

SPAGHETTI AL FORMAGGIO PARMIGIANO 22⁵

An authentic Italian dish flamed with whisky at your table with fresh tomato sauce and basil (minimum of 2 orders and price is p.p.)

ADD-ONS OPTIONS

- Shrimps
- Meatballs
- Chicken
- Sausage



SEAFOOD TOWER 37⁵

Mix of fresh oysters, jumbo shrimps, mussels, Maine lobster and king crab legs (minimum of 2 orders and price is p.p.)

LIVE OYSTERS

Fresh from our aquarium

MARKET PRICE



ANTIPASTI

ALL' ITALIANA	Variety of imported Italian deli meats (salami, prosciutto and mortadella) served with provolone cheese, olives, eggplant in olive oil and buffalo mozzarella cheese	15 ⁵
IMPEPATA DI COZZE	GF Fresh mussels sautéed in white wine and garlic sauce	15 ⁵
BRUSCHETTA NAPOLI	Authentic Italian toasted bread with fresh tomato and basil	8 ⁵
BRUSCHETTA RUCOLA	Fresh mozzarella, Parma ham and arugula seasoned with basil, olive oil, garlic and oregano	10
MELANZANE PARMIGIANA	Breaded eggplant roasted with cheese and fresh tomato sauce	13
CALAMARI FRITTI	Crisp fried calamari served with fresh spicy tomato sauce	13
CARCIOFI AGLIO E OLIO	GF Steamed whole jumbo fresh artichoke with olive oil and garlic	11

ZUPPE

MINISTRONE	Specially cooked vegetables and spices in a tasty broth	8 ⁵
PASTA E FAGIOLI	Italian romano beans slow cooked with pasta and a melody of herbs	8 ⁵
ZUPPA DI PESCE	GF An assortment of seafood in a tasty homemade broth	15 ⁵

INSALATE

INSALATA MISTA	GF Mixed salad served with fresh homemade Italian dressing and cherry tomatoes	6 ⁵
INSALATA CESARE	Romaine hearts served with our chef's secret Caesar dressing	8
INSALATA CAPRESE	GF Ripe tomatoes and fresh buffalo mozzarella cheese with oregano and extra virgin olive oil from Italy	11
INSALATA DI PESCE	GF Marinated wild Aruban caught seafood in olive oil and lemon	15 ⁵
INSALATA DI POLPO	GF Fresh Aruban octopus marinated in extra virgin olive oil and lemon	15 ⁵
INSALATA DI RUCOLA	Cherry tomatoes, sliced red onion, shaved Parmesan cheese drizzled with balsamic glaze	11

PASTA

BUCATINI ALLA SICILIANA	Special pasta sautéed with fresh tomatoes, mozzarella and eggplant	20 ⁵
SPAGHETTI AL POLPO	Fresh Aruban octopus sautéed in olive oil, garlic and fresh tomatoes over spaghetti	27
SPAGHETTI ALLA PUTTANESCA	Sautéed with garlic, fresh tomatoes, imported pitted olives and capers	20 ⁵
LINGUINE ALLE COZZE	Mussels in garlic sauce, white wine and a touch of fresh tomatoes	25

All prices are in USD and are subject to change, Service Charge is not included GF Gluten-Free

LINGUINE AI FRUTTI DI MARE	Fresh mixed seafood sautéed in olive oil, garlic, white wine and fresh tomato sauce	32 ⁵
PAPPARDELLE AL SALMONE	Fresh Norwegian salmon sautéed with cream and a touch of fresh tomato sauce	27
LINGUINE ALLE VONGOLE	Live clams sautéed in olive oil and garlic	25
RIGATONI AI 4 FORMAGGI	Parmesan cheese, pecorino, provolone and mozzarella cheese with a touch of fresh tomato sauce	20 ⁵
GNOCCHI ALFREDO	Potato dumplings with cream and parmesan cheese "Alfredo sauce"	20 ⁵
RISOTTO AI FUNGHI PORCINI	Porcini mushrooms in a light creamy sauce	25
RISOTTO ALLA PESCATORE	Wild caught shrimp, mussels, clams and cuttle fish	32 ⁵
PENNE PRIMAVERA	Pasta tossed in seasonal organic vegetables, cherry tomatoes and a touch of cream	24 ⁵
ORECCHIETTE E SALCICCIA	Sautéed broccoli rabe with garlic and olive oil with Italian sliced sausages	27
FETTUCCINE AL TARTUFO	Fettuccine pasta tossed with imported Italian truffles and cream	24 ⁵
ORECCHIETTE AL PESTO	Basil, parmesan cheese, pecorino cheese, pine nuts and extra virgin olive oil	22 ⁵

