

# CASA GIANNA

RISTORANTE ITALIANO

## MIAMI SPICE

AUGUST 1 - SEPTEMBER 30

\$45\* | DINNER: SUNDAY - THURSDAY

### APPETIZER *Choose One*

#### TUNA TARTARE

chives, shallots, capers, meyer lemon aioli, truffle vinaigrette  
*prosecco, tesoro, organic doc, veneto, italy 12\*\**

#### POLPETTE DELLA CASA GIANNA

fennel meatballs, tomato, parmigiano, grana padano  
*sauvignon blanc, san quirino "russolo", friuli, italy 13\*\**

#### BEEF CARPACIO DI MANZO

prime beef tenderloin, truffle crema, arugula, shaved parmigiano  
*pinot noir, casacolte pinot nero, pavia, italy 15\*\**



### ENTREC *Choose One*

#### SPICY RIGATONI ALLA VODKA

spicy creamy tomato, vodka sauce  
add: chicken 9 / shrimp 11  
*pinot grigio, biscardo "uvam", veneto, italy 12\*\**

#### FAGOTELLI

short rib filling, grana padano sauce, demi glaze, truffle  
add: black winter truffle service 30  
*cabernet sauvignon "criminal dog's", lombardi, italy 16\*\**



#### BRANZINO ALLA PUTTANESCA

pomodoro sauce, capers, seasonal roasted veggies, kalamata olives  
*pinot noir, casacolte pinot nero, pavia, italy 15\*\**

#### 6OZ FILET MIGNON +15

mashed potato, mushroom demi glaze sauce  
*sangiovese blend, grati chianti, toscana, italy 15\*\**

### DESSERT *Choose One*

#### GELATO

pistachio, vanilla, chocolate  
*chardonnay, "criminal dog's", lombardi, italy 12\*\**

#### PANNA COTTA

berries, strawberry coulis  
*rose wine, la fete, cotes de provence, france 15\*\**

#### CHEESECAKE

ricotta cheesecake, strawberry  
*champagne, lallier, champagne, france 29\*\**



*\*service charge and tax not included / \*\*suggested wine pairing*

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