

WHITES

ITALIAN WHITES

PINOT GRIGIO		Santa Margherita, Valdadige	13	55
PINOT GRIGIO		Santa Cristina, Sicilia	47	
BERTANI DUE UVE		Trentino, Italy	12	53
PINOT GRIGIO TOMMASI		Italy	10	42

SAUVIGNON BLANC

SILVERADO (92 W&S)		Napa Valley, California, USA	59	
DUCKHORN (90 WS)		Napa Valley, USA	18	74
VILLA MARIA		Marlborough, New Zealand	59	
KIM CRAWFORD (90 WS)		Marlborough, New Zealand	14	57
SAUVIGNON BLANC		Chile	10	42

REDS

CABERNET SAUVIGNON

JOSH CELLARS		California, USA	53	
WENTE VINEYARDS (91 WE)		“Southern Hills”, California, USA	50	
SANTA JULIA RESERVA		Mendoza, Argentina	47	
KENDALL JACKSON		“Vintner’s Reserve”, California, USA	64	
DECOY (90 WS)		Sonoma County, USA	74	
SIMI (93 TP)		Sonoma County, California, USA	18	79
SILVER PALM (90 WE)		California, USA	14	59
SILVERADO		Napa Valley, California, USA	135	
JORDAN (90 W&S)		Sonoma County, California, USA	144	
HERITANCE RUTHERFORD (92 JS)		Napa Valey, USA	157	
CABERNET SAUVIGNON		Argentina	10	42

ITALIAN REDS

BARBERA D’ALBA		Vietti Tre Vigna, Piemonte	17	58
CHIANTI CLASSICO QUERCETO		Tuscany	13	47
CHIANTI CLASSICO (92 JS)		Antinori Peppoli, Tuscany	63	
CHIANTI		Riserva Ruffino Ducale Oro, Tuscany	93	
ROSSO DI MONTALCINO		Castello Banfi, Tuscany	17	72
MERLOT BASED (92 RP)		GAJA Ca’Marcanda “Promis”, Tuscany	104	
BRUNELLO DI MONTALCINO		Castello Banfi, Tuscany	131	
CABERNET SAUVIGNON (91 WS)		Mazzei Philip, Tuscany	135	
NERI ROSSO DI MONTALCINO		Tuscany, Italy	68	
MASI COSTASERA AMARONE CLASSICO		Veneto, Italy	135	
CHIANTI		Italy	10	42

ROSÉ & BLUSH

ROSÉ & BLUSH WINES

AIX EN PROVENCE ROSÉ		Côtes de Provence, France	54	
WHISPERING ANGEL ROSÉ (93 TP)		Côtes de Provence, France	57	
WHITE ZINFANDEL		Beringer, California	10	42
CHÂTEAU MINUTY		Côtes de Provence, France	10	42

INTERESTING WHITES

PINOT GRIGIO		Las Moras, Argentina	10	42
RIESLING		Wente Vineyards “Riverbank”, California, USA	47	
RIESLING		“Dr L” Loosen Bros, Mosel, Germany	13	50
RIESLING		Cavit, Italy	10	42

CHARDONNAY

JOSH CELLARS		California, USA	13	47
ROBERT MONDAVI		“Private Selection”, California	49	
KENDALL JACKSON		“Vintner’s Reserve”, California	59	
JORDAN		Russian River Valley Sonoma California	20	95
CHARDONNAY		Argentina	10	42

PINOT NOIR

DECOY		Sonoma Valley, USA	18	74
KENDALL JACKSON (92 WE)		“Vintner’s Reserve”, California, USA	14	59
MAC MURRAY RANCH		Sonoma Valley County, USA	64	
MEIOMI		California, USA	71	
BREAD & BUTTER		California, USA	11.5	53

MERLOT

WENTE VINEYARDS		“Sandstone”, California, USA	50	
DECOY (90 WS)		Sonoma Valley, USA	18	74
DUCKHORN		Napa Valley, USA	130	
STERLING		California, USA	47	
MERLOT		Argentina	10	42
FERRARI CARANO		Sonoma County, USA	15	63

OUR CELLARS TREASURES

BARBARESCO GAJA 100% NEBBIOLO (95 JS)	399
Piemonte, Italy	
TOMMASI AMARONE	118
Veneto, Italy	
CAYMUS, NAPA VALLEY, CALIFORNIA, USA (90 WS)	237
Cabernet Sauvignon	
AMARONE (93 WE)	260
Bertani, della Valpolicella, Veneto, Italy	
OPUS ONE (100 WS)	530
Napa Valley, California, USA	

