# GIOVANNI'S ITALIAN RESTAURANT



Scan for menu and specials.

Dinner Hours Bar Closes Mon. to Thur. 5 - 9:30 pm 11 pm Fri. to Sat. 5 - 10:30 pm 12 pm Sun. 5 - 9 pm 9 pm

# Soups - Salads.

<b>Paste e Fagioli Soup</b> Macaroni n. bean soup.	8	
<b>Minestrone Soup</b> Italian vegetable soup.	8	
Caesar Salad	10	
add grilled <u>chicken</u>	6	
or grilled <u>shrimp</u>	7	
Fresh parmesan cheese n. croutons		
tossed w. Giovanni's caesar dressing		
atop chopped romaine lettuce.	-	

#### **Caprese Salad**

11

Layers of fresh Italian buffalo milk mozzarella, tomatoes n. basil drizzled with imported olive oil.

# Wedge Salad

11

1/4 wedge of iceberg lettuce, topped with boiled eggs, blue cheese, prosciutto bits and fresh tomatoes.

# Gorgonzola Salad

11

13

Radicchio, endive, and butter lettuce topped with walnuts and Gorgonzola cheese.

# Fried Oyster Salad

Romaine lettuce topped with artichokes, fresh tomatoes, and fried oysters with Caesar dressing.

# Appetizers.

Stuffed Artichokes	15
Stuffed artichokes seasoned with	
Italian bread crumbs and baked in	a
tangy wine sauce.	
Steamed Clams	14
A dozen fresh clams steamed with	
Giovanni's herb butter garlic sauce	Э.
Mussels Marinara	14.5
Hand-picked fresh mussels	
steamed ingarlic tomato wine sau	ce.
Clamari Fritti	14
Breaded squid fried to perfection w	/ith
Giovanni's marinara sauce.	
Oyster Rockefeller	10-18
Baked oysters topped with spinach	
and prosciutto with Giovanni's	
luscious lobster cream sauce.	
Lamb Lollipops	16
Three racks of lamb grilled in a sav	ory
portobello mushroom wine sauce.	
Bruschetta al Pomodoro	10
Italian flatbread with tomatoes,	
oregano, provolone, and imported	
olive oil.	
Mozzarella Giovanni	13
Baked mozzarella cheese topped wi	th
Giovanni's tomato meat sauce.	
Sausage and Peppers	11
Roasted bell peppers stuffed with	
sausage and Giovanni's marinara sau	lce.
Escargot	12.5
Snails steamed in an onion garlic	12.5
white wine sauce, topped with	
parmesan cheese.	
Salmon Carpaccio	14
Smoked salmon served with fresh bab	y .
lettuce, tomatoes, onions, and capers	
topped with balsamic vinegar.	

# From Giovanni's Grill.

#### **Italian Burger**

Burger mozzarella with cheese, lettuce, tomato, and onion served with roasted potatoes on a French bun.

#### Salmon

32

15

Salmon, grilled to perfection with a mix of mushrooms, pimentos, and onions with Giovanni's garlic wine sauce.

#### Swordfish

32

Grilled swordfish finished with Giovanni's signature lemon peppercorn sauce.

#### **Filet Mignon**

6oz or 8oz

Tinder filet served with Giovanni's delicious marsala mushroom sauce.

#### Filet & Lobster

52

34-42

Sweet lobster tail accompanied by a 6oz tinder filet grilled to perfection.

#### Ribeye

42

36

Juicy n. tender black angus ribeye perfectly grille, just for you.

#### **Rack of Lamb**

Five racks of lamb grilled in a savory portobello mushroom wine sauce.



# From the Sea.

Frutti di Mare.

## Shrimp Scampi 28

Shrimp sautéed cooked in a white wine, garlic butter sauce.

### Filet of Sole

Pan-seared flaky filet cooked with olive oil with a lemon wine sauce.

#### Chilean Sea Bass 36

Perfectly baked in lemon white wine garlic sauce with fresh aromatic spices.

