese at your table. Price per person, minimum 2 persons

ADD

CHICKEN

MEATBALLS

SAUSAGE

SHRIMP

FRUTTI DI MARE

10

13

14

24

31



LIVE LOBSTER

GF

Minimum 2.2 lbs per person. Price per person. Surcharge on lobster larger than 2.2 lbs. When available

MARKET PRICE

LIVE OYSTER

Imported weekly and into our salt water aquarium. When available

MARKET PRICE



ANTIPASTI

APPETIZER

ALL' ITALIANA	Imported Italian salami, prosciutto, mortadella, provolone cheese, olives, buffalo mozzarella cheese	19 ⁵
IMPEPATA DI COZZE	GF Black mussels, white wine, garlic When available	19 ⁵
BRUSCHETTA NAPOLI	V Diced tomatoes, Italian olive oil, garlic, basil	10 ⁵
BRUSCHETTA RUCOLA	Mozzarella cheese, Parma ham, arugula, garlic, basil	12 ⁵
MELANZANE PARMIGIANA	VEG Breaded eggplant, mozzarella cheese, tomato, basil	16
CALAMARI FRITTI	Crispy calamari, San Marzano sauce	16
ARTICHOKE AGLIO E OLIO	V GF Steamed jumbo whole artichoke, olive oil, garlic	13 ⁵

ZUPPE

SOUP

MINISTRONE	V Seasonal vegetables, homemade vegetable broth	10 ⁵
PASTA E FAGIOLI	Italian beans, pasta, homemade vegetable broth	10 ⁵
ZUPPA DI PESCE	GF White fish, shrimp, calamari, black mussels, clams, homemade fish stock	19 ⁵

INSALATE

SALAD

MISTA	GF Mixed greens, cherry tomatoes, homemade Italian dressing	8
CESARE	VEG Romaine hearts, homemade croutons, Parmesan cheese, homemade Caesar dressing	10
CAPRESE	VEG GF Ripe tomatoes, buffalo mozzarella	16
DI POLPO	GF Locally caught octopus, marinated in olive oil, lemon	19 ⁵
DI RUCOLA	VEG Arugula, cherry tomatoes, red onion, Parmesan cheese, balsamic glaze	13 ⁵

PASTA

SPAGHETTI ALLA PUTTANESCA	VEG Garlic, San Marzano sauce, olives, capers	25
LINGUINE AI FRUTTI DI MARE	Mixed seafood, garlic, white wine, San Marzano sauce	39
PAPPARDELLE BOLOGNESE	Homemade pappardelle, San Marzano meat sauce	29 ⁵

LOBSTER RAVIOLI	Homemade ravioli, Vodka sauce, fresh lobster	39 ⁵
PORCINI RAVIOLI	Homemade ravioli, porcini mushroom, tartufo, Parmesan cheese	29 ⁵
LINGUINE ALLE VONGOLE VERACI	Sautéed clams, garlic, olive oil. When available	33 ⁵
RIGATONI AI 4 FORMAGGIO	VEG Homemade rigatoni, Parmesan cheese, Mozzarella cheese, San Marzano sauce	25
FETTUCCINE ALFREDO	VEG Homemade fettuccine, Parmesan cheese, cream sauce w/ Chicken	25 33 ⁵
RISOTTO ALLA PESCATORE	Shrimp, mussels, clams, calamari	39
PENNE PRIMAVERA	VEG Sautéed seasonal organic vegetables, San Marzano sauce, hint of cream	30
ORECCHIETTE BROCCOLI RAPINI E SALCICCIA	Broccoli rapini, Italian sausage, aglio e olio	33
GNOCCHI AL TARTUFO	VEG Homemade gnocchi, imported black truffles, cream sauce w/Chicken	30 36 ⁵
SCAMPI GIANNI	Spaghetti, shrimp, San Marzano sauce, hint of cream	39
RISOTTO E BURRATA	Burrata cheese, Parmesan cheese, onion, saffron arborio rice	39

