

Appetizers

Bruschetta

\$9 (2pc) / \$14 (4pc)

Giovanni's scrumptious tomato, garlic, shallot and basil on focaccia topped with Bocconcini.

Marinated Olives

\$7

A delicious blend of Italian & Greek olives marinates in olive oil infused with fresh herbs, lemon & garlic.

Baked Cheese

\$15

Breaded mozzarella cheese baked until golden and served atop our tasty tomato sauce.

Calamari (Tzatziki or Marinara)

\$17

Lightly floured and cooked with jalapenos, served with our delicious Tzatziki or Marinara sauce.

Mussels Fra Diavolo

\$19

Mussels steamed in white wine, garlic and finished with a rich tomato sauce.

Mussels Filippo

\$19

Mussels steamed and served in a delicately flavored white wine broth.

Sambuca Prawns

\$20

Jumbo prawns sautéed in a sweet Sambuca sauce, accompanied with an arugula mix and balsamic reduction.

Prawn Provencal

\$20

Jumbo prawns sautéed in a decadent sauce of white wine, butter, garlic and lemon, accompanied with an arugula mix with balsamic reduction.

Italian Meatballs

\$18

A combination of veal, pork, beef and Italian spices, served on a marinara sauce. (Add baked mozzarella on top for \$3 extra)

Focaccia

\$8 (3pc)

Freshly baked with Italian seasoning, topped with premium extra virgin olive oil and balsamic vinegar.

Salads

Garden Salad

Mixed greens with onions, carrots, tomatoes, goat cheese and candied almonds, dressed with our house made honey mustard vinaigrette.

\$11 (sm) / \$15 (lg)

Caesar Salad

Fresh romaine lettuce tossed in our rich signature dressing, crispy prosciutto wafer, grated parmesan and house focaccia croutons.

\$13 (sm) / \$17 (lg)

Spinach Salad

Fresh baby spinach served with Feta cheese, dried cranberries, Red onions, and almond slices with a balsamic vinaigrette.

\$13 (sm) / \$17 (lg)

Gorgonzola Salad

Fresh mixed greens with candied walnuts, shredded carrots, red onions, and gorgonzola cheese in balsamic vinaigrette.

\$14 (sm) / \$18 (lg)

Caprese Salad

Sliced Bocconcini cheese served with tomato slices, sliced red onions, capers, pesto oil, fresh basil, and balsamic drizzle.

\$13 (sm) / \$17 (lg)

Add grilled chicken or 3 jumbo prawns to your salad

\$11

Pasta

Spaghetti & Meatballs

Spaghetti in our Italian tomato sauce, topped with meatballs and parmesan.

\$28

Spaghetti Bolognese

Spaghetti in a traditional tomato & meat sauce, topped with parmesan.

\$25

Spaghetti Arrabbiata

Spaghetti pasta served in a spicy hot tomato sauce, topped with parmesan.

\$22

Chicken Fettuccine Alfredo

Our classic creamy Alfredo sauce and freshly grilled chicken breast served over a bed of fettuccine, topped with parmesan.

\$28

Linguini Carbonara

Linguini pasta prepared in a tantalizing, creamy white wine, pancetta ham and onion sauce.

\$27

Linguini Pescatore

Linguini pasta with prawns, mussels and scallops in your choice of "Bianco" (white wine & garlic sauce), "Rosso" (white wine and tomato sauce), or Alfredo sauce.

\$37

Spaghetti Aglio e Olio

Spaghetti in extra virgin olive oil, garlic, parsley and finished with a parmesan crumb.

\$22

Gluten-Free Pasta

All of the above pasta dishes can be ordered with gluten-free corn & rice Penne.

Add \$3

Add grilled chicken or 3 jumbo prawns to your pasta

\$11

Mains

Prawn Provencal

Six Jumbo Prawns sautéed in a decadent sauce of white wine, butter, garlic and lemon.

\$33

Sambuca Prawns

Six Jumbo Prawns sautéed in a sweet Sambuca sauce.

\$33

Grilled Chicken

Grilled chicken breast seasoned and cooked to perfection finished with olive oil and lemon.

\$28

Melanzane Parmigiana

Breaded eggplant topped with parmesan and provolone cheese and baked in a rich tomato sauce.

\$25

Chicken Parmigiana

Breaded chicken breast topped with parmesan and provolone cheeses, baked in a rich tomato sauce.

\$31

Veal Parmigiana

Tender veal breaded and topped with parmesan and provolone cheeses, baked in a tomato sauce.

\$36

New York Steak

7 oz. AAA New York strip, seasoned and cooked to your liking, topped with gorgonzola cream sauce.

\$46

Veal Marsala

Tender white veal sautéed with wild mushrooms and Marsala wine sauce.

\$36

All above entrées are served with our daily selection of vegetables and roasted potatoes.

Desserts

Creme Brulee	\$10
Creamy vanilla creme brulee, served with whip cream and wafer cookie.	
Tiramisu Classico	\$12
Layered ladyfingers with coffee liqueur and mascarpone cheese.	
Belgian Chocolate Mousse	\$12
Decadent callebaut chocolate blend with Grand Marnier, served with whip cream and praline cookie.	
Gelato	\$10
Vanilla Bean, made by Mario's GELATI.	
Sorbet	\$10
Varying flavors, made by Mario's GELATI.	
Affogato	\$12
Mario's Vanilla Bean gelato and espresso.	

Italian Coffee

Regular / Decaffeinated	\$4.00
Espresso	Single \$5.00 / Double \$6.00
Cappuccino / Latte	Single \$6.00 / Double \$7.00

Specialty Coffee

\$15 (2oz)

- B-52** (Grand Marnier, Kahlua, Baileys)
- Irish Coffee** (Jameson Irish Whiskey, Coffee)
- La Principessa** (Vanilla Vodka, Baileys, Crème de Cacao)
- Monte Cristo** (Kahlua, Grand Marnier)
- Spanish Coffee** (Kahlua, Brandy)
- Blueberry Tea** (Grand Marnier, Amaretto)

Ask your server about choice of other beverages.

To Our Wonderful Customers

Thank you for dining at Giovanni's.

We strive to provide great dining experience for our guests. If you have any concerns about the quality of our food or service, please speak to your server or the manager immediately. We will ensure the issue be resolved to your satisfaction as quickly as possible before you leave.

Your kind support and patience are highly appreciated!