

# CASA GIANNA

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[www.casagianna.com](http://www.casagianna.com)

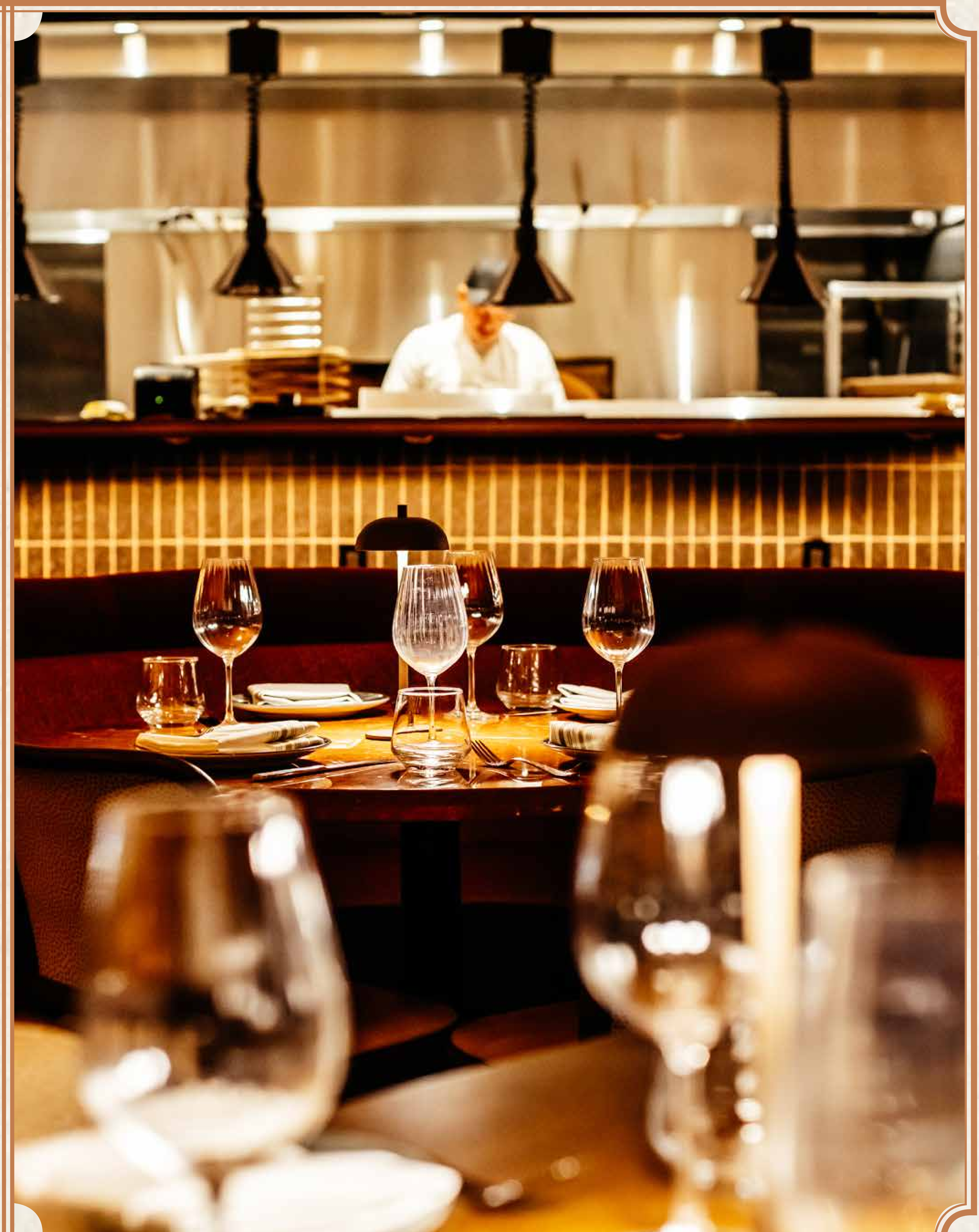
305-605-CASA

601 NE 1st Ave. Miami, FL 33132



# Our Story

Welcome to Casa Gianna, where every visit sparks a new cherished memory. Nestled in the heart of downtown Miami within the Gale Miami Hotel & Residences, our restaurant invites you to enjoy authentic Italian cuisine throughout the day—from breakfast and brunch to lunch and dinner. Casa Gianna offers a warm, inviting space perfect for celebrating any occasion—whether it’s a milestone event, a private gathering, or simply catching up with an old friend. With versatile options for private events, Casa Gianna ensures every celebration is unforgettable. Come be part of our family and let Gianna’s hospitality and delicious cooking keep you coming back for more.





# David Caceres

## *Executive Chef*

GALE MIAMI HOTEL & RESIDENCES

Born in Nicaragua and raised in Miami, Chef David Caceres brings over 20 years of culinary expertise to Gale Miami Hotel & Residences. His passion for food began at Coral Gables Senior High, where he started as a food runner and quickly advanced to Culinary Trainer. After graduating from Le Cordon Bleu, David built his career at prestigious properties including The Edition, Four Seasons, St. Regis Bal Harbour, and 1 Hotel South Beach.

His time in Houston sparked a love for bold, smoked BBQ flavors that continue to influence his cuisine. David later joined the opening team at Sexy Fish Miami and served as Executive Chef at The Mayfair House Hotel & Garden before taking on his current role at Gale Miami in August 2024.

As Executive Chef, he oversees all culinary operations, including Casa Gianna and banquets, crafting innovative menus and leading his team with a passion for creating memorable dining experiences that evoke connection and joy.





# floorplan

Private Dining Room: 14

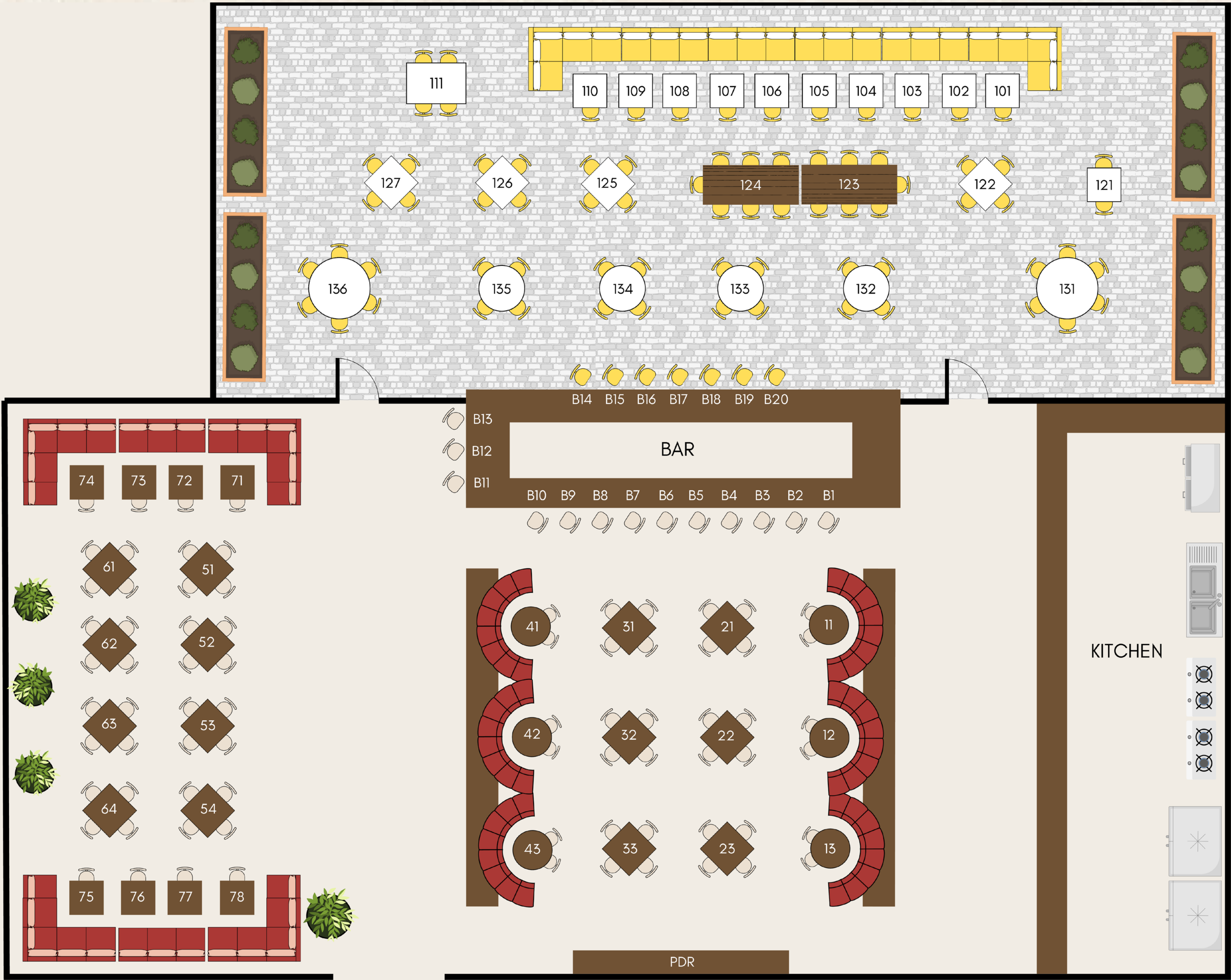
Terrace: 90

Dining Room: 120

Bar (inside): 13

Bar (outside): 7

Total Capacity: 244





# Terrace





# Bar





# Indoor Seating









# Lunch Plated Menu

## OPTION 1 | \$55PP

### STARTER (Choose One)

Polpette Della Casa Gianna  
Gem Caesar Salad

### MAIN COURSE (Choose One)

Spicy Rigatoni alla Vodka  
Pollo alla Parmigiana  
Margarita Pizza

### DESSERT (Choose One)

Tiramisu  
Panna Cotta

## OPTION 2 | \$65PP

### STARTER (Choose Two)

Tuna Tartare  
Caprese Salad  
Polpette Della Casa Gianna

### MAIN COURSE (Choose Two)

Casa Gianna Burger (with fries)  
Pistachio-Crusted Salmon  
Steak & Fries  
Spaguetti Alla Bolognese

### DESSERT (Choose Two)

Strawberry Tart  
Tiramisu  
Panna Cotta





# Lunch family Style Menu

## OPTION 1 | \$46PP

### STARTER (Choose One)

Polpette Della Casa Gianna  
Gem Caesar Salad

### MAIN COURSE (Choose One)

Spicy Rigatoni alla Vodka  
Pollo alla Parmigiana  
Margarita Pizza

### DESSERT (Choose One)

Tiramisu  
Panna Cotta

## OPTION 2 | \$60PP

### STARTER (Choose Two)

Tuna Tartare  
Caprese Salad  
Polpette Della Casa Gianna

### MAIN COURSE (Choose Two)

Casa Gianna Burger (with fries)  
Pistachio-Crusted Salmon  
Steak & Fries  
Spaguetti Alla Bolognese

