



CAVIAR & SNACKS

*CHIPS & DIP	54
House Made Potato Chips, Umai Kaluga Caviar, Caramelized Onion Dip, Chives	
*UMAI by N25 KALUGA CAVIAR	95
Crème Fraiche, Blinis	
*N25 OSSETRA CAVIAR	225
Crème Fraiche, Toast Points	

SALADS

GIOIA SALAD	19
Baby Gem, Endives, Radicchio, Red Bell Peppers, Tomatoes, White Balsamic Vinaigrette	
BASIL CAESAR	23
Lemon, Anchovy, Croutons, Parmigiano Reggiano Cheese	

DANIEL’S BREAD SERVICE
SULLIVAN STREET SOURDOUGH BREAD
Sheep’s Milk Ricotta, Honey & Thyme
12

RAW BAR

*SHIGOKU OYSTERS	28
Passion Fruit Mignonette, Bacardi Rum Cocktail Sauce	
*BLACK TIGER SHRIMP	36
Cocktail or Scampi Style	
*COBIA CEVICHE	24
Leche de Tigre, Habanero, Crispy Chickpeas	
*WAGYU & PEARLS	32
Arrowhead Wagyu Beef Tartare, Black Garlic Aioli, Kaluga Caviar, Brioche Toast	
*YELLOWFIN TUNA TARTARE	29
Pine Nuts, Lemon Oil, Calabrian Chili, Mint	
*ROSEWOOD WAGYU CARPACCIO	34
Exotic Peppercorn, Parmigiano Reggiano, Gratitude Farm Mushrooms	

APPETIZERS

SHIGOKU OYSTERS ROCKEFELLER	32
Shigoku Oysters, Watercress, Malabar Spinach, Parmigiano Reggiano, Absinthe	
BURRATA	22
Tomatoes, Basil, Cucumber GIOIA Hospitality Extra Virgin Olive Oil	
SAUSAGE & PEPPERS	28
Sunshine Provisions Fennel Sausage, Jimmy Nardello Peppers, Arugula	
SUWANNEE RIVER WAGYU MEATBALL	32
Burrata, Provolone, Pomodoro, Basil	

SIGNATURE BRUNCH COCKTAILS

DANIEL’S BELLINI 17
Prosecco, Peach Puree, Peach Essence
DANIEL’S BLOODY MARY 19
Choice of Grey Goose Vodka, Patron Silver, or Illegal Mezcal House-Made Bloody Mary, Calabrian Pepper
WHITE SANGRIA 17
White Wine, Passionfruit, Pineapple
VENETIAN SPRITZ 22
Italicus Bergamot Liqueur , St Germain Elderflower, Sparkling Wine, Rosemary

Please alert your server if you have any dietary restrictions due to a food allergy or intolerance. *Consuming raw or undercooked meats, poultry, shellfish, oysters, or eggs may increase your risk of foodborne illness, especially those with certain medical conditions. *If you have chronic illness of the liver, stomach or blood or have immune disorder, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked

STEAK & CHOPS

AUSTRALIAN STONE AXE WAGYU HANGER STEAK 10oz	65
DEMKOTA HERITAGE ELITE PRIME FILET MIGNON 8oz	74
DEMKOTA HERITAGE ELITE PRIME PORTERHOUSE 36oz	215
UPPER IOWA PRIME NY STRIP 16oz	95
GREATER OMAHA PRIME 35 DAYS DRY AGED COWBOY RIBEYE 22oz	145
AUSTRALIAN MARGARET RIVER WAGYU SKIRT STEAK 10oz	59
AUSTRALIAN MARGARET RIVER WAGYU NY STRIP 14oz	125
AUSTRALIAN MARGARET RIVER WAGYU TOMAHAWK 32oz	285
KINROSS STATION AUSTRALIAN LAMB CHOPS	72

ENHANCE YOUR STEAK & CHOPS

EXOTIC PEPPERCORN SAUCE \$6 | TRUFFLE BUTTER \$10 | CHIMICHURRI \$6

ENTREES

LAND

SEA

JOYCE FARMS HERITAGE CHICKEN	42
Truffles, Cultured Butter, Preserved Lemon, Chicken Jus	

GRILLED CANARY ISLAND BRANZINO	65
Lemon, Endive Salad	

LOBSTER FRA DIAVOLO	85
1.5-pound Maine Lobster, Cherry Tomatoes, Monograno Linguine, Gioia Hospitality Olive Oil	

SIDES

FLORIDA ROSEMARY FRIES	14
Parmigiano Reggiano, Onion Ketchup	
CORN PUDDING	16
Sweet Corn, Crème Fraiche	

GRILLED ASPARAGUS	16
Lemon, EVOO	
MAINE LOBSTER MAC & CHEESE	38
Lumachine Pasta, Cave-Aged Gruyere, Aged Cheddar, Parmesan, Red Leicester	

DESSERT

KEY LIME PIE	20
Graham Cracker Crust, Italian Meringue, Sweet Key Lime Custard, Passion Fruit Puree	
VALRHONA CHOCOLATE CHIP COOKIE SKILLET	20
Sweet and Dark Valrhona Chocolate, Scoop of Madagascar Vanilla Bean Gelato	
HAZELNUT - CHOCOLATE CAKE	32
Valrhona White, Dark and Milk Chocolate	

BANANA TOFFEE BREAD	14
Valrhona Caramelia, Warm Caramel Sauce, Vanilla Ice Cream	
SOFT SERVE ICE CREAM	10
Choice of Madagascar Vanilla, Organic Chocolate or Swirl	
SORBET	6
Choice of Strawberry, Mango-Passion Fruit or Lemon	