GF Gluten-Free pasta available upon request

CARNE, POLLO, PESCE E CROSTACEI

POLLO ALLO ZAFFERANO	Pan seared free range "organic chicken breast" served with saffron sauce	27
VITELLO PARMIGIANA	Lightly breaded veal escaloppes pan fried with mozzarella cheese and fresh tomato sauce	30 ⁵
VITELLO AL LIMONE	Veal escaloppes with a light creamy lemon sauce	30 ⁵
VITELLO ALLA PIZZAIOLA	Veal thinly sliced served in a fresh tomato sauce, capers, black olives and basil	30 ⁵
OSSOBUCO ALLA MILANESE	Veal shank braised and slow cooked in white wine and Italian herbs	36
ANATRA AGLIO E OLIO	Garlic roasted "organic duck" served over rosemary potatoes	32 ⁵
FILETTO AI FUNGHI PORCINI	Tender slices of pan seared "Certified Angus Beef" filet mignon in a creamy Cep mushroom sauce	32 ⁵
SCAMPI GIANNI	Wild caught butterfly shrimps sautéed in fresh tomato sauce with a touch of cream over spaghetti	32 ⁵
GAMBERONI PERNOD	Whole pan seared jumbo prawn, flambé with pernod served with black ink pasta	32 ⁵
CATCH OF THE DAY	Simply ask what we have to offer and we will make it any way you like it (limone, white wine or livornese)	32 ⁵
LIVE LOBSTER	GF When available, minimum order per person 2.2 lbs. Extra charge on lobsters more than 2.2 lbs p.p.	MARKET PRICE

CONTORNI

POLENTA FRITTA	Fried corn meal	3 ⁵	RISOTTO MILANESE	Saffron risotto	3 ⁵
BROCCOLI RAPE	GF Sautéed with garlic	7 ⁵	PATATE AL FORNO	GF Roasted potatoes with rosemary and onions	3 ⁵
POLENTA AL TARTUFO	Creamy corn meal with imported truffles	4 ⁵	VEGETALI	GF Sautéed vegetables with garlic and olive oil	3 ⁵
			PISELLI ALLA PANCETTA	Sweet peas sautéed with Italian bacon	3 ⁵

In our effort to improve service, Gianni's Ristorante Italiano no longer adds the customary 15% service charge to your bill. Tipping (trinkgeld, propina, mancia) is encouraged and 15% to 20% is appropriate based on personal experience. Grazie Mile



BENVENUTI NEL NOSTRO RISTORANTE

Welcome to our restaurant, where exquisite Italian cuisine comes together with great wines and great ambience. Our wine list consists of some of the best Italian wines and some treasures from the rest of the world. We update our list constantly to offer you the greatest selection and variety.

CHAMPAGNES & SPARKLING

	GLASS	BOTTLE
PROSECCO Lunetta, Veneto Italy		55
PROSECCO VILLA SANDI SUPERIORE Italy		46
MOËT & CHANDON BRUT IMPERIAL EPERNAY France		127
VEUVE CLICQUOT BRUT France		160
KRUG CLOS GRANDE CUVÉE France		439
DOM PÉRIGNON BRUT EPERNAY France		450
"LA GRANDE DAME" BRUT France		660
KRUG CLOS DU MESNIL 2000 France		1,649
MOËT & CHANDON BRUT IMPERIAL ROSÉ France		165
DOM PÉRIGNON ROSÉ France		902
"LA GRANDE DAME" BRUT ROSÉ France		1,265
ASTI SPUMANTE Martini, Italy	11	40
MOSCATO Cavit, Pavia Italy	9	47

HOUSE BRANDS

PINOT GRIGIO Argentina	7	
SAUVIGNON BLANC Chile	7	
CHARDONNAY Argentina	7	
WHITE ZINFANDEL California	7	
PINOT NOIR Chile	7	
MERLOT Argentina	7	
CHIANTI Italy	7	
CABERNET SAUVIGNON Argentina	7	
PROSECCO Italy	9	
MOSCATO / MOSCATO PINK Italy	9	

