

GIANNI

VALE DO LOBO

EN

PASTA

SPAGHETTI AL POMODORO 18 € 🍅 🍴
SPAGHETTI TOMATOES SAUCE PARMESAN

PENNE AL PESTO 22 € 🍅 🍴 🌿
PENNE WITH BASIL PINE NUTS GARLIC PARMESAN

PENNETTE ALL' ARRABBIATA 22 € 🍴 🍅 🌿
PENNETTE WITH TOMATOES GARLIC CHILI PARMESAN

LINGUINE CARBONARA 25 € 🍴 🍳 🌿
LINGUINE WITH EGG YOLK PECORICO TOSCANO GUANCIALE BLACK PEPPER

SPAGHETTI ALLE VONGOLE 29 € 🍴 🍳 🦪
SPAGHETTI WITH CLAMS WHITE WINE GARLIC PARSLEY

PENNE ALLA VODKA 24 € 🍴 🍴
CON CAVIAR 68 €
PENNE WITH CREAM CHIVES VODKA PARMESAN

GNOCCHI GIULIO 24 € 🍴 🍴
GNOCCHI TOMATO SAUCE EGGPLANT BASIL AND PARMESAN

TAGLIATELLE PRIMAVERA 24 € 🍴 🍴 🌿 🌿
TAGLIATELLE ZUCCHINI GARLIC PARSLEY PINE NUTS PARMESAN

PACCHERI AL RAGÙ 28 € 🍴 🍴 🌿
PACCHERI BRAISED OXTAIL PARMESAN

RAVIOLI DI RICOTTA E SPINACI BURRO E SALVIA 24 € 🍴 🍴 🌿
RAVIOLI WITH RICOTA SPINACH BUTTER SAGE PARMESAN

LASAGNA DELLA NONNA 24 € 🍴 🍴 🌿
LASAGNA WITH BOLOGNESE SAUCE PARMESAN

SPAGHETTI AI FRUTTI DI MARE 32 € 🍴 🍴 🦪
SPAGHETTI WITH SEAFOOD MIX AND SAUCE

LINGUINE ALL'ASTICIE 47 € 🍴
LOBSTER SAUCE TOMATOES CILANTRO AND BASIL

HALF PORTIONS AVAILABLE FOR CHILDREN UP TO 10 YEARS OLD. GLUTEN-FREE AND VEGAN PASTA AVAILABLE.

CONTORNI

INSALATA VERDE 5 €
LETTUCE SWEET ONIONS VINAIGRETTE

CARPACCIO DI POMODORI 6 €
TOMATOES OLIVE OIL OREGANO SALT PEPPER

PATATINE FRITTE 6 €
CON TARTUFI E PARMIGIANO 12 €
HOMEMADE FRIES

PATATE AL FORNO E ROSMARINO 6 € 🍴
BAKED POTATOES WITH ROSEMARY

PATATE DOLCI DI ALJESUR AL FORNO 6 €
BAKED SWEET POTATOES

GRATIN DAUPHINOIS 7 € 🍴
DAUPHINOIS POTATOES GRATIN

PURÉ DI PATATE 6 € 🍴
CON TARTUFI 12 € 🍴
MASHED POTATOES

VERDURE GRIGLIATE 7 €
SEASONAL GRILLED VEGETABLES

SPINACI AL BURRO E AGLIO 6 € 🍴
SAUTÉED SPINACH IN GARLIC BUTTER

RISOTTI

RISOTTO AL PARMIGIANO 26 € 🍴
CON TARTUFI 44 €
ACQUERELLO RICE STOCK BUTTER PARMESAN

RISOTTO AI FRUTTI DI MARE 34 € 🍴 🍴 🦪
ACQUERELLO RICE SEAFOOD STOCK BUTTER

PESCE E FRUTTI DI MARE

SOGLIOLA GRIGLIATA 🍴 🐟
O ALLA MEUNIERE 36 €
SOLE MEUNIERE BUTTER LEMON PARSLEY

BRANZINO AL FINOCCHIO 34 € 🐟
SEA BASS FILLETS FENNEL CONFIT FENNEL SAUCE

PESCE DEL GIORNO 29 € 🐟
FISH OF THE DAY LAUREL GARLIC OLIVE OIL LEMON VEGETABLES

CARNI E POLLAME

FILETTO DI MANZO ROSSINI 49 € 🍴 🍴
ALLA GRIGLIA 30 €
BEEF TENDERLOIN BRIOCHE FOIE GRAS RED WINE SAUCE TRUFFLE

VITELLO ALLA MILANESE 32 € 🍴 🍴 🌿
VEAL MILANESE WITH ROCKET TOMATOES LEMON

PETTO D'ANATRA FICO E PORTO 31 € 🍴 🍴
DUCK BREAST WITH FIGS PORT WINE SAUCE

OSSO BUCCO 28 € 🍴 🍴
BEEF SHANK LEMON ZEST PARSLEY BASTING SAUCE

COSTELETTE DI AGNELLO 30 € 🍴 🍴
LAMB CHOPS GARLIC PARSLEY THYME BÉRNAISE SAUCE

TAGLIATA 32 € 🍴 🍴
BEEF TENDERLOIN ROCKET PARMESAN



www.gianni.pt

NO FOOD OR DRINK ITEM, INCLUDING THE COUVERT MAY BE CHARGED FOR IF IT HAS NOT BEEN REQUESTED BY THE CUSTOMER OR FOR IF IT HAS NOT BEEN USED BY THE CUSTOMER ARTICLE 135NO. 3 DECREE-LAW NO. 10/2015 OF 16/01

