

## Insalate



	USD
<b>Insalata Mista</b> Mixed salad served with fresh homemade Italian dressing and cherry tomatoes	6.50
<b>Insalata Cesare</b> Romaine hearts served with our chef's secret Caesar dressing	7.70
<b>Insalata Caprese con Mozzarella di Bufala</b> Ripe tomatoes and fresh Buffalo mozzarella cheese with oregano & extra virgin olive oil from the hills of Italy	10.45
<b>Insalata di Pesce</b> Marinated wild Aruban caught seafood in olive oil and lemon	15.40
<b>Insalata di Polpo</b> Fresh Aruban octopus marinated in extra virgin olive oil & lemon	15.40

## Zuppe



<b>Minestrone</b> Specially cooked vegetables and spices in a tasty broth	8.25
<b>Pasta e Fagioli</b> Italian romano beans slow cooked with pasta and a melody of herbs	8.25
<b>Zuppa di Pesce</b> An assortment of seafood in a tasty homemade broth	15.40

## Antipasti



<b>All' Italiana</b> Variety of imported Italian deli meats (salami, prosciutto, and mortadella) served with provolone cheese, olives, eggplant in olive oil and buffalo mozzarella	15.40
<b>Impepata di Cozze</b> Fresh mussels sautéed in white wine and garlic sauce	15.40
<b>Bruschetta Napoli</b> Authentic Italian toasted bread with fresh tomato and basil	8.25
<b>Bruschetta Rucola</b> Fresh mozzarella, Parma ham and arugula, seasoned with basil, olive oil, garlic and oregano	9.90
<b>Melanzane Parmiggiana</b> Breaded eggplant roasted with cheese and fresh tomato sauce	12.65
<b>Calamari Fritti</b> Crisp fried calamari served with fresh spicy tomato sauce	12.65

# Pasta



USD

## Bucatini Siciliana

Special pasta sautéed with fresh tomatoes, mozzarella and eggplant

20.35

## Spaghetti al Polpo

Fresh Aruban octopus sautéed in olive oil, garlic and fresh tomatoes over spaghetti

26.95

## Spaghetti Puttanesca

Sautéed with garlic, fresh tomatoes, imported pitted olives and capers

20.35

## Linguine alle Cozze

Mussels in garlic sauce, white wine and a touch of fresh tomatoes

24.75

## Linguine ai Frutti di Mare

Fresh mixed seafood sautéed in olive oil, garlic, white wine and fresh tomato sauce

32.45

## Pappardelle al Salmone

Fresh Norwegian salmon sautéed with cream and a touch of fresh tomato sauce

26.95

## Linguine alle Vongole

Live clams sautéed in olive oil and garlic

24.75

## Orecchiette Broccoli Rapa e Salciccia

sautéed broccoli rapa with garlic and olive oil with Italian sliced sausages

26.95

## Rigatoni ai Quattro Formaggi

Parmesan cheese, Pecorino, Provolone and mozzarella cheese  
A cheese lovers dreams with a touch of fresh tomato sauce

20.35

## Gnocchi Alfredo

Potato dumplings with cream & Parmesan cheese "Alfredo sauce"

20.35

## Risotto ai Funghi Porcini

Cep mushrooms in a light creamy sauce

24.75

## Risotto Pescatore

Wild caught shrimp, mussels, clams and cuttle fish

32.45

## Penne Primavera

Pasta tossed in seasonal organic vegetables, cherry tomatoes and a touch of cream

24.50

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

# Carne, Pollo, Pesce e Crostacei



USD

## Pollo allo Zafferano

Pan seared free range "organic chicken breast" served with saffron sauce

26.95

## Vitello Parmiggiana

Lightly breaded veal escaloppes pan fried with mozzarella cheese and fresh tomato sauce

30.25

## Vitello al Limone

Veal escaloppes with a light creamy lemon sauce

30.25

## Vitello alla Pizzaiola

Veal thinly sliced served in a fresh tomato sauce, capers, black olives and basil

30.25

## Ossobuco di Vitello alla Milanese

Veal shank braised and slow cooked in white wine and Italian herbs

35.75

## Anatra Aglio e Olio

Garlic roasted "organic duck" served over rosemary potatoes

32.45

## Filetto ai Funghi Porcini

Tender slices of pan seared black angus filet mignon in a creamy Cep mushroom sauce

32.45

## Scampi Gianni

Wild caught butterfly shrimps sautéed in fresh tomato sauce with a touch of cream over spaghetti

32.45

## Gamberoni Pernod

Whole pan seared Jumbo prawn, flambé with pernod served with black ink pasta

32.45

## Catch of the Day

Simply ask what we have to offer and we will make it any way you like it (limone, white wine, livornese)

32.45

## Live Lobster Market Price (Arrabbiata, Limone, Termidor)

When available, minimum order per person 2.2 lbs. There is an extra charge on lobsters more than 2.2 lbs per person. Please verify the correct price before ordering. Thank you

## Contorni



### Broccoli Rapa

Sautéed with garlic

7.50

### Vegetali

Sautéed vegetables with garlic and olive oil

3.50

### Polenta Fritta

Fried corn meal

3.50

### Polenta al Tartufo

Creamy corn meal with imported truffles

4.50

### Patate Al Forno

Roasted potatoes with rosemary and onions

3.50

### Fagioli All' Olio

Romano beans sautéed with garlic olive oil & rosemary

3.50

### Risotto Milanese

Saffron risotto

3.50

### Piselli Alla Pancetta

Sweet peas sautéed with Italian bacon

3.50

# Specials

## Antipasto



### Live Oysters

Market Price, fresh from our aquarium

### Carciofi Aglio e Olio

Steamed whole jumbo fresh artichoke with olive oil and garlic

10.45

### Insalate di Rucola

Cherry tomatoes, sliced red onion,  
shaved Parmesan cheese drizzled with balsamic glaze

10.45

## Primi Piatti



### Fettucini al Tartufo

Fettucini pasta tossed with imported Italian truffles  
and cream

24.50

### Spaghetti al Formaggio Parmigiano

An authentic Italian dish flamed with whisky at your table  
with fresh tomato sauce and basil

**22.50 per person**  
(minimum 2 Orders)

all prices are in USD