



CASA GIANNA



Christmas Menu

DECEMBER 24TH & 25TH

ANTIPASTI

Amberjack Tiradito 24

yellowtail dressed in a 'cacio e pepe emulsion, calabrian lemon oil, cracked pink peppercorn, chives, parmigiano-reggiano

Gnocchi Dorati Al Parmigiano Riserva 22

golden pan-seared gnocchi, shaved aged parmigiano, winter herbs, parmigiano aioli

ENTREE

Cannelloni Di Aragosta 46

hand-rolled cannelloni filled with lobster, champagne butter emulsion, salmon roe

Risotto di Zucca Butternut Squash 26

creamy butternut squash risotto, winter black truffle, parmigiano brown butter

Casseruola Di Mare 36

mediterranean seafood casserole with seared yellowtail snapper filet, mussels, clams, shrimp & aromatic coastal brood

DESSERT

Cheesecake Al Cioccolato 'DUBAI STYLE' 15

rich chocolate cheesecake, mirror glaze, hazelnut praline, gold leaf

Service charge of 20% applied on all checks for your convenience.

Must be ages 21+ to consume alcohol. *Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses. Although every effort will be made to accommodate food allergies we are afraid we cannot always guarantee meeting your needs. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN

