## Antipasti

### Bistecca al Calamari Fritti
Golden fried calamari strips served on a bed of capers, tomatoes & red onions in a beurre blanc sauce  

### Shrimp Giovanni
Sautéed gulf shrimp served in lemon & butter sauce served around a bed of risotto  

### Peperoni E Salsiccia
Homemade garlic & mild red pepper sausage sautéed 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

## Insalata

### Insalata alla Caesar *
Romaine lettuce topped with homemade croutons, shaved parmigiano reggiano and Giovanni’s Caesar dressing

### Insalata Caprese Invernale
Heirloom tomatoes, fresh imported buffalo mozzarella, artisan greens, with a balsamic reduction and basil infused oil

## Pasta

### 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 & tomato sauce

### Lasagne al Forno
Thin sheets of pasta layered with meat, cheese and bechamel then baked to perfection

### Cannelloni di Pesce
Thin sheets of 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

### Gnocchi di Patate
House made potato or spinach potato dumplings with bolognese, pomodoro, pesto pomodoro or alfredo

### 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

### Scampi alla Giovanni
Gulf shrimp sautéed in butter, white wine and garlic served over house made tagliatelle

## Piatti Della Casa

### Saltimbocca alla Romana
Medallions of Provimi veal topped with a thin slice of prosciutto di parma, sage and fontina cheese sautéed in a white wine sauce

### Piccata al Limone
Provimi veal or tender breast of chicken sautéed in lemon, white wine, capers, butter & parsley  

### Marsala
Sautéed Provimi veal or tender boneless breast of chicken with fresh mushrooms and sweet marsala

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

### Filetto alla Giovanni *
Char grilled petite filet mignon served with a potato & leek torte and asparagus topped with Giovanni’s zip sauce

### Melanzane alla Parmigiana
Lightly breaded golden-brown slices of eggplant layered with pomodoro sauce, mozzarella and parmigiano reggiano

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

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*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.
Cocktail Menu

The Long Road Mule
Deep Eddy Lemon Vodka, Long Road Cherry Liqueur, Hotel Tango Limoncello, Barritts Ginger Beer
$13

Blood Orange Cosmo
Titos Vodka, Pama Liqueur, Solerno Blood Orange Liqueur, Fresh Lime Juice
$14

La Capone
Nonino Amaro, Amador Double Barrel Whiskey, Nardini Bitter, St. Germain, Citrus
$14

Italian Margarita
Cabresto Reposado Tequila, Luxardo Amaretto, Fresh Lemon Juice, Simple Syrup
$14

Barrel Aged Negroni
Knikerbocker Barrel Aged Gin, Carpano Antica Vermouth, Peychaud Apertivo
$12

Northern Manhattan
Buffalo Trace Bourbon, Carpano Antica Vermouth, Traverse City Cherries
$14

Specialty Bourbon & Rye

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Scotch

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