ITALIAN WHITES

PINOT GRIGIO Santa Margherita, Valdadige	11	50
PINOT GRIGIO Cavit, Veneto		47
PINOT GRIGIO Folanari, Veneto		39
PINOT GRIGIO Santa Cristina, Sicilia		42
100% CORTESE Principessa Gavia Gavi, Piemonte		38
ORVIETO CLASSICO Antinori, Campogrande Umbria		40
RIESLING Cavit Trentino	9	42

SAUVIGNON BLANC

SILVERADO (92 W&S) Napa Valley, California, USA		54
DUCKHORN (90 WS) Napa Valley, USA	15	68
VILLA MARIA Marlborough, New Zealand		54
KIM CRAWFORD (90 WS) Marlborough, New Zealand		52

CHARDONNAY

LAROCHE CHABLIS Burgundy, France		56
JOSH CELLARS California, USA	10	39
ROBERT MONDAVI "Private Selection", California		44
KENDALL JACKSON "Vintner's Reserve", California		51
JORDAN Russian River Valley Sonoma California	17	87

OTHER WHITES

PINOT GRIGIO Las Moras, Argentina		38
RIESLING Wente Vineyards "Riverbank", California, USA		42
RIESLING "Dr L" Loosen Bros, Mosel, Germany		45

ROSÉ & BLUSH WINES

AIX EN PROVENCE ROSÉ Cotes de Provence, France	10	49
WHISPERING ANGEL ROSÉ (93 TP) Cotes de Provence, France		52
CUVÉE DI ROSÉ Santa Margherita, Veneto Italy	9	42
WHITE ZINFANDEL Beringer, California	9	42

ITALIAN REDS

BARBERA D'ALBA Vietti Tre Vigna, Piemonte	14	53
BAROLO Boroli, Piemonte		90
CHIANTI CLASSICO QUERCETO Tuscany	11	42
CHIANTI CLASSICO (92 JS) Antinori Peppoli, Tuscany		57
CHIANTI CLASSICO Riserva Castello di Gabbiano, Tuscany		50
CHIANTI Riserva Ruffino Ducale Oro, Tuscany		85
ROSSO DI MONTALCINO Castello Banfi, Tuscany	14	66
MERLOT BASED (92 RP) GAJA Ca' Marcanda "Promis", Tuscany		96
BRUNELLO DI MONTALCINO Castello Banfi, Tuscany		121
CABERNET SAUVIGNON (91 WS) Mazzei Philip, Tuscany		125

OUR CELLARS TREASURES

BARBARESCO GAJA 100% NEBBIOLO (95 JS) Piemonte, Italy	374
CABERNET SAUVIGNON Concha y Toro, Puente Alto Don Melchor, Chile	191
CABERNET SAUVIGNON (90 WS) Caymus, Napa Valley, California, USA	220
AMARONE (93 WE) Bertani, della Valpolicella, Veneto, Italy	242

PINOT NOIR

DECOY Sonoma Valley, USA	15	68
KENDALL JACKSON (92 WE) "Vintner's Reserve", California, USA	12	54
MAC MURRAY RANCH Valley Sonoma County, USA		58
MEIOMI California, USA		65
KAYKUN Casablanca Valley, Chile		42
WENTE VINEYARDS "Sandstone", California, USA		45
DECOY (90 WS) Sonoma Valley, USA	15	68
DUCKHORN Napa Valley, USA		120

CABERNET SAUVIGNON

JOSH CELLARS California, USA		48
CABERNET SAUVIGNON 337 California, USA		50
WENTE VINEYARDS (91 WE) "Southern Hills", California, USA		45
SANTA JULIA RESERVA Mendoza, Argentina		38
KENDALL JACKSON "Vintner's Reserve", California, USA		58
DECOY (90 WS) Sonoma County, USA		68
SIMI (93 TP) Sonoma County, California, USA	15	72
SILVER PALM (90 WE) California, USA	12	54
SILVERADO Napa Valley, California, USA		125
JORDAN (90 W&S) Sonoma County, California, USA		133
LAS MORAS BARREL SELECT San Juan, Argentina		42
HERITANCE RUTHERFORD (92 JS) Napa Valey, USA		145