GF GLUTEN-FREE PASTA AVAILABLE UPON REQUEST

CARNE, POLLO, PESCE E CROSTACEI

BEEF, CHICKEN, FISH & SEAFOOD

POLLO VITELLO PARMIGIANA	Lightly breaded cutlets, tomato, mozzarella cheese	CHICKEN 33 VEAL 38
VITELLO AL LIMONE	Veal cutlet, lemon sauce	37 ⁵
VITELLO ALLA PIZZAIOLA	Veal cutlet, tomato, capers, black olives, basil	37 ⁵
OSSOBUCO ALLA MILANESE	Braised veal shank, white wine, Italian herbs	44 ⁵
FILETTO AI FUNGHI PORCINI	Sliced 6 oz. Certified Angus filet mignon, wild mushroom, cream sauce	39
CATCH OF THE DAY	GF Grilled, lemon, white wine or Livornese	MARKET PRICE
COWBOY RIBEYE STEAK	20 oz. Certified Angus Beef	60 ⁵
WILD NORWEGIAN SALMON	Pan seared, thyme, garlic, clarified butter	37 ⁵
FRESH BRANZINO	Grilled or baked al limone When available	46
FRESH TURBOT	When available	MARKET PRICE

CONTORNI

SIDE DISHES

BROCCOLI RAPINI	9 ⁵	PATATE AL FORNO	4 ⁵	FAGIOLI ALL' OLIO	4 ⁵
Sautéed with garlic	V GF	Roasted potatoes, rosemary, onions	V GF	Sautéed Italian beans, garlic, olive oil, rosemary	GF
POLENTA AL TARTUFO	5 ⁵	VEGETALI	4 ⁵	PISELLI ALLA PANCETTA	4 ⁵
Creamy cornmeal with imported truffles	VEG	Sautéed vegetables with garlic, olive oil	V GF	Sautéed sweet peas, Italian bacon	
POLENTA FRITTA	4 ⁵	RISOTTO MILANESE	4 ⁵		
Fried cornmeal	VEG	Saffron risotto	VEG		

GF GLUTEN FREE V VEGAN VEG VEGETARIAN

Service charge is not included. All prices are in US \$ and subject to change

BUBBLES



CHAMPAGNES & SPARKLING

VILLA SANDI PROSECCO SUPERIORE Valdobbiadene, Italy	14	65
VILLA SANDI "IL FRESCO" PROSECCO ROSÉ Valdobbiadene, Italy	14	65
DA LUCA PROSECCO Sicily, Italy	9	42
LUNETTA PROSECCO Veneto, Italy		56
VEUVE CLICQUOT BRUT Reims, France		128
MOËT & CHANDON BRUT IMPERIAL Epernay, France		114
MOËT & CHANDON BRUT IMPERIAL ROSÉ Epernay, France		127
MOËT & CHANDON BRUT ICE IMPERIAL Epernay, France		127
DOM PÉRIGNON BRUT Hautvillers, France		310
MOSCATO Italy		42

WHITES



PINOT GRIGIO

BERTANI DUE UVE Trentino, Italy	12	56
SANTA MARGHERITA Valdadige, Italy	11	51
ATTEMs PINOT GRIGIO Friuli, Italy		56
PINOT GRIGIO Argentina	9	42

SAUVIGNON BLANC

MATUA Malborough, New Zealand	10	46
NAUTILUS ESTATES Malborough, New Zealand	14	65
SILVERADO Napa Valley, USA		65
DUCKHORN Napa Valley, USA	18	83
SAUVIGNON BLANC Chile	9	42

CHARDONNAY

FRESCOBALDI POMINO BIANCO Tuscany, Italy	12	56
JOSH CELLARS California, USA	12	56
KENDALL-JACKSON California, USA		61
BRAMITO DELLA SALA Umbria, Italy	14	65
JORDAN Russian River Valley, USA	21	96
CHARDONNAY Argentina	9	42

ADDITIONAL WHITES

LA SCOLCA GAVI Piedmont, Italy	11	51
SANTA CRISTINA ORVIETO CLASSICO Umbria, Italy	11	51
GUADO AL TASSO VERMENTINO Bolgheri, Italy		56
CAVIT RIESLING Trentino, Italy	9	42
DR "L" LOOSEN BROS Mosel, Germany	11	51
CAVIT MOSCATO Pavia, Italy	11	51

