GIANNI'S
GROUP

HAPPY HOLIDAYS

FROM GIANNI'S GROUP

HOLIDAY SEASON 2026



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SEASON'S GREETING

LET US ORGANIZE YOUR SPECIAL EVENTS, BECAUSE YOUR MOST PRECIOUS MOMENTS SHOULD NOT ONLY BE LIVED, THEY SHOULD BE CELEBRATED!

Whether you're planning a festive gathering, holiday celebration, company party, or end-of-year event, Gianni's Group is here to bring your vision to life.

Choose from curated event menus inspired by cuisines from around the world, complemented by professional food and beverage service, party rentals, entertainment, and event enhancements.

From the first conversation to the final toast, our experienced team handles every detail so you can focus on celebrating with your guests.

Let us help you make this holiday season unforgettable.

For reservations and inquiries feel free to contact us at ***events@giannisgroup.com.***





What's on
THE MENU

Let us be your event organizer, because your most precious moments should be celebrated with elegance and style.

Gather, celebrate, and make the season memorable with Gianni's Group.

From festive dinners to corporate holiday events, our collection of restaurants offers curated menus, exceptional cuisine, and attentive service designed to elevate every occasion. Host your celebration at Gianni's, Azzurro, or Azia and enjoy beautifully appointed table settings, adjustable lighting, audio/visual capabilities, and versatile event spaces designed to bring your vision to life.

Whether you choose Gianni's, Azzurro or Azia, every detail is thoughtfully crafted to create a warm and memorable experience for your guests.

AZIA RESTAURANT // LOUNGE

AZZURRO Ristorante Italiano

GIANNI'S RISTORANTE ITALIANO



HOLIDAY SEASON

GIANNI'S

RISTORANTE ITALIANO

BUONE FESTE

For over 40 years, Gianni's Ristorante Italiano has been one of Aruba's most recognized dining destinations, serving authentic Italian cuisine in a warm and welcoming atmosphere.

Inspired by traditional Italian recipes and time-honored culinary techniques, our menu features guest favorites such as Bruschetta Napoli, Linguine ai Frutti di Mare, and Ossobuco alla Milanese.

With spacious indoor and outdoor dining areas, Gianni's is perfectly suited for intimate family gatherings, corporate dinners, holiday celebrations, wedding rehearsals, and special occasions of every size.

This holiday season, let us welcome you and your guests for an authentic Italian experience filled with exceptional food, attentive hospitality, and lasting memories.



BUONE FESTE

Starter

Insalata Caesar

Romaine lettuce, housemade Caesar dressing, garlic croutons, grated Parmigiano Reggiano DOP

- OR -

Ribollita

Cannellini beans, housemade vegetable broth, Swiss chard, potato, carrot, tomato, onion,celery, rosemary, thyme, kale

- OR -

Melanzane Parmigiana

Eggplant, mozzarella cheese, Napoli sauce, pesto, Parmigiano Reggiano DOP cream

Mains

Gnocchi Tartufo

Housemade gnocchi, black truffle sauce, cream sauce

- OR -

Pollo alla Parmigiana

Chicken breast, Napoli sauce, mozzarella, Grana Padano, parsley

- OR -

Spaghetti alla Puttanesca

Garlic, Napoli sauce, olives, capers, basil

Dessert

Tiramisù

Lady fingers, espresso and amaretto syrup, mascarpone cream, mascarpone cream topping

- OR -

Cannoli Siciliana

Housemade Italian pastry filled with cream and chocolate chips, topped with powdered sugar

PRICE
$66

+18%
Service Charge

AWG 118.80
per person

Open Bar Package

We offer a package deal on selected wine, premium mixed drinks, and soft drinks

MARE PACKAGE
Per hour per person $48
$42 per extra hour

CIELO PACKAGE
Per hour per person $65
$55 per extra hour

PRICE
$100

+18%
Service Charge

AWG 180
per person

Open Bar Package

We offer a package deal on selected wine, premium mixed drinks, and soft drinks

MARE PACKAGE
Per hour per person $48
$42 per extra hour

CIELO PACKAGE
Per hour per person $65
$55 per extra hour

MIGLIORI AUGURI

Starter

Insalata Caesar

Romaine lettuce, housemade Caesar dressing, garlic croutons, grated Parmigiano Reggiano DOP

