

Appetizers

Bruschetta

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

Giovanni's scrumptious tomato, garlic 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)

\$15

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

Mussels Fra Diavolo

\$17

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

Mussels Filippo

\$17

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

Sambuca Prawns

\$17

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

Shrimp Provinciale

\$17

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

Italian Meatballs

\$17

A combination of veal, pork, beef and Italian spices, served on a marinara sauce.

Focaccia

\$8 (3pc)

Freshly baked with oregano and rosemary, topped with ultra 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.

\$10 (sm) / \$14 (lg)

Caesar Salad

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

\$12 (sm) / \$16 (lg)

Spinach Salad

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

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

Gorgonzola Salad

Fresh mixed greens with candied walnuts and gorgonzola cheese in balsamic vinaigrette.

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

Caprese Salad

Sliced Bocconcini cheese served with tomato slices, capers, pesto oil and fresh basil.

\$12 (sm) / \$16 (lg)

Add grilled chicken or 3 jumbo prawns to your salad

\$9

Pasta

Spaghetti & Meatballs

Spaghetti in our Italian tomato sauce, topped with 5 meatballs and parmesan.

\$27

Spaghetti Bolognese

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

\$24

Spaghetti Arrabbiata

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

\$21

Chicken Fettuccine Alfredo

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

\$26

Linguini Carbonara

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

\$25

Linguini Pescatore

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

\$33

Spaghetti Aglio e Olio

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

\$20

Gluten-Free Pasta

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

Add \$3

Add Prawns (3 pc) or Chicken for \$9 extra

Mains

Shrimp Provinciale

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

\$31

Sambuca Prawns

Six Jumbo Prawns sautéed in a sweet Sambuca sauce.

\$31

Grilled Chicken

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

\$25

Melanzane Parmigiana

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

\$23

Chicken Parmigiana

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

\$29

Veal Parmigiana

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

\$33

Filet Mignon

6 oz. grilled AAA beef tenderloin steak, seasoned and cooked to your liking.

\$39

Veal Marsala

Tender white veal sautéed with Oyster Mushrooms and Marsala wine sauce.

\$33

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

Desserts

Creme Brulee

Baileys and chocolate creme brulee with shortbread cookie.

\$10

Tiramisu Classico

Layered Italian cake with coffee liqueur, mascarpone cheese, and savoiardi biscuits.

\$10

Belgian Chocolate Mousse

Decadent callebaut chocolate blend with liqueurs.

\$9

Lavazza Coffee

Regular / Decaffeinated

\$3

Espresso

Single \$4.25 / Double \$5

Cappuccino / Latte

Single \$5.25 / Double \$6

Specialty Coffee

\$13 (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, Kahlua, Baileys)

Ask your server about choice of other beverages.