INTERESTING REDS

MALBEC (91 RP)		Catena, Mendoza, Argentina	15	55
MALBEC (92 TA)		Moranegra, Argentina	17	74
BLEND		689 Napa Valley, USA	14	60
CABERNET SAUVIGNON, CABERNET FRANC		Paz, Argentina	47	
BLEND PARADUX BY DUCKHORN		Napa Valley, USA	146	
RED ZINFANDEL (90 TP)		Edmeades, California, USA	67	
19 CRIMES		Napa Valley, USA	10	45

SANGRIA

WHITE | RED

Secret recipe of lara	11	47
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BUBBLES

CHAMPAGNES & SPARKLING

PROSECCO LUNETTA		Veneto, Italy	60	
PROSECCO VILLA SANDI SUPERIORE		Italy	51	
MOËT & CHANDON BRUT IMPERIAL EPERNAY		France	137	
VEUVE CLICQUOT BRUT		France	173	
DOM PÉRIGNON BRUT EPERNAY		France	483	
MOËT & CHANDON BRUT IMPERIAL ROSÉ		France	178	
MOËT & CHANDON ICE IMPÉRIAL		France	161	
ASTI SPUMANTE		Martini, Italy	13	44
CAVIT MOSCATO		Pavia, Italy	11	52

APERITIVO

SOPHIA’S MARTINI (bitter/sour)	15
Aperol, Grey Goose with passion fruit and sweet and sour	
APEROL SPRITZ	14.5
Lunetta Prosecco, Aperol Spritz, soda, slice of orange and optional green olive	
CASTELLAMMARE	15
Lunetta Prosecco, St. Germain, cranberry juice with an orange slice	
PARADISE ITALIANO	13.5
Montelobos, Aperol, agave, coconut liqueur, Lime and Pineapple juice	

MARTINIS

GIANNI’S	13.5
Our signature cocktail Grey Goose L’Orange, Midori, Grand Marnier, Blue Curaçao, orange and pineapple juice	
SUMMER BERRY (sweet)	14.5
Perfect balance of Absolut Citron, Hpnotiq liqueur, limes, strawberry and raw sugar	
LYCHEE	13.5
Vodka, lychee pure, lychee fruit	
PASSION FRUIT (sweet)	14.5
Vodka, Hpnotiq liqueur, passion fruit and passion fruit juice	
POMEGRANATE	13.5
Vodka, Van Gogh pomegranate, triple sec and pomegranate juice	
LIMONCELLO DROP	13
Vodka, Limoncello, rosés lime juice	
CHOCOLATE	13.5
Van Gogh Dutch Chocolate, Amaretto Disaronno, Baileys, Frangelico and chocolate gelato	
EXPRESSO	13.5
Van Gogh Double Espresso, Espresso coffee, Baileys, Amaretto di Saronno, Kahlúa and Frangelico	

COCKTAILS

STRAWBERRY, MANGO, PASSION FRUIT OR BASIL MOJITO	14.5
A twist on the classic style Mojito with a touch of different flavors	
ROYAL MOJITO	16
The King of the Mojitos, Diplomatico Planas rum, fresh mint, lime, raw sugar and a touch of Lunetta Prosecco	
SGROPPINO	13.5
Prosecco, lemon sorbet and limoncello	
BLOODY MARY	13.5
Vodka, tomato juice, lemon juice, worcestershire sauce, tabasco, salt and pepper	
BLOODY CAESAR	14.5
Vodka, clamato juice, lime juice, Worchestershire sauce, tabasco, salt and pepper	
MOSCOW MULE	14.5
Vodka, ginger beer and lime juice	
CANAIMA SMASH	13.5
Canaima Gin, muddled lemon and pineapple, dash Angustura	
ONE HAPPY ISLAND	13.5
Canaima Gin, Americano Cocchi, lime juice, vanilla syrup, passion fruit pulp, dash Peychaud’s and grapefruit bitters	
FRESH MEZCAL	13.5
Montelobos, Cointreau, fresh lime juice	

ITALIAN BEER SELECTION

Nastro Azzurro Peroni Birra Moretti	9
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SPAGHETTI AL FORMAGGIO PARMIGIANO

VEG

24⁵

Our show-stopping spaghetti with fresh tomato sauce & basil, tossed in Whiskey flambéed wheel of Parmigiano Reggiano at your table.