- OR -

Insalata di Polpo

Mediterranean caught octopus, peperonata, parsley, lemon zest

- OR -

Zuppa Frutti di Mare

Branzino, shrimp, calamari, black mussels, clams, housemade fish stock

- OR -

Calamari Fritti

Crispy calamari, Arrabbiata sauce, lemon wedge

Mains

Linguine ai Frutti di Mare

Shrimp, calamari, clams, mussels, housemade lobster broth, white wine, Napoli sauce, garlic, basil

- OR -

Porcini Ravioli

Housemade ravioli, porcini mushroom, tartufo, Parmigiano Reggiano DOP

- OR -

Filetto ai Funghi

6oz. sliced filet mignon, sautéed king oyster mushroom, porcini mushroom sauce

- OR -

Scampi Gianni

Spaghetti, shrimp, Napoli sauce, housemade lobster stock, cherry tomato, garlic, basil

- OR -

Butterflied Branzino

Arugula and fennel salad

Sides

Sautéed Seasonal Vegetables -OR-
Polenta Fritta Arrabbiata sauce, Parmigiano Reggiano DOP, parsley -OR-
Patate al Forno
Roasted potatoes, rosemary, onions

Dessert

Tiramisù

Lady fingers, espresso and amaretto syrup, mascarpone cream, mascarpone cream topping

- OR -

Cannoli Siciliana

Housemade Italian pastry filled with cream and chocolate chips, topped with powdered sugar

- OR -

Gianni's Cheesecake

Velvety smooth NY-style cream cheese filling, coconut Breton sablé crust, mixed berry coulis

- OR -

Dark Chocolate Mousse

Dark chocolate mousse, dark chocolate cake, ganache, olive oil gelato

Gianni's Buffet Menu

Bread Service

Housemade Italian Sourdough
with olive and sun-dried tomato tapenade

Salads & Appetizers

Your choice of three

Caesar Salad
Romaine lettuce, housemade Caesar dressing, garlic croutons, grated Parmigiano Reggiano DOP

Mista Salad
Romaine lettuce, cherry tomatoes, red onion, radicchio, carrot, cucumber, green and black olive, Italian dressing

Caprese Salad
Seasoned cherry tomato, buffalo mozzarella, basil oil, microgreens

Arancini
Arborio rice, Parmigiano Reggiano DOP, Napoli sauce

Scampi Arrostiti
Jumbo shrimp, garlic, red onion, olive oil

Antipasta Italiano
Prosciutto, bresola, mortadella, salame picante, salame dolce, Parmigiano Reggiano DOP, pecorino, olives

Soup

Ribollita
Cannellini beans, housemade vegetable broth, potato, carrot, tomato, onion, leek, celery, rosemary, thyme, kale, croutons

Main Course

Your choice of three

Salmon Fillet with Lemon Beurre Blanc
Lemon butter sauce

Filetto di Branzino con Salsa all'acqua Pazza
Cherry tomatoes, garlic, parsley, white wine

Parmigiana di Melanzane
Eggplant, mozzarella cheese, Napoli sauce, pesto, Parmigiano Reggiano DOP cream

Pollo alla Parmigiana
Breaded chicken breast, Napoli sauce, mozzarella, Grana Padano

Filetto ai Fungi
Beef tenderloin, porcini mushroom sauce

Pasta

Your choice of two

Gnocchi al Tartufo
Housemade gnocchi, black truffle sauce, cream sauce

Ravioli Vodka
Cheese ravioli, vodka sauce, basil, parsley

Rigatoni ai Quattro Formaggi
Napoli sauce, mozzarella, Grana Padano, pecorino, provolone, cream sauce, garlic, basil

Penne alla Bolognese
Napoli meat sauce

Short Ribs and Ricotta-stuffed Conchiglioni
Pasta shells stuffed with ricotta and braised short ribs, mozzarella cheese, Parmigiano Reggiano DOP, demi-glace