#### Zuppa Di Pesce

A mix from the sea of shrimp, mussels, clams, scallops, lobster n. crab in Giovanni's peeled tomato squce over <u>linguine</u> or <u>risotto</u>

#### Linguine w. Clams

28

36

28

Hand-picked clams served in a savory red or white wine sauce.



# Pizza from Giovanni's Grill.

## Pepperoni

16

18

The classic with marinara sauce, mozzarella cheese, and pepperoni.

#### Custom

Your choices of available seasonal toppings. Baked to perfection!

## Margherita

16

Fresh mozzarella, fresh tomatoes, and fresh basil with a touch of garlic.



# Pasta.

Entree served with a salad.

Add <u>chicken</u> Add <u>shrimp</u>	6 7
<b>Fettuccine Alfredo</b> The classic prepared in a creamy Alfredo sauce.	18.5
Fettuccine al Salmone Affumicato Fettuccine with smoked salmon in a savory cream sauce.	22
<b>Gnocchi al Ragu</b> Homemade potato dumplings in a vodka sauce.	21
<b>Tortelloni Alla Panna</b> Tri-colored large stuffed pasta in a creamy cheese sauce.	21

# Chicken-Veal.

Dish includes salad and bread.

Choose One

Pasta with Meat Sauce or

<u>Vegetable Medley</u>

Piccata

26-28

<u>Chicken Breast or Veal</u> Thinly Pounded

Sensationally cooked in a lemon white wine sauce with mushrooms and savory spices.

Parmigiana26-28BreadedChicken Breast or VealBreadedYour choice of meat baked withmozzarella in Giovanni's savory meatsauce.

Spaghetti Ceurbenerce	21
<b>Lasagna</b> Layers of pasta, cheese, and delicio Giovannis meat sauce.	<b>21</b> us
<b>Manicotti</b> Cheese-stuffed pasta baked with Giovanni's meat sauce.	21
<b>Lobster Ravioli</b> lobster filled patsa in a light pink sauce.	24
<b>Angel Hair Portabella</b> Portabella mushrooms served in a tomato basi sauce served over ange hair pasta.	20 el
<b>Spaghetti and Sausage</b> Italian sausage in our Giovanni's meat sauce served over spaghetti.	21

## Veal Melenese

28

Thinly pounded veal, pan-seared in extra virgin olive oil with lemon and served with sliced tomatoes topped with gorgonzola cheese.

#### Chicken Fricassee

26

Baked chicken medallions cooked in a lemon white wine with mushrooms.

#### Salt-imbocca

32

Veal topped with ham and mozzarella in a lightly spiced sauce with mushrooms.

## Chicken Florentine

28

28

Thinly pounded chicken topped with mozzarella, cooked in a white wine mushroom sauce.

## Chicken Marsala or Veal

Thinly pounded chicken sautéed with onions and mushrooms in a marsala wine sauce.



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# Kids.

### Spaghetti with Meat Sauce 10

The classic spaghetti with Giovanni's meat sauce.

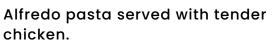
#### Chicken Parmigiana

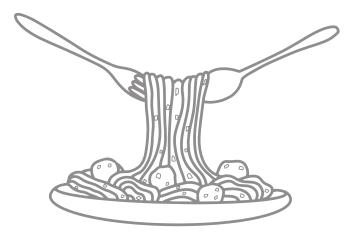
12

Tender chicken baked with mozzarella in Giovanni's meat sauce.

## **Chicken Alfredo**

12





# A La Carte.

#### Asparagus

Steamed with butter and lemon topped with Parmesan cheese.

#### Roasted Potatoes

Roasted with black olives, olive oil, and fresh Italian seasoning.

6

6

6

# Sauteed Spinach 6

Sauteed with white wine, garlic, and a splash of diced tomatoes cooked in olive oil.

## Vegetable Medley 6

Sauteed seasonal vegetables, cooked in a white wine tomato sauce.

# Any Style Pasta

Choose One

Vodka Sauce Alfredo Sauce Olive Oil and Garlic Traditional Meat Sauce



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