

SPAGHETTI AL FORMAGGIO PARMIGIANO VEG 24⁵ 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 CHICKEN9 MEATBALLS11⁵ SAUSAGE12⁵ SHRIMP21 FRUTTI DI MARE27 			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 		
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ANTIPASTI APPETIZER		
ALL’ ITALIANA	Imported Italian salami, prosciutto, mortadella, provolone cheese, olives, buffalo mozzarella cheese	17
IMPEPATA DI COZZE	GF Black mussels, white wine, garlic When available	17
BRUSCHETTA NAPOLI	V Diced tomatoes, Italian olive oil, garlic, basil	9 ⁵
BRUSCHETTA RUCOLA	Mozzarella cheese, Parma ham, arugula, garlic, basil	11
MELANZANE PARMIGIANA	VEG Breaded eggplant, mozzarella cheese, tomato, basil	14
CALAMARI FRITTI	Crispy calamari, San Marzano sauce	14
ARTICHOKE AGLIO E OLIO	V GF Steamed jumbo whole artichoke, olive oil, garlic	12

ZUPPE SOUP		
MINISTRONE	V Seasonal vegetables, homemade vegetable broth	9 ⁵
PASTA E FAGIOLI	Italian beans, pasta, homemade vegetable broth	9 ⁵
ZUPPA DI PESCE	GF White fish, shrimp, calamari, black mussels, clams, homemade fish stock	17

INSALATE SALAD		
MISTA	GF Mixed greens, cherry tomatoes, homemade Italian dressing	7
CESARE	VEG Romaine hearts, homemade croutons, Parmesan cheese, homemade Caesar dressing	9
CAPRESE	VEG GF Ripe tomatoes, buffalo mozzarella	14
DI POLPO	GF Locally caught octopus, marinated in olive oil, lemon	17
DI RUCOLA	VEG Arugula, cherry tomatoes, red onion, Parmesan cheese, balsamic glaze	12

PASTA		
SPAGHETTI ALLA PUTTANESCA	VEG Garlic, San Marzano sauce, olives, capers	22
LINGUINE AI FRUTTI DI MARE	Mixed seafood, garlic, white wine, San Marzano sauce	35
PAPPARDELLE BOLOGNESE	Homemade pappardelle, San Marzano meat sauce	26

LOBSTER RAVIOLI	Homemade ravioli, Vodka sauce, fresh lobster	34 ⁵
PORCINI RAVIOLI	Homemade ravioli, porcini mushroom, tartufo, Parmesan cheese	26
LINGUINE ALLE VONGOLE VERACI	Sautéed clams, garlic, olive oil. When available	29
RIGATONI AI 4 FORMAGGIO VEG	Homemade rigatoni, Parmesan cheese, Mozzarella cheese, San Marzano sauce	22
FETTUCCINE ALFREDO VEG	Homemade fettuccine, Parmesan cheese, cream sauce w/ Chicken	22 29 ⁵
RISOTTO ALLA PESCATORE	Shrimp, mussels, clams, calamari	35
PENNE PRIMAVERA VEG	Sautéed seasonal organic vegetables, San Marzano sauce, hint of cream	26 ⁵
ORECCHIETTE BROCCOLI RAPINI E SALCICCIA	Broccoli rapini, Italian sausage, aglio e olio	29
GNOCCHI AL TARTUFO VEG	Homemade gnocchi, imported black truffles, cream sauce w/Chicken	26 ⁵ 32
SCAMPI GIANNI	Spaghetti, shrimp, San Marzano sauce, hint of cream	35
RISOTTO E BURRATA	Burrata cheese, Parmesan cheese, onion, saffron arborio rice	35

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	CHICKEN29 VEAL33
VITELLO AL LIMONE	Veal cutlet, lemon sauce	33
VITELLO ALLA PIZZAIOLA	Veal cutlet, tomato, capers, black olives, basil	33
OSSOBUCO ALLA MILANESE	Braised veal shank, white wine, Italian herbs	39
FILETTO AI FUNGHI PORCINI	Sliced 6 oz. Certified Angus filet mignon, wild mushroom, cream sauce	35
CATCH OF THE DAY	GF Grilled, lemon, white wine or Livornese	MARKET PRICE
COWBOY RIBEYE STEAK	20 oz. Certified Angus Beef	53
WILD NORWEGIAN SALMON	Pan seared, thyme, garlic, clarified butter	33
FRESH BRANZINO	Grilled or baked al limone When available	40
FRESH TURBOT	When available	MARKET PRICE

CONTORNI

SIDE DISHES

BROCCOLI RAPINI8 ⁵	PATATE AL FORNO4	FAGIOLI ALL’ OLIO4
Sautéed with garlic V GF	Roasted potatoes, rosemary, onions V GF	Sautéed Italian beans, garlic, olive oil, rosemary GF
POLENTA AL TARTUFO5	VEGETALI4	PISELLI ALLA PANCETTA4
Creamy cornmeal with imported truffles VEG	Sautéed vegetables with garlic, olive oil V GF	Sautéed sweet peas, Italian bacon
POLENTA FRITTA4	RISOTTO MILANESE4	
Fried cornmeal VEG	Saffron risotto VEG	

GF

GLUTEN FREE

V

VEGAN

VEG

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
ATTEMPS 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 BY THE 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 Canaïma Gin, Cocchi Americano, lime juice, vanilla syrup, passion fruit pulp, dash Peychaud’s, grapefruit bitters
FRESH MEZCAL 13.5 Montelobos, Cointreau, fresh lime juice

DESSERT

CHOCOLATE SALAMI 8.5

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

TIRAMISU 9.5

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

CANNOLI SICILIANA 9.5

Homemade Italian pastry and fresh ricotta

FRESH FRUITS & HOMEMADE SORBET 9.5

Mixed fresh fruits served with Gelatissimo mango and lemon sorbet

ITALIAN LEMON TART 9.5

Light lemon tart

NEW YORK CHEESECAKE 9.5

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

DARK CHOCOLATE MOUSSE CAKE 9.5

Dark chocolate mousse, dark chocolate cake, ganache

CRÈME BRÛLÉE 9.5

Vanilla infused French style custard with bruleéd sugar on top

Gelatissimo **GELATO 9.5**

Tangerine, Hazelnut, Strawberry, Milk Chocolate or Vanilla



CORDIALS / LIQUEURS

BAILEYS 11.5

LIMONCELLO 11.5

GRAPPA 11.5

AMARETTO DISARONNO 11.5

AVERNA AMARO SICILIANO 11.5

FERNET-BRANCA 11.5

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

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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