

Insalate



Insalata Mista 6.50

Mixed salad served with fresh homemade Italian dressing and cherry tomatoes

Insalata Cesare 7.70

Romaine hearts served with our chef's secret Caesar dressing

Insalata Caprese con Mozzarella di Bufala 10.45

Ripe tomatoes and fresh Buffalo mozzarella cheese with oregano and extra virgin olive oil from the hills of Italy

Insalata di Pesce 15.40

Marinated wild Aruban caught seafood in olive oil and lemon

Insalata di Polpo 15.40

Fresh Aruban octopus marinated in extra virgin olive oil and lemon

Zuppe



Minestrone 8.25

Specially cooked vegetables and spices in a tasty broth

Pasta e Fagioli 8.25

Italian romano beans slow cooked with pasta and a melody of herbs

Zuppa di Pesce 15.40

An assortment of seafood in a tasty homemade broth

Antipasti



All' Italiana 15.40

Variety of imported Italian deli meats (salami, prosciutto and mortadella) served with provolone cheese, olives, eggplant in olive oil and buffalo mozzarella

Impepata di Cozze 15.40

Fresh mussels sautéed in white wine and garlic sauce

Bruschetta Napoli 8.25

Authentic Italian toasted bread with fresh tomato and basil

Bruschetta Rucola 9.90

Fresh mozzarella, Parma ham and arugula, seasoned with basil, olive oil, garlic and oregano

Melanzane Parmigiana 12.65

Breaded eggplant roasted with cheese and fresh tomato sauce

Calamari Fritti 12.65

Crisp fried calamari served with fresh spicy tomato sauce

All prices are in USD and are subject to change, Service Charge is not included

Pasta



Bucatini Siciliana 20.35

Special pasta sautéed with fresh tomatoes, mozzarella and eggplant

Spaghetti al Polpo 26.95

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

Spaghetti alla Puttanesca 20.35

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

Linguine alle Cozze 24.75

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

Linguine ai Frutti di Mare 32.45

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

Pappardelle al Salmone 26.95

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

Linguine alle Vongole 24.75

Live clams sautéed in olive oil and garlic

Orecchiette Broccoli Rapa e Salciccia 26.95

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

Rigatoni ai Quattro Formaggi 20.35

Parmesan cheese, pecorino, provolone and mozzarella cheese

A cheese lovers dreams with a touch of fresh tomato sauce

Gnocchi Alfredo 20.35

Potato dumplings with cream and parmesan cheese "Alfredo sauce"

Risotto ai Funghi Porcini 24.75

Cep mushrooms in a light creamy sauce

Risotto Pescatore 32.45

Wild caught shrimp, mussels, clams and cuttle fish

Penne Primavera 24.50

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

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



Pollo allo Zafferano 26.95

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

Vitello Parmigiana 30.25

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

Vitello al Limone 30.25

Veal escaloppes with a light creamy lemon sauce

Vitello alla Pizzaiola 30.25

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

Ossobuco di Vitello alla Milanese 35.75

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

Anatra Aglio e Olio 32.45

Garlic roasted "organic duck" served over rosemary potatoes

Filetto ai Funghi Porcini 32.45

Tender slices of pan seared "Certified Angus Beef" filet mignon in a creamy Cep mushroom sauce

Scampi Gianni 32.45

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

Gamberoni Pernod 32.45

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

Catch of the Day 32.45

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

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 7.50

Sautéed with garlic

Polenta Fritta 3.50

Fried corn meal

Patate al Forno 3.50

Roasted potatoes with rosemary and onions

Risotto Milanese 3.50

Saffron risotto

Vegetali 3.50

Sautéed vegetables with garlic and olive oil

Polenta al Tartufo 4.50

Creamy corn meal with imported truffles

Fagioli all' Olio 3.50

Romano beans sautéed with garlic olive oil and rosemary

Piselli alla Pancetta 3.50

Sweet peas sautéed with Italian bacon

Specialties

Antipasto



Live Oysters

Fresh from our aquarium

market price

Carciofi Aglio e Olio 10.45

Steamed whole jumbo fresh artichoke with olive oil and garlic

Insalata di Rucola 10.45

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

Primi Piatti



Fettucine al Tartufo 24.50

Fettucine pasta tossed with imported Italian truffles and cream

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)



Seafood Tower



Mix of fresh oysters, jumbo shrimps, mussels, Maine lobster and king crab legs

37.50 per person

(Minimum 2 orders)

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