### DESSERT (Choose Two)

Strawberry Tart  
Tiramisu  
Panna Cotta





# Dinner family Style Menu \$75

## APPETIZER

### GEM CAESAR SALAD

house caesar dressing, brioche croutons,  
grana padano

### POLPETTE DELLA CASA GIANNA

fennel meatballs, tomato, parmigiano,  
grana padano

### SALMON CRUDO

citrus marinade, sweet pepper gel, olive oil,  
finger lime caviar

## 2ND COURSE

### MARGHERITA PIZZA

pomodoro fior di latte, basil genovese

### AI FUNGHI E TARTUFATA

black truffle cream, grana padano,  
exotic mushroom, shaved black truffles

## ENTRÉE

### POLLO ALLA PARMIGIANA

breaded chicken breast, mozzarella, pomodoro

### SPICY RIGATONI ALLA VODKA

creamy pomodoro, vodka sauce

## SIDES

### ROASTED ORANGE GLAZE CARROTS

### MASHED POTATOES

## DESSERT

### CHEF SELECTION



# Dinner family Style Menu \$85

## APPETIZER

### CAESAR SALAD

house caesar dressing, brioche croutons,  
grana padano

### POLPETTE DELLA CASA GIANNA

fennel meatballs, tomato, parmigiano,  
grana padano

### SALMON CRUDO

citrus marinade, sweet pepper gel, olive oil,  
finger lime caviar

## 2ND COURSE

### MARGHERITA PIZZA

pomodoro fior di latte, basil genovese

### AI FUNGHI E TARTUFATA

black truffle cream, grana padano,  
exotic mushroom, shaved black truffles

## ENTRÉE

### GRILLED NEW YORK STRIP STEAK

### BRANZINO ALLA PUTTANESCA

confit pomodoro sauce, capers,  
seasonal roasted veggies, kalamata olives

## SIDES

### ROASTED ORANGE GLAZE CARROTS

### MASHED POTATOES

## DESSERT

### CHEF SELECTION



# Reception Menu

## TUNA TARTARE 8

truffle vinaigrette, shallots, capers,  
meyer lemon aioli

## COMPRESSED WATERMELON GOAST CHEESE 8

candied pecan, feta cheese,  
basil mint vinaigrette

## POLPETE DE LA CASA 8

fennel meatball, parmigiano, pomodoro

## PIZZETTA MARGARITA 7

fior di latte, basil

## SALMON CRUDO 8

citrus marinade, sweet pepper gel, lime caviar

## FAGOTELLI SHORIBS 9

short rib filling, grana padano sauce, demi glaze

## ARANCHINI CRISPY PROSCIUTTO 8

mushroom arancini, marinara sauce

## SPRING ROLL 8

balsamic glaze

## MINI LOBSTER ROLL 13

main lobster meat, creme fraiche

## TOMATO & MOZZARELLA SKEWERS 7

fresh mozzarella, heirloom tomato

## CEVICHE GROUPER 9

cucumber, sweet pepper,  
smoked trout roe, parmesan leche

## TOMATO BRUCHETTA 7

toasted tuscan bread, stracciatella spread,  
heirloom tomato, agrumato lemon oil

## HAM CROQUETTES 9

manchego cheese, tomato aioli, crispy prosciutto



# Beverage Package

## PREMIUM OPEN BAR

Vodka, Ketel One  
Gin, No3 Gin  
Tequila, Astral  
Scotch, Dewars White Label  
Whiskey, Jack Daniel's  
Bourbon, Buffalo Trace  
Rum, Bacardi Silver or Brugal 1888

### PRICE

1 Hour Package – \$40 per person  
2 Hour Package – \$55 per person

Additional Hour – \$15 per person

## LUXURY OPEN BAR

Vodka Ketel One, Grey Goose  
Gin, Hendricks  
Scotch Johnnie Walker, Black Label  
Tequila Patron Silver, Don Julio Blanco  
Bourbon, Maker's Mark  
Rum Sonrisa Oro Special, Bacardi 8

### PRICE

1 Hour Package – \$50 per person  
2 Hour Package – \$65 per person

Additional Hour – \$15 per person

## BEER & WINE BAR

House Red Wine Sommelier Selection  
House White Wine Sommelier Selection  
House Prosecco Sommelier Selection  
Imported & Domestic Beers  
Mineral Water, Soft Drinks & Juices

### PRICE

1 Hour Package – \$25 per person  
2 Hour Package – \$35 per person

Additional Hour – \$10 per person





# CASA GIANNA

## CONTACT AND RESERVATIONS

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FABIANA SOUZA

Event Sales Manager

(305) 781-4459 | [fsouza@galehotels.com](mailto:fsouza@galehotels.com)

601 NE 1st Ave. Miami, FL 33132