

Lunch Menu

Antipasti

Bistecca al Calamari Fritti

Golden fried calamari strips served on a bed of capers, tomatoes & red onions in a buerre blanc sauce

Peperoni E Salsiccia

Homemade garlic & mild red pepper sausage sauteed with sweet white onions and red & yellow peppers

Pizza Margherita

Brick oven baked pizza topped with a spicy marinara sauce, fresh buffalo mozzarella and fresh basil

Funghi alla Giovanni

Char grilled Portabello mushroom marinated in Italian herbs, olive oil and balsamic vinegar served on a bed of roasted garlic cream sauce

Zuppe

Minestrone

Homemade Italian Vegetable Soup

Pasta e Fagioli

Homemade Tuscan bean soup

Brodo di Pollo

A homemade light chicken broth & noodles

Brodo con Cappelletti

Chicken broth with round meat & cheese filled ravioli

Insalata

*Insalata alla Caesar **

Romaine lettuce topped with homemade croutons, shaved parmesano reggiano and Giovanni's caesar dressing

Served with grilled chicken breast

Served with grilled shirmp

Insalata alla Toscana

Char grilled boneless breast of chicken rested atop mixed greens with mandarin oranges, sun dried cherries, honey roasted Pecans, fresh fruit & Gorgonzola cheese with a house made raspberry vinaigrette

Grilled Atlantic Salmon filet

Pasta

All entrees are served with homemade bread & soup or salad.

House Made Angel Hair, Linguine, Tagliatelle or Fettuccine served with your choice of sauce.

Bolognese

A meat & tomato sauce

Pomodoro

A mild tomato sauce

Alfredo

A rich blend of four cheeses, butter and cream

Pesto al Pomodoro

Sweet basil, garlic, olive oil, pine nuts, parmesan cheese & tomato sauce

Linguine con le Vongole

House made linguine topped with little neck clams served with a delicate white wine, garlic, butter and parsley sauce

Manicotti

Thin sheets of traditional and spinach pasta filled with ricotta, mozzarella & parmesan cheese topped with pomodoro and bolognese

Cannelloni di Pesce

Thin sheets of spinach & tomato pasta filled with a cognac infused shrimp and scallop filling topped with a light shrimp and tomato bechamel

*Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Lunch Menu

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Pasta

Cannelloni di Carne

Thin sheets of homemade pasta filled with seasoned meats and imported cheeses topped with pomodoro or bolognese

Lasagne al Forno

Thin sheets of pasta layered with meat, cheese and bechamel then baked to perfection

Gnocchi di Patate

House made potato or spinach potato dumplings topped with bolognese, pomodoro, pesto pomodoro or alfredo sauce

Cappelletti alla Panna

House made meat and cheese filled round ravioli topped with alfredo sauce

Ravioli

House made meat or cheese filled ravioli topped with pomodoro or bolognese sauce

Cappelletti Verde Pesto

House made meat and cheese filled round spinach ravioli topped with pesto sauce

Mezzaluna al Asiago

Delicate house made half moon ravioli filled with pancetta, ricotta, mascarpone and spinach topped with an asiago tomato cream sauce

Scampi alla Giovanni

Gulf shrimp sauteed in butter, white wine and garlic served over spinach linguine

Piatti Della Casa

All entrees are served with choice of soup or house salad, side of linguine, homemade bread.

Piccata al Limone

Provimi veal or tender breast of chicken sauteed in lemon, white wine, butter and parsley

Vitello
Pollo

Milanese

Provimi veal or boneless breast of chicken encrusted with pine nuts, parmesano reggiano and Italian bread crumbs accented with a fresh lemon butter sauce

Vitello
Pollo

Parmigiano

Breaded Provimi veal or tender breast of chicken topped with pomodoro sauce and imported cheeses

Vitello
Pollo

Marsala

Sauteed Provimi veal or tender boneless breast of chicken with fresh mushrooms and sweet marsala

Vitello
Pollo

Pollo Saltimbocca alla Romano

Boneless breast of chicken topped with a thin slice of prosciutto di parma, sage, and fontina cheese sauteed in a white wine sauce

Melanzane alla Parmigiana

Lightly breaded golden brown slices of eggplant layered with pomodoro sauce, mozzarella and parmigiano reggiano

Bracirole di Manzo

Thinly sliced beef tenderloin, rolled around prosciutto di parma garlic and parsley braised in a tomato mushroom sauce

*Filetto alla Giovanni **

Char grilled petite filet mignon served with a potato & leek torta and asparagus topped with giovannis zip sauce

Pesce alla Francesca

Michigan lake perch sauteed in lemon, white wine, caper and butter sauce

18% Gratuity may be added to parties of 6 or more. No separate checks please.

