

Antipasti

Bistecca al Calamari Fritti

Golden fried calamari strips served on a bed of capers, tomatoes & red onions in a beurre blanc sauce 15

Shrimp Giovanni

Sautéed gulf shrimp served in lemon & butter sauce served around a bed of risotto 16

Peperoni E Salsiccia

Homemade garlic & mild red pepper sausage sautéed with sweet white onions and red & yellow peppers 14

Pasta

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

Bolognese

A meat & tomato sauce 21

Alfredo

A rich blend of four
cheeses, butter and cream
21

Pomodoro

A mild tomato sauce 20

Lasagne al Forno

Thin sheets of pasta layered with meat, cheese and bechamel then baked to perfection 23

Cannelloni di Pesce

Thin sheets of house made pasta filled with a
cognac infused shrimp and scallop mousse topped
with a light shrimp and tomato bechamel 27

Cannelloni di Carne

Thin sheets of house made pasta filled with
seasoned meats and imported cheeses topped with
pomodoro or Bolognese 22

Gnocchi di Patate

House made potato dumplings with
bolognese, pomodoro, or
alfredo 22 Porcini Sauce 27

Cappelletti alla Panna

House made meat and cheese filled
round ravioli topped with
alfredo sauce 23

Scampi alla Giovanni

Gulf shrimp sautéed in butter, white wine and garlic served over house made tagliatelle 30

Piatti Della Casa

Piccata al Limone

Tender breast of chicken sautéed in
lemon, white wine, capers, butter & parsley
Add Artichokes 3 Pollo 23

Marsala

Tender boneless breast of
chicken with fresh mushrooms and sweet marsala
Pollo 24

Pollo alla Trentina

Sautéed boneless breast of chicken topped with spinach, boursin cheese & fresh mushrooms in a white wine
cream sauce 28

Parmigiana

Breaded boneless breast of chicken topped with pomodoro sauce, mozzarella and
parmigiano Reggiano 25

Filetto alla Giovanni *

Char grilled petite filet mignon served with a roasted marble potatoes and Chef's vegetable, topped with
Giovanni's zip sauce 40

Melanzane alla Parmigiana

Lightly breaded golden-brown slices of eggplant layered with pomodoro sauce, mozzarella and
parmigiano Reggiano 25

Salmon Carciofini

Faroe Island salmon sautéed with artichokes, tomatoes, and capers in a lemon, white
wine butter sauce 37

*Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
20% Gratuity may be added to dinner parties of 6 or more. 01-21-2021