Sides

Your choice of two

Mixed Roasted Vegetables
Roasted Mixed Baby Potatoes
Sautéed Broccoli
Polenta Fritta
Mashed Potatoes

Dessert Station

Your choice of two

Tiramisù Shot
Mini Cannoli Siciliana
Berry Panna Cotta Shot
Triple Chocolate Mousse
Cheesecake Sable
Cannoncini alla Crema

Enhancements

Gelato Cart Experience

An interactive gelato station featuring up to six selected flavors

Includes cups, wooden spoons & napkins

Dedicated service staff

CART RENTAL
Flat fee of $250

SERVICE STAFF
$50 per hour
(2-hour minimum)

FLAVORS
Up to 6 selections
(Each priced individually)

Live Carving Station

+$35 per person
Roast beef sirloin served with mustard, horseradish & béarnaise sauce

Spaghetti al Formaggio Parmigiano

+$25 per person
Our signature spaghetti in Napoli sauce, flambéed in whiskey inside a wheel of Parmigiano Reggiano

AZZURRO

Ristorante Italiano

CELEBRAZIONE FESTIVITÀ

Located on world-famous Palm Beach, Azzurro Ristorante Italiano combines breathtaking ocean views with authentic Italian hospitality, creating one of Aruba's most memorable waterfront dining experiences.

For more than 15 years, guests have enjoyed our fresh seafood specialties, traditional Italian dishes, and signature tableside experiences, including the celebrated Spaghetti al Formaggio Parmigiano prepared in a wheel of Parmesan cheese.

Whether you are planning a wedding rehearsal dinner, private celebration, holiday gathering, or corporate event, Azzurro provides an elegant seaside setting where every detail is designed to bring people together.

This season, celebrate with ocean views, exceptional cuisine, and unforgettable moments on Aruba's coast.



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AZZURRO CELEBRAZIONE

Appetizers

Zuppa Frutti di Mare

Housemade seafood stock, clams, mussels, shrimp, baby squid, white fish, calamari, garlic bread

- OR -

Insalata Caprese

Cherry tomatoes, mozzarella di Bufala, oregano, cherry tomato ricotta sauce, green basil oil, microgreens

- OR -

Insalata Caesar

Romaine lettuce, croutons, Grana Padano cheese, housemade Caesar dressing

Main

Norwegian Salmon

Your choice of pan-seared or grilled

- OR -

Pollo Venezia

Baked organic chicken breast, prosciutto di Parma, imported mozzarella cheese, white wine, hint of cream

- OR -

Ossobuco di Vitello

Braised veal shank, white wine, Italian herbs, Napoli sauce

- OR -

Rigatoni Melanzane

Housemade rigatoni, Napoli sauce, eggplant, housemade vegetable broth, garlic, basil

- OR -

Gemelli e Salsiccia

Housemade gemelli pasta, Italian sausage, Napoli sauce, piselli, basil, green peppercorns

Dessert

Tiramisù

Lady fingers, espresso and amaretto syrup, mascarpone cream

- OR -

Chocolate Brownie

With Gelatissimo gelato

- OR -

Cannoli Siciliana

Housemade Italian pastry filled with cream and chocolate chips, topped with powdered sugar

PRICE $82

+18% Service Charge

AWG 147.60 per person

Open Bar Package

We offer a package deal on selected wine, premium mixed drinks, and soft drinks

TERRA PACKAGE
Per hour per person $35
$30 per extra hour

MARE PACKAGE
Per hour per person $48
$42 per extra hour

CIELO PACKAGE
Per hour per person $65
$55 per extra hour

PRICE
$100

+18%
Service Charge

AWG 180
per person

Open Bar Package

We offer a package deal on selected wine, premium mixed drinks, and soft drinks

TERRA PACKAGE
Per hour per person $35
$30 per extra hour

MARE PACKAGE
Per hour per person $48
$42 per extra hour

CIELO PACKAGE
Per hour per person $65
$55 per extra hour

CELEBRAZIONE FESTIVITÀ

Appetizers

Escargot
Snails in a creamy garlic sauce, garlic bread

- OR -

Zuppa Frutti di Mare
Red snapper, shrimp, calamari, black mussels, clams, housemade fish stock