ROSÉ & BLUSH



M DE MINUTY Côtes de Provence, France	10	46
FLEURS DE PRAIRIE Côtes de Provence, France	12	56
ALIE BY FRESCOBALDI Tuscany, Italy		51
WHISPERING ANGEL Côtes de Provence, France		60
WHITE ZINFANDEL California, USA	9	42

ITALIAN BEER

NASTRO AZZURRO PERONI BIRRA MORETTI	9	
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REDS



PINOT NOIR

BREAD & BUTTER California, USA		51
KENDALL JACKSON "VINTNER'S RESERVE" California, USA	14	65
DECOY Sonoma Valley, USA	17	79
CAMBRIA JULIA'S VINEYARD Santa Maria Valley, USA	19	84
MEIOMI California, USA		71
PINOT NOIR Chile	9	42

MERLOT

NOBLE VINES 181 Lodi, California		56
WENTE VINEYARDS "SANDSTONE" California, USA	11	51
DECOY Sonoma County, USA	17	79
THORN BYTHE PRISONER Napa Valley, USA		110
DUCKHORN Napa Valley, USA		129
MERLOT Argentina	9	42

MALBEC

CATENA Mendoza, Argentina	12	56
MORANEGRA San Juan, Argentina		72
MALBEC Argentina	9	42

CABERNET SAUVIGNON

JOSH CELLARS California, USA	12	56
CHATEAU SMITH Washington, USA		65
WENTE WETMORE California, USA	14	65
ROBERT MONDAVI BOURBON BARRELAGED California, USA		51
ARROWOOD Sonoma County, USA		77
DECOY Sonoma County, USA	17	79
SIMI Sonoma County, California, USA		74
JORDAN Alexander Valley, USA		126
FREEMARK ABBEY Napa Valley, USA	25	113
SILVERADO Napa Valley, USA		121
HERITANCE Rutherford, USA		122
CABERNET SAUVIGNON Argentina	9	42

CELLARS TREASURES

GAJA BARBARESCO Piedmont, Italy		263
TIGNANELLO Tuscany, Italy		199
FRESCOBALDI MORMORETO Tuscany, Italy		181
GUADO AL TASSO Bolgheri, Italy		176
SASSICAIA Bolgheri, Italy		456
MASI COSTASERA AMARONE DELLA VALPOLICELLA CLASSICO Veneto, Italy		127
BERTANI AMARONE DELLA VALPOLICELLA CLASSICO Veneto, Italy		239
CAYMUS Cabernet Sauvignon Napa Valley, USA		182
OPUS ONE Cabernet Sauvignon Napa Valley, USA		585

ADDITIONAL REDS

689 RED BLEND Napa Valley, USA	14	65
EDMEADES RED ZINFANDEL Mendocino, USA		56
PARADUXX BY DUCKHORN Napa Valley, USA		146

SANGRIA



WHITE OR RED Secret recipe of Lara	11	47
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ITALIAN REDS



SERRE DEI ROVERI NEBBIOLO D'ALBA Piedmont, Italy		46
VIETTI BARBERA D'ALBA Piedmont, Italy	14	65
MICHELE CHIARLO BARBERA D'ASTI Piedmont, Italy	11	51
BATASIOLO BARBARESCO Piedmont, Italy	19	85
BATASIOLO BAROLO RISERVA Piedmont, Italy	22	101
ALLEGRIINI VALPOLICELLA Veneto, Italy		51
CAVALIERE D'ORO CHIANTI Tuscany, Italy		46
FRESCOBALDI NIPOZZANO CHIANTI RUFINA RISERVA Tuscany, Italy	16	74
ANTINORI PÈPPOLI CHIANTI CLASSICO Tuscany, Italy	14	65
RUFFINO DUCALE ORO CHIANTI CLASSICO RISERVA Tuscany, Italy		93
BANFI ROSSO DI MONTALCINO Tuscany, Italy	15	70
BANFI BRUNELLO DI MONTALCINO Tuscany, Italy		115
LUCENTE "MERLOT/SANGIOVESE" Tuscany, Italy	18	83
IL FAUNO "BORDEAUX BLEND" Tuscany, Italy	21	96
MAZZEI PHILIP CABERNET SAUVIGNON Tuscany, Italy		119
ZOLLA PRIMITIVO DI MANDURIA Puglia, Italy	10	46
PLANETA ETNA ROSSO Sicily, Italy	12	56
CHIANTI Italy	9	42