OTHER REDS

MALBEC (91 RP) Catena, Mendoza, Argentina	13	50
MALBEC (92 TA) Moranegra, Argentina	14	68
BLEND 689 Napa Valley, USA	12	55
CABERNET SAUVIGNON, CABERNET FRANC Paz, Argentina		42
PROPRIETARY RED BLEND PARADUXX Napa Valley, USA		135
RED ZINFANDEL (90 TP) Edmeades, California, USA		61
GRAN SYRAH (92 TA) San Juan, Argentina		76

RIGHETTI / FINE ITALIAN REDS

LUIGI RIGHETTI "CAMPOLIETI" VALPOLICELLA RIPASSO Classico Superiore Italy		42
LUIGI RIGHETTI RECIOTO DELLA VALPOLICELLA Classico Italy	12	55
LUIGI RIGHETTI AMARONE DELLA VALPOLICELLA Classico Italy		72

TP = The Tasting Panel / TA= Tim Atkin / JS = James Suckling
WE = Wine Enthusiast / WS=Wine Spectator / W&S = Wine & Spirits

APERITIVO

APEROL SPRITZ 12.5
Lunetta Prosecco, Aperol Spritz, soda, slice of orange and optional green olive

CASTELLAMMARE 13
Lunetta Prosecco, St. Germain, cranberry juice with an orange slice

COCKTAILS & MARTINIS

CLASSIC MOJITO 11.5
A classic style Mojito, the way Hemingway loved it Diplomatico Planas rum, fresh mint, lime and raw sugar

STRAWBERRY, MANGO, PASSION FRUIT

OR BASIL MOJITO 12.5
A twist on the classic style Mojito with a touch of different flavors

ROYAL MOJITO 13.5
The King of the Mojitos, Diplomatico Planas rum, fresh mint, lime, raw sugar and a touch of Lunetta Prosecco

GIANNI'S MARTINI 11.5
Our signature cocktail Grey Goose L'Orange, Midori, Grand Marnier, Blue Curaçao, orange and pineapple juice

SUMMER BERRY MARTINI (sweet) 12.5
The summer cocktail is the best way to start your night with the perfect balance of Absolut Citron, Hpnotiq liqueur, limes, strawberry and raw sugar

THE GREEN LEMONATER MARTINI (sour) 12.5
The refreshing mix of kiwis and limes in combination of Absolut, lime juice and raw sugar

ST. RESERVE MARTINI 12.5
Greatness with a touch of freshness Johnnie Walker Gold Label Reserve, St. Germain, lime juice and fresh cucumber

WINETINI MARTINI 12.5
The perfect wine blend of dry and sweet Sauvignon Blanc, Tanqueray Ten Gin, Ciroc peach and pineapple juice

GOLD MARTINI 13
Sometimes surprises are good, as this martini joins Johnnie Walker Gold Label Reserve, Amaretto Disaronno, St. Germain and sweet & sour

SOPHIA'S MARTINI (bitter/sour) 13
Aperol, vodka with passion fruit and sweet and sour

WATERMELON MARTINI (sweet) 12
Absolut, watermelon liqueur and watermelon juice

PASSION FRUIT MARTINI (sweet) 12.5
Absolut, Hpnotiq liqueur, passion fruit and passion fruit juice

POMEGRANATE MARTINI 11.5
Absolut, Van Gogh pomegranate and a splash of pineapple juice

APPLE MARTINI 11.5
Absolut and sour apple liqueur

LEMON DROP MARTINI 11
Absolut, Limoncello, rosés lime juice and sugar on top

CAIPIRINHA 11.5
Cachaça 51, sugar and lime

CAIPIROSKA 11.5
Absolut, sugar and lime

ACAIRINHA 12.5
Van Gogh Acai-Blueberry, Cachaça 51, lime and raw sugar

BLOODY MARY 11.5
Absolut, tomato juice, lemon juice, worcestershire sauce, tabasco, salt and pepper

BLOODY CAESAR 12.5
Ketel One Vodka, clamato juice, lime juice, Worcestershire sauce, tabasco, celery, salt and pepper

MOSCOW MULE 12.5
Vodka, ginger beer and lime juice

CHOCOLATE MARTINI 11.5
Van Gogh Dutch Chocolate, Amaretto Disaronno, Baileys, Frangelico and chocolate gelato

ESPRESSO MARTINI 11.5
Van Gogh Double Espresso, Espresso coffee, Baileys, Amaretto di Saronno, Kahlúa and Frangelico

SGROPPINO 11.5
Lunetta Prosecco, lemon sorbet, limoncello and fresh mint