- OR -

Gamberi e Aglio
Shrimp, housemade bruschetta bread, cherry tomato, garlic, parsley, microgreens

- OR -

Burrata Fritta
Fried mozzarella di Bufala, Napoli sauce

Main

Linguine ai Frutti di Mare
Mixed seafood, garlic, white wine, Napoli sauce, cherry tomatoes

- OR -

Calamarata e Gamberi
Calamarata pasta, carabinero prawns, Napoli sauce, house-made prawn-cognac stock, garlic, lemon zest, parsley

- OR -

Braised Short Ribs
Ricotta polenta, demi-glace, white mushroom, prosciutto, green basil oil, microgreens

- OR -

Branzino
Grilled or baked al limone

- OR -

Ravioli Porcini
Housemade ravioli, porcini mushroom, tartufo, Grana Padano cheese, cream

Sides

Sautéed Seasonal Vegetables -OR-
Fagiolini Verdi Sautéed green beans, garlic, olive oil -OR-
Polenta Fritta
Spicy Napoli sauce

Dessert

Tiramisù
Lady fingers, espresso and amaretto syrup, mascarpone cream

- OR -

Pistacchio Cheesecake
Housemade pistachio cheesecake, pistachio, pistachio praline, pistachio gelato

- OR -

Cannoli Siciliana
Housemade Italian pastry filled with cream and chocolate chips, topped with powdered sugar

Azzurro Buffet Menu

Bread Service

Housemade Italian Sourdough
Served with butter and Maldon salt

Salads & Appetizers

Your choice of three

Caesar Salad
Romaine lettuce, croutons, Grana Padano cheese, housemade Caesar dressing

Mista Salad
Mesclun lettuce, frisée lettuce, cherry tomatoes, carrot, enoki mushroom, cucumber, artichoke, celeriac, red onion, Italian dressing

Caprese Salad
Cherry tomatoes, mozzarella di Bufala, oregano, cherry tomato ricotta sauce, green basil oil, microgreens

Short Rib Arancini
Truffle risotto and short rib filling

Gamberi e Aglio
Shrimp, cherry tomato, garlic, olive oil

Soup

Pasta e Fagioli
Italian beans, pasta, prosciutto, housemade vegetable broth, Napoli sauce

Main Course

Your choice of three

Salmon Fillet with Lemon Beurre Blanc
Lemon butter sauce

Braised Short Ribs
Demi-glace, white mushroom, prosciutto

Parmigiana di Melanzane
Eggplant, mozzarella cheese, Napoli sauce, pesto, Parmigiano Reggiano DOP cream

Pollo alla Parmigiana
Napoli sauce, mozzarella cheese

Pollo Venezia
Baked organic chicken breast, prosciutto di Parma, imported mozzarella cheese, white wine, hint of cream

Pasta

Your choice of two

Gnocchi al Quattro Formaggi
Napoli sauce, cream, Grana Padano cheese, mozzarella, blue cheese, Parmigiano Reggiano DOP, basil, parsley

Penne Vodka
Napoli tomato sauce, cream, premium vodka, white button mushrooms

Ravioli Porcini
Housemade ravioli, porcini mushroom, tartufo, Grana Padano cheese, cream

Rigatoni alle Melanzane
Housemade rigatoni, Napoli sauce, eggplant, housemade vegetable broth, garlic, basil

Penne alla Bolognese
Napoli meat sauce

Gemelli e Salsiccia
Housemade gemelli pasta, Italian sausage, Napoli sauce, piselli, basil, green peppercorns

Sides

Your choice of two

Mixed Roasted Vegetables
Roasted Baby Potatoes
Mashed Potatoes
Polenta Fritta
Spicy Napoli sauce

Dessert Station

Your choice of two

Tiramisù Shot
Mini Cannoli Siciliana
Pistachio Cheesecake Sable
Triple Chocolate Mousse