APERITIF

SOPHIA'S MARTINI (bitter/sour) 15 Aperol, Grey Goose vodka, passion fruit, sweet & sour
APEROL SPRITZ 14.5 Lunetta Prosecco, Aperol spritz, soda, slice of orange, optional green olive
CASTELLAMMARE 15 Lunetta Prosecco, St-Germain, cranberry juice, orange slice
PARADISE ITALIANO 15 Montelobos, Aperol, agave, coconut liqueur, lime, pineapple juice

MARTINIS

GIANNI'S (signature cocktail) 15 Grey Goose L'Orange Midori, Grand Marnier, Blue Curaçao, orange, pineapple juice
SUMMER BERRY (sweet) 14.5 Absolut Citron, Hpnotic liqueur, lime, strawberry, raw sugar
LYCHEE 13.5 Vodka, lychee purée, lychee fruit
PASSION FRUIT (sweet) 14.5 Vodka, Hpnotic liqueur, passion fruit, passion fruit juice
LIMONCELLO DROP 13.5 Vodka, Limoncello, roses lime juice
CHOCOLATE 13.5 Van Gogh Dutch Chocolate, Amaretto Disarrono, Baileys, Frangelico, chocolate gelato
EXPRESSO 13.5 Van Gogh Double Espresso, espresso coffee, Baileys, Amaretto di Saronno, Kahlúa, Frangelico

COCKTAILS

STRAWBERRY, MANGO, PASSION FRUIT OR BASIL MOJITO 15 Classic style Mojito with different flavors to choose from
ROYAL MOJITO 14.5 Diplomático Planas rum, fresh mint, lime, raw sugar, splash of Villa Sandi Prosecco
SGROPPINO 13.5 Prosecco, lemon sorbet, limoncello
BLOODY CAESAR (sweet) 14.5 Vodka, clamato juice, lime juice, worchestershire sauce, tabasco, salt, black pepper
MOSCOW MULE 13.5 Vodka, ginger beer, lime juice
ONE HAPPY ISLAND 13.5 Canaima Gin, Cocchi Americano, lime juice, vanilla syrup, passion fruit pulp, dash Peychaud's, grapefruit bitters
FRESH MEZCAL 13.5 Montelobos, Cointreau, fresh lime juice

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DESSERT

CHOCOLATE SALAMI 8.5

Traditional in our family, smooth chocolate ganache, crunchy nuts, and vanilla biscuits

TIRAMISU 10.5

Homemade with ladyfingers, fresh whipped cream and Italian mascarpone cream cheese

CANNOLI SICILIANA 11

Homemade Italian pastry and fresh ricotta

FRESH FRUITS & HOMEMADE SORBET 11

Mixed fresh fruits served with Gelatissimo mango and lemon sorbet

ITALIAN LEMON TART 11

Light lemon tart

NEW YORK CHEESECAKE 11

Traditional New York Cheesecake with your choice of Chocolate, Strawberry or Caramel topping

DARK CHOCOLATE MOUSSE CAKE 11.5

Dark chocolate mousse, dark chocolate cake, ganache

CRÈME BRÛLÉE 10.5

Vanilla infused French style custard with bruleéd sugar on top

Gelatissimo **GELATO 9.5**

Tangerine, Hazelnut, Strawberry, Milk Chocolate or Vanilla



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CORDIALS / LIQUEURS

BAILEYS 11.5

LIMONCELLO 11.5

GRAPPA 11.5

AMARETTO DISARONNO 11.5

AVERNA AMARO SICILIANO 11.5

FERNET-BRANCA 11.5

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ESPRESSO & CAPPUCCINO

COFFEE 3.5

DECAF COFFEE 3.5

ESPRESSO 3.5

DECAF ESPRESSO 3.5

CAPPUCCINO 4.5

DECAF CAPPUCCINO 4.5

ORGANIC TEA 3.5

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SPECIALTY COFFEE

ITALIAN COFFEE 16

Amaretto Disaronno, coffee and fresh cream

BAILEYS COFFEE 13.5

Baileys, coffee and fresh cream

B52 COFFEE 13.5

Kahlúa, Baileys and Grand Marnier



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