

GIOVANNI'S

A TASTE OF ITALY

à la carte

Appetizers

Carpaccio di Salmone – Smoked salmon served with fresh baby lettuces, tomato, onion and capers, topped with balsamic vinegar	10.50
☆ Carpese Classica – Italian buffalo milk mozzarella, fresh tomato and basil, drizzled with olive oil.	11.00
Carpaccio al Parmigiano – Thinly sliced raw beef, slivered artichokes and mushrooms.	9.00
Gamberi – 4 Shrimp Cocktail.	10.00
Cold Antipasta – Prosciutto, olives, gorgonzola cheese, and sweet peppers.	11.00
Bruschetta al Pomodoro – Italian flatbread with tomatoes, oregano, provolone, olive oil and garlic.	6.00
Sausage and Peppers – Italian sausage sautéed with onions and peppers, served with marinara sauce.	9.00
☆ Fried Zucchini – 5 freshly cut zucchini breaded and fried to perfection, served with marinara.	6.50
Mozzarella Giovanni – Baked cheese with tomato meat sauce.	11.50
Lumache alla Carnacina – Snails (escargot) steamed with white wine, onions and tomatoes.	9.50
Calamari Fritti – Fried squid.	11.00
☆ Vongole – Dozen fresh clams steamed with a butter garlic sauce.	11.50
Cozze Marinara – Mussels steamed in a tomato, basil and garlic sauce with white wine.	12.00
Vongole Cassino – Fresh baby clams stuffed with seasoned bread crumbs, cheese, garlic and olive oil	11.50
Oysters Rockefeller – Freshly baked oysters, topped with spinach and prosciutto. Served with Lobster Sauce topping.	4 Oysters - 8.00 8 Oysters - 15.00

Minestre (Soups)

Minestrone – Italian Vegetable Soup.	5.50
Paste e Fagioli – Macaroni and Bean Soup.	5.50
Zuppa del Giorno – Soup of the Day.	5.50

Inssalate (Salads)

Caesar Salad – Add Grilled Chicken - \$6 Add Shrimp - \$7.	8.00
Cobb Salad – Your choice of meat, mixed greens with boiled eggs, tomatoes, cucumbers, mozzarella and tossed in your favorite dressing.	Chicken 6.00 Shrimp 7.00 Flank Steak 8.00
☆ Fried Oyster Salad – Romaine lettuce topped with artichokes, fresh tomatoes and fried oysters with Caesar dressing.	12.50
Di Noce e Gorgonzola – Radicchio, endive and butter lettuces with walnuts, gorgonzola cheese.	8.00
Wedge Salad – 1/4 wedge of iceberg, topped with boiled eggs, bleu cheese, prosciutto bits and tomato.	7.50

Gourmet Pizza

Pepperoni – The classic, with our homemade marinara sauce, mozzarella cheese and pepperoni.	11.00
Sausage and Gorgonzola – Our spicy Italian sausage, gorgonzola and marinara, topped with spinach.	12.50
Margherita – Classic with fresh mozzarella, fresh tomatoes and fresh basil.	11.00
Pizza – Any way you want it!	14.00

Pasta

Gluten-free and whole wheat pasta available on select dishes

Fettuccine Alfredo – The classic prepared in a creamy alfredo sauce. Add chicken - \$6 Add 3 shrimp - \$7	12.50
Fettuccine al Salmone Affumicato – Fettuccine with smoked salmon in a cream sauce.	15.00
Gnocchi al Ragù – Homemade potato dumplings in a vodka sauce.	14.00
Tortelloni all Panna – Tri-colored large stuffed pasta in a creamy cheese sauce.	14.50
☆ Spaghetti Carbonara – Spaghetti cooked with panchetta and spring onions in a creamy sauce.	15.50
Rigatoni alla Giovanni – Rigatoni - prepared with care and Giovanni's special vodka sauce.	14.50
Lasagna – Layers of pasta and cheese in a tomato meat sauce with onions and peppers.	15.00
Manicotti – Cheese stuffed crêpes baked with meat sauce.	13.00
Lobster Ravioli – Fresh lobster filled pasta in a light pink sauce.	18.00
Spaghetti Salsicce – Italian sausage in a rich tomato meat sauce served over spaghetti.	15.00
☆ Angel Hair Portabella – Portabella mushrooms served in a tomato basil sauce, served over angel hair pasta.	15.00

☆ Chef's Choice

ALL INCLUSIVE ENTRÉES

Includes salad, bread, choice of pasta with marinara sauce or vegetable medley.