Enhancements

Gelato Cart Experience

An interactive gelato station featuring up to six selected flavors

Includes cups, wooden spoons & napkins

Dedicated service staff

CART RENTAL
Flat fee of $250

SERVICE STAFF
$50 per hour
(2-hour minimum)

FLAVORS
Up to 6 selections
(Each priced individually)

Live Carving Station

+$35 per person
Roast beef sirloin served with mustard, horseradish & béarnaise sauce

Spaghetti al Formaggio Parmigiano

+$25 per person
Our signature spaghetti in Napoli sauce, flambéed in whiskey inside a wheel of Parmigiano Reggiano

L'ARTIGIANO
CAFÉ Bakery MARKET

DELICIOUS HOLIDAY

Complete your celebration with a custom cake from L'Artigiano.

Whether you're celebrating a milestone, hosting a company party, or gathering with family and friends, our handcrafted cakes provide the perfect sweet finale.

Ask our team about custom designs and holiday flavors.



AZIA
RESTAURANT // LOUNGE

IMPERIAL HOLIDAY

Azia Restaurant & Lounge offers an immersive dining experience where the vibrant flavors of Asia meet the warmth and energy of the Caribbean.

Featuring handcrafted sushi, dim sum, signature entrées, specialty cocktails, and an extensive wine selection, Azia combines exceptional cuisine with a setting unlike any other on the island.

From the striking décor and Aruba's longest bar to the iconic golden Buddha that welcomes guests upon arrival, every detail has been designed to create a truly memorable atmosphere.

Whether you're hosting a corporate event, holiday celebration, or private gathering, Azia delivers an evening that is both sophisticated and unforgettable.



IMPERIAL HOLIDAY

Appetizer

Edamame

Steamed soybeans, sea salt

- OR -

Wonton Soup

Chicken broth, shrimp wonton, shiitake mushrooms, green onions, soy sauce

- OR -

California Roll

Kanikama, avocado, cucumber, masago

Main

Orange Chicken

Sweet & spicy fresh pressed orange sauce

- OR -

Korean BBQ Ribs

Grilled ribs, sticky soy sauce, sesame seeds, leeks

Sides

Sushi Rice

- OR -

Vegetable Dashi Stir-Fry

Bok choy, carrot, snow peas, broccoli, bean sprouts, garlic, ginger, scallions

Dessert

Banana Tempura

Tempura dipped banana fried to a crispy light golden brown served with our Gelatissimo gelato

- OR -

Gelatissimo Gelato

PRICE
$66

+18%
Service Charge

AWG 118.80
per person

Open Bar Package

We offer a package deal on selected wine, premium mixed drinks, and soft drinks

MARE PACKAGE
Per hour per person $45
$40 per extra hour

CIELO PACKAGE
Per hour per person $65
$55 per extra hour

PRICE
$82

+18%
Service Charge

AWG 147.60
per person

Open Bar Package

We offer a package deal on selected wine, premium mixed drinks, and soft drinks

MARE PACKAGE
Per hour per person $45
$40 per extra hour

CIELO PACKAGE
Per hour per person $65
$55 per extra hour

A TASTE OF HOLIDAY

Appetizer

Wonton Soup
Chicken broth, shrimp wonton, shiitake mushrooms, green onions, soy sauce

- OR -

Thai Chicken Noodle Soup
Chicken broth, chicken, red curry paste, coconut milk, glass noodles, fragrant herbs

- OR -

Satsu Roll
Crispy sweet potatoes, cucumber, avocado, green onion, ají panca sauce

- OR -

Shrimp Tempura Roll
Shrimp tempura, avocado, cucumber, wakame salad, spicy mayo, eel sauce, tempura flakes

- OR -

Ebikan Roll
Shrimp tempura, cream cheese, avocado, kanikama, green onion, dynamite mayo, masago

Main

Teriyaki Chicken
Japanese teriyaki glaze

- OR -

General AZIA Chicken
Spicy General Tso sauce, cashews, green onion

- OR -

Korean BBQ Ribs
Grilled ribs, sticky soy sauce, sesame seeds, leeks

- OR -

Szechuan Beef
Certified Angus Beef tenderloin, Asian vegetables, garlic, pepper sauce