(Price is per person, minimum 2 persons)

ADD

CHICKEN

9

MEATBALLS

11⁵

SAUSAGE

12⁵

SHRIMP

21

FRUTTI DI MARE

27



ANTIPASTI

APPETIZERS

ALL’ ITALIANA	Imported Italian salami, prosciutto, mortadella, provolone cheese, olives, eggplant in olive oil, mozzarella cheese.	17
IMPEPATA DI COZZE	GF Black mussels, white wine, garlic.	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, spicy tomato sauce.	14

ZUPPE

SOUP

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

INSALATE

SALAD

MISTA	V GF Mixed greens, cherry tomatoes, house Italian dressing.	7
CESARE	VEG Romaine hearts, croutons, parmesan cheese, house Caesar dressing.	9
CAPRESE	VEG GF Ripe tomatoes, mozzarella cheese.	12
DI PESCE	GF White fish, shrimp, calamari, black mussels, lemon.	17
DI POLPO	GF Marinated Aruban octopus in olive oil and lemon.	17
DI RUCOLA	VEG Arugula, cherry tomatoes, red onion, Parmesan cheese, balsamic glaze.	12

PASTA

BUCATINI ALLA SICILIANA	VEG Sautéed with tomato sauce, mozzarella cheese and eggplant.	22
SPAGHETTI AL POLPO	Sautéed Aruban octopus with garlic and tomato sauce.	29
SPAGHETTI ALLA PUTTANESCA	VEG Garlic, tomato sauce, olives and capers.	22
LINGUINE ALLE COZZE	Mussels, garlic, white wine and a hint of tomato sauce.	27
LINGUINE AI FRUTTI DI MARE	Mixed seafood, garlic, white wine, tomato sauce.	35
CHEESE RAVIOLI	Homemade ravioli, napoli sauce, parmesan mozzarella and ricotta cheese.	21
LOBSTER RAVIOLI	Homemade ravioli, Vodka sauce, lobster pulp	34 ⁵
PORCINI RAVIOLI	Homemade ravioli, porcini mushrooms, tartufo and Parmesan cheese	26

PAPPARDELLE AL SALMONE	Sautéed Norwegian salmon, tomato sauce, hint of cream.	29
LINGUINE ALLE VONGOLE	Sautéed Clams, garlic, olive oil.	27
RIGATONI AI 4 FORMAGGI	VEG Parmesan, Mozzarella cheese, tomato sauce.	22
GNOCCHI ALFREDO	VEG Potato dumplings, Parmesan, cream sauce.	22
	w/ Chicken	29 ⁵
RISOTTO AI FUNGHI PORCINI	VEG Porcini mushrooms, cream sauce.	27
RISOTTO ALLA PESCATORA	Shrimp, mussels, clams, calamari.	35
PENNE PRIMAVERA	VEG Sautéed seasonal organic vegetables with tomato sauce and hint of cream.	26 ⁵
ORECCHIETTE E SALSICCIA	Italian sausage, garlic, aglio e olio sauce.	29
FETTUCCINE AL TARTUFO	VEG Imported black truffles, cream sauce.	26 ⁵
	w/ Chicken	32
ORECCHIETTE AL PESTO	VEG Basil, parmesan cheese, pecorino cheese.	24 ⁵
	w/ Chicken	29 ⁵
SCAMPI GIANNI	Spaghetti, shrimp, tomato sauce and hint of cream.	35
GAMBERONI PERNOD	Black ink spaghetti, jumbo prawns, flambéed in Pernod anise.	35

CARNE, POLLO, PESCE E CROSTACEI

BEEF, CHICKEN, FISH & SEAFOOD

POLLO / VITELLO PARMIGIANA	Lightly breaded cutlets, tomato, mozzarella cheese.	CHICKEN 29 VEAL 33
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
POLLO ALLO ZAFFERANO	Free range, bone-in chicken breast, saffron sauce.	29
CATCH OF THE DAY	GF Grilled, Limone, White wine or Livornese.	MARKET PRICE
LIVE LOBSTER	GF When Available. Min. 2.2 lbs per person. / Surcharge on lobster larger than 2.2 lbs.	MARKET PRICE
COWBOY RIBEYE STEAK	20 oz. Certified Angus® Beef.	53

CONTORNI	POLENTA FRITTA	4	RISOTTO MILANESE	4
SIDE DISHES	VEG Fried corn meal		Saffron risotto	
POLENTA AL TARTUFO	VEG Creamy corn meal with imported truffles	5	FAGIOLI ALL' OLIO	4
	V GF Roasted potatoes, rosemary & onions	4	V GF Sautéed Italian beans in garlic olive oil & rosemary	
PISELLI ALLA PANCETTA	V GF Sautéed sweet peas with Italian bacon	4	VEGETALI	4
			V GF Sautéed vegetables in garlic & olive oil	

GLUTEN-FREE PASTA AVAILABLE UPON REQUEST.

GF

GLUTEN - FREE

V

VEGAN

VEG

VEGETARIAN

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

Prices are in USD dollars and are subject to change without notice. Tipping (trinkgeld, propina, mancia) is encouraged and 15% to 20% is appropriate based on personal experience. Grazie Mille