

## 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.