- OR -

Orange Rock Shrimp Tempura
Sweet & spicy orange sauce

- OR -

Teriyaki Salmon
Japanese teriyaki glaze

Sides

Vegetable Dashi Stir-Fry
Bok choy, carrot, snow peas, broccoli, bean sprouts, garlic, ginger, scallions

- OR -

Chinese Fried Rice
Fragrant Jasmine rice, egg, green onions, ginger, carrots, shiitake mushrooms, peas

- OR -

Azia Rice Noodles
Rice noodles, eggs, Chinese cabbage, shrimp paste, ginger, bean sprouts, peanuts

- OR -

Sweet Potato Fries
Sweet potato fries coated in AZIA's signature seasoning blend: Shiitake mushrooms, garlic, ginger, cilantro, cinnamon

Dessert

Banana Tempura
Tempura dipped banana fried to a crispy light golden brown served with our Gelatissimo gelato

- OR -

Gelatissimo Gelato

- OR -

Matcha Tres Leches
Matcha sponge cake, rich tres leche combination, housemade meringue, crispy tuile

Azia Buffet Menu

Appetizer

Vegetable Spring Rolls
Napa cabbage, carrots, zucchini, sweet and sour sauce

Firecracker Shrimp
Spicy coconut shrimp

Soup
Your choice of one

Wonton
Chicken broth, shrimp wonton, shiitake mushrooms, bok choy, green onion, soy sauce

Thai Chicken Noodle
Chicken broth, chicken, red curry paste, coconut milk, glass noodles, fragrant herbs

Sushi Station
Your choice of three

Spicy Crunchy Tuna Roll
Bluefin tuna, bok choy tempura, Sriracha, green onion, sesame seeds

Takashi Roll
Hamachi, avocado, Rocoto mayo crab topping, green onion, tempura flakes, microgreens, eel sauce, masago

Fire Roll
Kanikama, cucumber, avocado, flamed salmon, black pepper, dynamite salad, truffle mayo, masago

Satsu Roll
Crispy sweet potatoes, cucumber, avocado, green onion, aji panca sauce

Ebikan Roll
Shrimp tempura, cream cheese, avocado, kanikama, green onion, dynamite mayo

Hot Food Station
Your choice of three

Szechuan Chicken
Sautéed vegetables, garlic

Deep-Fried Szechuan Tofu
Sautéed vegetables, garlic

Beef Stir-Fry
Beef tenderloin, sautéed vegetables

Orange Rock Shrimp Tempura
Sweet & spicy orange sauce

Teriyaki Salmon
Japanese teriyaki glaze

Korean BBQ Ribs
Grilled ribs, sticky soy sauce, sesame seeds, green onion

Sides
Your choice of two

Vegetable Dashi Stir-Fry
Bok choy, carrot, snow peas, broccoli, bean sprouts, garlic, ginger, scallions

Chinese Fried Rice
Jasmine rice, egg, green onions, ginger, carrots, shiitake mushrooms, peas

Sushi Rice

Udon Noodles
Carrots, green onions, shiitake mushrooms, sake, sesame oil, mascarpone mayo drops

Dessert Station
Your choice of two

Mini Pistachio Tart

Mini Cheesecake Sable

Mini Matcha Tres Leches

Triple Chocolate Mousse

Enhancements

Gelato Cart Experience

An interactive gelato station featuring up to six selected flavors

Includes cups, wooden spoons & napkins

Dedicated service staff

CART RENTAL
Flat fee of $250

SERVICE STAFF
$50 per hour
(2-hour minimum)

FLAVORS
Up to 6 selections
(Each priced individually)

Give the Gift of Choice
THIS HOLIDAY SEASON

Treat friends, family, colleagues, and clients to a Gianni's Group Gift Card.

Redeemable across participating locations, it's the perfect gift for anyone who appreciates great food, memorable experiences, and time spent together.

Purchase online at GG2Go.com/gift today.



Allow us to organize the most memorable and unforgettable event for you and your guests.

For reservations and inquiries feel free to contact us at ***events@giannisgroup.com.***



GIANNI'S
GROUP

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