

GIANNI

VALE DO LOBO

COPERTO 8 €

HOMEMADE BREAD OLIVE OIL RICOTTA DOP WITH HERBS OLIVES

CARCIOFINI SOTT'OLIO 7 €

ARTICHOKES IN OLIVE OIL

SACO DI PANE 5 €

BREAD BASKET WITH GRISSINI FOCACCIA AND CHIABATTA HOUSE OLIVE OIL

CRUDI

OSTRICHE DI RIA FORMOSA PER UNTÀ 3.50 €

RIA FORMOSA OYSTERS WITH LEMON TABASCO OR SHALLOTS VINEGAR

TARTARE DI TONNO ROSSO 21 €

TUNA TARTARE IN LETTUCE TACOS WITH AVOCADO AND HOUSE SAUCE

CRUDO DI PESCE BIANCO 19 €

RAW WHITE FISH OF THE DAY OLIVE OIL SALT LEMON AND TOASTS

CRUDO DI GAMBERI DELL'ALGARVE 22 €

RAW ALGARVE PRAWNS OLIVE OIL FLEUR DE SEL CORIANDER AJÍ LEMON AND TOASTS

CEVICHE CLASSICO 24 €

CORVINA TIGER'S MILK SWEET POTATO CORN AJÍ CORIANDER

CARPACCIO DI MANZO 22 €

SIRLOIN BEEF CARPACCIO OLIVE OIL LEMON ROCKET PARMESAN CAPERS CELERY AND TOASTS

TARTARE DI MANZO ANTIPASTO 22 € PIATTO 29 €

SIRLOIN BEEF TARTAR CLASSIC COGNAC SAUCE OR ITALIAN STYLE AND TOASTS PIATTO WITH FRENCH FRIES

CARPACCIO DI CARCIOFI & PARMIGIANO 19 €

RAW ARTICHOKE CARPACCIO PARMESAN OLIVE OIL LEMON PARSLEY AND TOASTS

SALUMI E FORMAGGI

TAGLIERE DI SALUMI ITALIANI 26 €

SAN DANIELE HAM MORTADELLA COPPA SALAMI PORCHETTA AND TOASTS

TAGLIERE DI FORMAGGI ITALIANI 26 €

PROVOLONE TALEGGIO DOP FONTINA GORGONZOLA DOP PECORINO DE TOSCANE AND TOASTS

MOZZARELLA DI BUFALA DOP 19 €

BUFFALO MOZZARELLA OLIVE OIL BASIL AND TOASTS

BRESAOLA DELLA VALTELLINA 19 €

CURED BEEF LOIN CELERY ROCKET PARMESAN CAPERS OLIVE OIL LEMON AND TOASTS

ANTIPASTI

PIZZETTA BIANCA 14 €

MOZZARELLA TOMATOES GRILLED VEGETABLES ROCKET

TRIANGOLI GIANNI 12 €

HOMEMADE SAMOSAS WITH SPINACH RICOTTA DOP AND HOUSE SAUCE

BRUSCHETTA CLASSICA 8 €

TOMATOES TOASTS WITH OLIVE OIL GARLIC BASIL

CROSTINI ALLA CAPONATA 9 €

TOMATO AND AUBERGINE PEPPERS CAPERS TOASTS WITH OLIVE OIL GARLIC BASIL

TOAST DI AVOCADO GRIGLIATO 14 €

GRILLED AVOCADO TOAST OLIVE OIL SWEET ONION AJÍ CORIANDER LIME

MELONE E PROSCIUTTO SAN DANIELE DOP 22 €

ALGARVIAN MELON PARMA SAN DANIELE HAM 24 MONTHS DOP

PARMIGIANA ALLA PORTO VECCHIO 19 €

ROASTED 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 24 €

ROAST VEAL WITH TUNA MAYONNAISE CAPERS AND TOASTS

VONGOLE VERACI 27 €

CLAMS WITH WHITE WINE GARLIC AND CORRIANDER

FOIE GRAS AU TORCHON 29 €

DUCK LIVER COOKED AU TORCHON TOASTS AND PUMPKIN JAM



Allergen Table



PESCADO



LACTEOS



HUEVOS



CONTIENE GLUTEN



CACAHUETES



SOJA



FRUTOS DE CÁSCARA



CRUSTÁCEOS



AHO



MOSTAZA



GRANOS DE SÉSAMO



E-X



MOLOSOS



ALTRAMUCES

SANDWICHES

STEAK SANDWICH GIANNI 18 €