Lunch Menu

Dinner Menu

Antipasti

Bistecca al Calamari Fritti

Golden fried calamari strips served on a bed of capers, tomatoes & red onions in a buerre blanc sauce

Shrimp Giovanni

Sauteed gulf shrimp served in lemon & butter sauce served around a bed of risotto

Peperoni E Salsiccia

Homemade garlic & mild red pepper sausage sauteed with sweet white onions and red & yellow peppers

Pizza Bianca

Brick oven baked pizza topped with olive oil, oregano, quattro formaggio and fresh sliced tomatoes

Pizza Margherita

Brick oven baked pizza topped with a spicy marinara sauce, fresh buffalo mozzarella and fresh basil

Zuppe

Minestrone

Homemade Italian Vegetable Soup

Pasta e Fagioli

Homemade Tuscan bean soup

Brodo di Pollo

A homemade light chicken broth & noodles

Brodo con Cappelletti

Chicken broth with round meat & cheese filled ravioli

Insalata

*Insalata alla Caesar **

Romaine lettuce topped with homemade croutons, shaved parmesano reggiano and Giovanni's caesar dressing

Insalata Caprese

Sliced vine ripe tomatoes with fresh imported buffalo mozzarella rested atop mixed greens served with a white balsamic vinaigrette and basil infused oil

Pasta

All entrees are served with homemade bread & soup or salad.

Angel Hair, Linguine, Tagliatelle or Fettuccine served with your choice of sauce.

Bolognese

A meat & tomato sauce

Pomodoro

A mild tomato sauce

Alfredo

A rich blend of four cheeses, butter and cream

Pesto al Pomodoro

Sweet basil, garlic, olive oil, pine nuts, parmesan cheese & tomato sauce

Linguine con le Vongole

House made linguine topped with little neck clams served with a delicate white wine, garlic, butter and parsley sauce

Manicotti

Thin sheets of traditional and spinach pasta filled with ricotta, mozzarella & parmesan cheese topped with pomodoro and bolognese

Cannelloni di Pesce

Thin sheets of spinach & tomato pasta filled with a cognac infused shrimp and scallop mousse topped with a light shrimp and tomato bechamel

Cannelloni di Carne

Thin sheets of house made pasta filled with seasoned meats and imported cheeses topped with pomodoro or bolognese

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Dinner Menu

Dinner Menu

Pasta

Lasagne al Forno

Thin sheets of pasta layered with meat, cheese and bechamel then baked to perfection

Gnocchi di Patate

House made potato or spinach potato dumplings topped with bolognese, pomodoro, pesto pomodoro or alfredo sauce

Gnocchi al Porcini

House made ricotta dumplings topped with a white wine porcini mushroom cream sauce

Cappelletti alla Panna

House made meat and cheese filled round ravioli topped with alfredo sauce

Cappelletti Verdi al Pesto

House made meat and cheese filled round spinach ravioli topped with pesto sauce

Ravioli di Friuli

House made dual colored ravioli filled with boursin cheese & sun dried tomatoes topped with jumbo lump crab in a delicate champagne cream sauce

Scampi alla Giovanni

Gulf shrimp sauteed in butter, white wine and garlic served over spinach linguine

Olindo Special

Gulf shrimp, scallops and artichokes marinated in pesto pomodoro served over house made linguine

Piatti Della Casa

All entrees are served with choice of soup or house salad, side of linguine or vegetable & homemade bread

Veal al Granchio

Medallions of Provimi veal sauteed with asparagus and crab in a delicate brandy glaze

Veal alla Giovanni

Medallions of Provimi veal sauteed with artichokes and white wine

Saltimbocca alla Romana

Medallions of Provimi veal topped with a thin slice of prosciutto di parma, sage and fontina cheese sauteed in a white wine sauce

Piccata al Limone

Provimi veal or tender breast of chicken sauteed in lemon, white wine, butter & parsley
Pollo Vitello

Marsala

Sauteed Provimi veal or tender boneless breast of chicken with fresh mushrooms and sweet marsala
Pollo Vitello

Francesca

Boneless breast of chicken sauteed in mild lemon caper butter sauce

Pollo alla Trentina

Sauteed boneless breast of chicken topped with spinach, boursin cheese & fresh mushrooms in a white wine cream sauce

Bracirole di Manzo

Thinly sliced beef tenderloin, rolled around prosciutto di parma, garlic and parsley braised in a chianti tomato mushroom sauce

*Filetto alla Giovanni **

Char grilled filet mignon served with a potato & leek torta and asparagus topped with Giovannis zip sauce

Melanzane alla Parmigiana

Lightly breaded golden brown slices of eggplant layered with pomodoro sauce, mozzarella and parmigiano reggiano

Pesce alla Francesca

Michigan lake perch sauteed in lemon, white wine, caper and butter sauce

18% Gratuity may be added to parties of 6 or more. No separate checks please.

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