IF YOU WISH TO INCLUDE A TIP THIS WILL BE PAID IN FULL TO OUR TEAM

VAT INCLUDED AT THE LEGAL RATE IN FORCE | THIS ESTABLISHMENT HAS COMPLAINTS BOOK

MM CONTAINS SHELLFISH AND MOLLUSCS | CG CONTÉM GLUTEN | CC CONTAINS NUTS | V VEGETARIAN

GIANNI CANNOT GUARANTEE THAT THE FOOD SERVED HAS NOT COME INTO CONTACT WITH POTENTIAL ALLERGENS IF YOU HAVE ANY FOOD INTOLERANCES OR ALLERGIES PLEASE INFORM OUR STAFF

GIANNI

VALE DO LOBO

EN

COPERTO 6€ 🍷 🍴

BREAD BASKET, HOUSE OLIVE OIL
RICOTTA DOP WITH HERBS, OLIVES

SACO DI PANE 5€ 🍷 🍴

HOUSE OLIVE OIL, GRISSINI
FOCACCIA AND CIABATTA



www.gianni.pt

CRUDI

TARTARE DI TONNO ROSSO 19€ 🐟 🍴

TUNA TARTARE IN LETTUCE TACOS WITH
AVOCADO AND HOUSE SAUCE

CRUDO DI GAMBERI DELL'ALLGARVE 26€ 🦞 🍴

RAW PRAWNS, OLIVE OIL, FLEUR DE SEL,
CORIANDER, PERUVIAN CHILI, LEMON,
TOASTS

CEVICHE CLASSICO 21€ 🍴 🍷

CORVINA LECHE DE TIGRE SWEET POTATO
PERUVIAN CORN PERUVIAN CHILI

CARPACCIO DI MANZO 22€ 🍴 🍷

BEFF TENDERLOIN CARPACCIO OLIVE OIL
LEMON CAPERS CELERY ROCKET PARMESAN

TARTARE DI MANZO 🍴 🍷

ANTIPASTO 22€ PIATTO 30€

BEEF TENDERLOIN TARTAR CLASSIC COGNAC
SAUCE AND TOAST. PIATTO SERVED WITH
FRENCH FRIES

OSTRICHE DI RIA FORMOSA 🦪

PER UNTÁ 4,50€

OYSTERS, LEMON, TABASCO OR VINEGAR

ANTIPASTI

TRIANGOLI GIANNI 13€ 🍴 🍷

HOMEMADE SAMOSAS WITH SPINACH
RICOTTA DOP AND HOUSE SAUCE

BRUSCHETTA CLASSICA 9€ 🍴

TOMATOES TOASTS WITH OLIVE OIL
GARLIC BASIL

TOAST DI AVOCADO GRIGLIATO 14€ 🍴

GRILLED AVOCADO, OLIVE OIL
SHALLOT, PERUVIAN CHILI,
CORIANDER, LEMON

PARMIGIANA ALLA PORTO VECCHIO 19€ 🍴 🍷

BAKED EGGPLANT, PECORINO DOP
PANKO, BASIL, TOMATO SAUCE

COCKTAIL DI GAMBERI 18€ 🦞 🍴

BOILED PRAWNS LETTUCE AND GIANNI
COCKTAIL SAUCE

VITELLO TONNATO DELLA CASA 🍴 🍷

ANTIPASTO 19€ PIATTO 22€

ROASTED VEAL WITH TUNA
MAYONNAISE CAPERS AND TOASTS

FOIE GRAS AL TORCHON 23€ 🍴

DUCK LIVER COOKED AU TORCHON
TOASTS AND PUMPKIN JAM

MELONE E PROSCIUTTO

SAN DANIELE DOP 18€

ALGARVE MELON WITH 24-MONT AGED
SAN DANIELE PARMA HAM (DOP)

ZUPPE

GAZPACHO CON MANDORLE 10€ 🍴

TOMATO, CUCUMBER, PEPPERS,
ALMONDS
PISTACHIO OIL

INSALATA

TRADIZIONALE 1924 CAESAR SALAD 16€ 🍴 🍷

POLLO 20€ GAMBERI 24€

ROMAINE LETTUCE, CROUTONS, EGGS
PARMESAN, ANCHOVIES, LEMON
MUSTARD

INSALATA GIANNI 14€ 🍴 🍷

ROCKET, PEARS, PARMESAN
TOASTED WALNUTS, BALSAMIC
VINEGAR



SANDWICHES

HAMBURGER CLASSICO 24€ 🍴 🍷

BEEF HOMEMADE BUNS LETTUCE
TOMATO ONION CHEDDAR AND
FRENCH FRIES

EXTRA

SUMMER TRUFFLE 20GR. 16 €

CAVIAR 30 GR. 50 €

TABELA DE ALERGÉNIOS



FISH



DAIRY



EGGS



CONTAINS
GLUTEN



PEANUTS



CONTAINS SOY



TREE NUTS



CONTAINS
CRUSTACEANS



CONTAINS
CELERY



MUSTARD



CONTAINS
SESAME
SEEDS



SULPHUR
DIOXIDE AND
SULPHITES



MOLLUSCS



LUPIN