CHIABATTA SKIRT STEAK ROCKET GIANNI BUTTER

SURF & TURF SANDWICH 19 €

PAP0 SECO BREAD BLACK PORK PRAWNS LETTUCE HOT SAUCE

HAMBURGER CLASSICO 24 €

BEEF HOMEMADE BUNS LETTUCE TOMATO ONION CHEDDAR AND FRENCH FRIES

HAMBURGER ITALIANO 28 €

BEEF HOMEMADE BUNS ROCKET TOMATO ONION GORGONZOLA DOP AND FRENCH FRIES

INSALATA

TRADIZIONALE 1924 CAESAR SALAD 16 €

POLLO 20 € GAMBERI 24 €

ROMAINE LETTUCE CROUTONS EGGS PARMESAN ANCHOVIES MUSTARD AND LEMON

INSALATA GIANNI 14 €

ROCKET PEARS PARMESAN TOASTED WALNUTS BALSAMIC VINEGAR

CAROTE GRATTOGIATE E CAPRA 16 €

GRATED ORGANIC CARROTS GOAT'S CHEESE TOAST LEMON VINAIGRETTE

RADICCHIO & BLUE CHEESE 18 €

RADICCHIO BLUE CHEESE GRANNY SMITH APPLE AND WALNUT

GRECA 14 €

TOMATOES CUCUMBERS GREEN PEPPERS FETA OLIVES CAPERS ONION OREGANO

ITALIANA 16 €

LETTUCE MIX GRILLED VEGETABLES DRIED TOMATOES OLIVES PINE NUTS BASIL

CAPRESE CLASSICA 18 € DI BUFALA 24 €

MOZZARELLA TOMATOES OLIVE OIL BASIL

NIÇOISE 18 € TONNO ROSSO 26 €

POTATOES TUNA EGG PEPPERS GREEN BEANS ANCHOVIES TOMATOES OLIVES BASIL

POLPO E PATATE 18 €

OCTOPUS POTATOES SHALLOTS PARSLEY OLIVE OIL LEMON

ZUPPE

GAZPACHO DI TOMATES E MANDORLE 12 €

TOMATOES CUCUMBERS PEPPERS ALMONDS PISTACHIO OIL

MINISTRONE CLASSICA 14 €

VEGETABLE STOCK, BEANS, VEGETABLE PASTA, BASIL, PARMESAN

GIANNI

VALE DO LOBO

PASTA

SPAGHETTI AL POMODORO 18 € 🍅 🌿 🥜 🍷
SPAGHETTI TOMATO SAUCE PARMESAN

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

FETTUCCINE ALFREDO DI LELIO 24 € 🍅 🌿 🥜 🍷
FETTUCCINE WITH FRESH BUTTER AND PARMESAN

LINGUINE CARBONARA 22 € 🍅 🌿 🥜 🍷
LINGUINE WITH EGG YOLK PECORINO TOSCANO GUANCIALE BLACK PEPPER

SPAGHETTI ALLE VONGOLE 29 € 🍅 🌿 🍷 🦀
SPAGHETTI WITH CLAMS WHITE WINE GARLIC PARSLEY

LINGUINE AL NERO DI SEPPIA 32 € 🍅 🌿 🥜 🍷
LINGUINE WITH SQUID INK AND SAUTÉED SQUID

PENNE ALLA VODKA 24 € 🍅 🌿 🥜 🍷
CON CAVIAR 68 € (30GR.)
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 24 € 🍅 🌿 🥜 🍷
PACCHERI BRAISED OXTAIL PARMESAN

RAVIOLI DI RICOTTA E SPINACI BURRO E SALVIA 24 € 🍅 🌿 🥜 🍷
RAVIOLI WITH RICOTTA SPINACH BUTTER SAGE PARMESAN

LASAGNA DELLA NONNA 24 € 🍅 🌿 🥜 🍷
LASAGNA WITH BOLOGNESE SAUCE PARMESAN

PENETTE ALL' ARRABBIATA 22 € 🍅 🌿 🥜 🍷
PENETTE WITH TOMATOES GARLIC CHILLI PARMESAN

PAPPARDELLE AI FUNGHI 28 € 🍅 🌿 🥜 🍷
PAPPARDELLE WITH MUSHROOM SHALLOT AND PARSLEY SAUCE

SPAGHETTI AI FRUTTI DI MARE 32 € 🍅 🌿 🍷 🦀
SPAGHETTI WITH SEAFOOD MIX AND SAUCE

LINGUINE ALL' ASTICE 48 € 🍅 🌿 🥜 🍷 🦀
LINGUINE WITH LOBSTER BROTH TOMATOES CORIANDER

ALL PASTA DISHES ARE AVAILABLE IN HALF PORTIONS
FOR CHILDREN UNDER 10 YEARS OF AGE.