Steaks

Served with your choice of any premium side.

Veal Chop – (14oz.) with Marsala mushroom wine sauce served on side.		38.00
☆ Filet Mignon – Filet Mignon grilled with Marsala mushroom wine sauce served on side.	(6oz.) 24.00	(8oz.) 30.00
Serf & Turf – Lobster Tail (8oz.) in lemon butter and Filet Mignon (6oz.).		40.00
T-Bone – T-bone steak (14oz.) with cracked black pepper and extra virgin olive oil.		28.00
Rack of Lamb – Rack of Lamb with rosemary, black pepper and olive oil, served in a portabella wine sauce.		32.00

Vegetariani (Vegetarian)

Linguini Primavera – Linguini topped with fresh vegetables, sautéed in a light tomato sauce.	16.50
Melezane Parmigiana – Sliced eggplant on a bed of tomato sauce, topped with mozzarella.	14.50

Chef's Vitello (Veal) / Pollo (Chicken)

Scaloppine alla Giovanni – Thinly pounded veal topped with ham, eggplant and mozzarella in a white wine sauce with mushrooms.	24.50
Scaloppine Marsala – Thin veal in a Marsala sauce with mushrooms.	24.50
Scaloppine Piccata – Veal pounded thin in a lemon white wine sauce with mushrooms. (Capers optional)	24.50
☆ Veal Melenese – Thinly pounded veal pan seared in extra virgin olive oil with fresh squeezed lemon and served with sliced tomatoes and gorgonzola cheese.	24.50
☆ Salt-imbocca – Veal topped with ham, mozzarella in a lightly spiced sauce with mushrooms.	24.50
Vitello alla parmigiana – Breaded veal baked with mozzarella and meat sauce.	24.50
Chicken Piccata – Chicken sautéed with lemon and white wine served with mushrooms and spices.	21.50
Involtini di Pollo – Chicken breast stuffed with ham, mushrooms and ricotta in a lemon wine sauce.	24.50
Salsicce e Petto di Polo – Italian sausage, chicken and mushrooms in a spicy tomato wine sauce.	22.50
Pollo fra Diavolo – Chicken breast with green peppers, mushrooms and onions in a spicy tomato sauce.	21.50
Pollo alla Cacciatora – Chicken breast in a tomato-basil sauce with green olives and mushrooms	21.50
☆ Chicken Parmigiana – Breaded chicken baked with mozzarella and meat sauce.	21.50
Chicken Florentine – Thinly pounded chicken topped with mozzarella, cooked in white wine mushroom sauce with fresh Italian spices.	23.00
Chicken Marsala – Thinly pounded, sautéed with onions and mushrooms in a Marsala wine sauce.	21.50
Chicken Fricassee – Medallions of chicken, baked in a lemon white wine sauce with mushrooms.	21.50

Tutto Mare (Seafood)

Shrimp Scampi – Shrimp sautéed with garlic in butter, olive oil, and white wine.	24.00
Filet of Sole – Pan seared in olive oil and baked in a lemon wine sauce.	22.00
Gamberi Parmigiana – Baked shrimp with meat sauce, mozzarella and romano cheeses.	22.00
Salmone al Funchetto alla Griglia – Grilled salmon with mushrooms, pimento and onion in a garlic wine sauce.	23.00
☆ Shellfish à la Roberto – Shrimp, Mussels, Clams, and Scallops in a peeled tomato or white wine sauce over linguini or risotto. Add 4 oz. Lobster \$10.	25.00
Lobster Tail – 8oz. baked and served with drawn butter.	28.00
Linguini Clams – Served in a red or white wine sauce	21.00
Linguini with Shrimp – Jumbo shrimp served in a pomodoro tomato basil sauce, served over linguini.	24.00
Chilean Sea Bass – Baked in lemon white wine garlic sauce with fresh spices.	32.00

Additional Premium Sides

	Single	Family Style
Asparagus – Steamed with butter, lemon and topped with Parmesan.	4.00	8.00
Sautéed Spinach – Sautéed with white wine, splash of tomato, olive oil, and garlic.	4.00	7.00
Roasted Potatoes – Roasted with black olives, olive oil, and fresh Italian seasoning.	5.00	8.00
Vegetable Medley – Sautéed seasonal vegetables, cooked in a white wine tomato sauce.	5.00	8.00
Pasta Any Style – Vodka sauce, alfredo sauce, olive oil and garlic, marinara, or traditional meat.	5.00	9.00