



CASA GIANNA | MIAMI Spice 25

RISTORANTE ITALIANO RESTAURANT MONTHS YEARS

AUGUST 1 - SEPTEMBER 30
DINNER: | \$50*

APPETIZER Choose One

6 OYSTERS

Mignonette, Lemon, Tabasco

*Suggested Wine Pairing: Sparkling Wine, Askaneli "Brut", \$9***

STUFFED SQUASH BLOSSOM

Pistachio Stuffed Ricotta, Fennel Pollen, Lemon, Honey, Pecorino Romano

*Suggested Wine Pairing: Soalheiro, Alvarinho, 2024, +\$11***

BEEF CARPACCIO DI MANZO

Prime Beef Tenderloin, Truffle Cream, Arugula, Shaved Parmigiano, Reggiano, Crispy Capers

*Suggested Wine Pairing: Saint Martin, "Laroche" Chablis, 2023, +\$13***



ENTRÉE Choose One

SPICY RIGATONI ALLA VODKA

Calabrian Chili, Tomato Vodka Sauce, Burrata, Basil

Add: Chicken +\$9 | Shrimp +\$11 | Steak +\$16

*Suggested Wine Pairing: Silente, Vermentino Toscano, 2022, +\$10***

MAFALDINE BOLOGNESE

Ribbon Pasta, Beef Ragù, Red Wine, San Marzano Tomatoes, Parmigiano Reggiano

*Suggested Wine Pairing: Amarone della Valpolicella Classico "Selun" 2014, +\$11***

GULF REDFISH

Sweet Corn Purée, Blistered Heirloom Tomatoes, Grilled Zucchini, Fine Herb Beurre

*Blanc Suggested Wine Pairing: Bellaria, Greco Di Tufo, "Oltre" Greco, 2015, +\$13***

Upgrade Your Entrée +\$25

12OZ PRIME RIBEYE

Yukon Gold Mashed Potatoes, Grilled Asparagus, Wild Mushroom Demi-Glace, Foie Gras Butter

*Suggested Wine Pairing: Exuberata, Montefalco Sangrantino, 2016, +\$12***



DESSERT Choose One

PISTACHIO GELATO

*Suggested Wine Pairing: Enosi, Baron De Pauli, Blanco, 2021, +\$11***

TIRAMISU

Mascarpone, Espresso, Cocoa

*Suggested Wine Pairing: Riesling, Carl Graff Kabinett, 2024, +\$11***

PANNA COTTA

Seasonal Fruit

*Suggested Wine Pairing: AIX, Vin de Provence "Rosé" 2024, +\$10***



WINE FLIGHT Choose Three

Three Selected Pairings, 3 oz each | \$29

WHITE WINE

Riesling, Carl Graff Kabinett, 2024

Alvarinho, Vinho Verde Doc "Aveleda", 2025

Folenvie, Rose "Grenache", 2020

Vioginer, Pierre Jan Villa "Condrieu", 2023

Askaneli, Rkatsiteli Qvevri, Dry White Wine, 2024

RED WINE

Villa Antinori Tosacana Rosso, 2023

Cabernet Sauvignon, Colli Euganei "Rialto", 2023

Cabernet Sauvignon, J Davie, 2019

Red Blend by Crane Assembly, "Disciples", 2019

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

A 20% service charge will be included in your bill to support fair wages for our staff & to offset restaurant administrative & operational expenses.
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



CASA GIANNA | MIAMI Spice 25

RISTORANTE ITALIANO | RESTAURANT MONTHS | YEARS

AUGUST 1 - SEPTEMBER 30
\$40* | LUNCH: MONDAY - FRIDAY

APPETIZER Choose One

6 OYSTERS

Mignonette, Lemon, Tabasco

*Suggested Wine Pairing: Sparkling Wine, Askaneli "Brut", \$9***

STUFFED SQUASH BLOSSOM

Pistachio Stuffed Ricotta, Fennel Pollen, Lemon, Honey, Pecorino Romano

*Suggested Wine Pairing: Soalheiro, Alvarinho, 2024, +\$11***



CAESAR SALAD

Baby Romaine • Croutons • Parmigiano Reggiano • Caesar Dressing • Crispy Panko

Add Chicken +9 | Shrimp +11

*Suggested Wine Pairing: Saint Martin, "Laroche" Chablis, 2023, +\$13***

ENTRÉE Choose One

SPICY RIGATONI ALLA VODKA

Calabrian Chili, Tomato Vodka Sauce, Burrata, Basil

Add: Chicken +\$9 | Shrimp +\$11 | Steak +\$16

*Suggested Wine Pairing: Silente, Vermentino Toscano, 2022, +\$10***

MAFALDINE BOLOGNESE

Ribbon Pasta, Beef Ragù, Red Wine, San Marzano Tomatoes, Parmigiano Reggiano

Suggested Wine Pairing: Amarone della Valpolicella Classico "Selun" 2014, +\$11

BRANZINO ALLA PICCATE

White Wine, Butter, Lemon, Capers

*Pinot noir, casalcole pinot nero, pavia, italy 15***

Upgrade Your Entrée +\$25

12OZ PRIME RIBEYE

Yukon Gold Mashed Potatoes, Grilled Asparagus, Wild Mushroom Demi-Glace, Foie Gras Butter

*Suggested Wine Pairing: Exubera, Montefalco Sangrantino, 2016, +\$12***



DESSERT Choose One

PISTACHIO GELATO

*Suggested Wine Pairing: Enosi, Baron De Pauli, Blanco, 2021, +\$11***

TIRAMISU

Mascarpone, Espresso, Cocoa

*Suggested Wine Pairing: Riesling, Carl Graff Kabinett, 2024, +\$11***

PANNA COTTA

Seasonal Fruit

*Suggested Wine Pairing: ALX, Vin de Provence "Rosé" 2024, +\$10***



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Folenvie, Rose "Grenache", 2020

Vioginer, Pierre Jan Villa "Condrieu", 2023

Askaneli, Rkatsiteli Qvevri, Dry White Wine, 2024

RED WINE

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Cabernet Sauvignon, Colli Euganei "Rialto", 2023

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