GLUTEN-FREE AND VEGAN PASTAS ARE ALSO AVAILABLE ON REQUEST

EXTRA

SUMMER TRUFLE 20GR. 14 €
CAVIAR 30GR. 50 €

CONTORNI

INSALATA VERDE 5 €
LETTUCE SWEET ONIONS VINAIGRETTE

CARPACCIO DI POMODORI 5 €
TOMATOES OLIVE OIL OREGANO SALT PEPPER

PATATINE FRITTE 5 €
CON TARTUFI E PARMIGIANO 11 €
FRENCH FRIES

PATATE AL FORNO E ROSMARINO 5 €
BAKED POTATOES WITH ROSEMARY

PATATE DOLCI DI ALJESUR AL FORNO 5 € 🍅
BAKED SWEET POTATOES

GRATIN DAUPHINOIS 6 € 🍅 🥜 🍷
DAUPHINOIS POTATO GRATIN

PURÈ DI PATATE 5 € **CON TARTUFI** 11 € 🍅
MASHED POTATOES

RISO BASMATI 5 € 🍷
BASMATI RICE

VERDURE GRIGLiate 6 €
SEASONAL GRILLED VEGETABLES

RADICCHIO GRIGLiate 6 €
GRILLED RADICCHIO

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

RATATOUILLE NIÇOISE 6 €
VEGETABLE AND TOMATO RATATOUILLE

POLENTA GRIGLIATA 6 € 🍷
GRILLED POLENTA

RISOTTI

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

RISOTTO ALLA MILANESE 27 € 🍷
ACQUERELLO RICE STOCK SAFFRON BUTTER PARMESAN

RISOTTO ALLE PORCINI E BAROLO 34 € 🍷
ACQUERELLO RICE PORCINI RED WINE PARMESAN BUTTER

RISOTTO AI FRUTTI DI MARE 34 € 🍷 🦀 🍷
ACQUERELLO RICE SEAFOOD STOCK BUTTER PARMESAN

PESCE E FRUTTI DI MARE

SALMONE SEMICRUdo AL PINOT GRIGIO 29 € 🍷 🐟
HALF COOKED SALMON SPINACH PINOT GRIS BUTTER

SOGLIOLA GRIGLIATTA O ALLA MEUNIERE 39 € 🍷 🐟
SOLE MEUNIÈRE BUTTER LEMON PARSLEY

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

COZZE MARINARA 22 € 🍷
MUSSELS OLIVE OIL WHITE WINE GARLIC CORIANDER PARSLEY

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

FRITTO MISTO GIANNI 32 € 🐟 🦀 🌿 🍷
FRIED FISH AND SEAFOOD MIX LEMON TARTAR SAUCE

CARNI E POLLAME

FILETTO DI MANZO ROSSINI 49 € **ALLA GRIGLIA** 29 € 🍷 🌿
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

SCALOPPINE DI VITELLO AL LIMONE 29 € 🍷 🌿
VEAL TENDERLOIN SLICES LEMON SAUCE

OSSO BUCO 27 € 🌿 🦀
BEEF SHANK LEMON ZEST PARSLEY BASTING SAUCE

COSTELETTE DI AGNELLO 27 € 🍷 🥜 🍷
LAMB CHOPS GARLIC PARSLEY THYME BÉARNAISE SAUCE

PAILLARD DI FILETTO DI TACCHINO 22 €
TURKEY BREAST PAILLARD ROCKET TOMATOES OLIVE OIL LEMON
TAGLIATA 29 € 🍷
BEEF TENDERLOIN ROCKET PARMESAN

PORCO PRETO ALLA GRIGLIA 27 €
GRILLED BLACK PORK SHOULDER LAUREL GARLIC LEMON

CARNE DI MANZO DRY-AGED ALLA GRIGLIA € | KG 🍷
MATURED BEEF FLEUR DE SEL BEARNAISE SAUCE



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NO FOOD OR DRINK ITEM, INCLUDING THE COUVERT, MAY BE CHARGED FOR IF IT HAS NOT BEEN REQUESTED BY THE CUSTOMER OR IF IT HAS NOT BEEN USED BY THE CUSTOMER ARTICLE 135 NO. 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 A COMPLAINTS BOOK | 1 MM CONTAINS SHELLFISH | CG CONTAINS 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