

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

Pizza Margherita

Brick oven baked pizza topped with a spicy marinara sauce, fresh buffalo mozzarella and fresh basil 14

Insalata

Insalata alla Caesar *

Romaine lettuce topped with homemade croutons, shaved parmigiano reggiano and Giovanni's Caesar dressing 13

Insalata Caprese Invernale

Heirloom tomatoes, fresh imported buffalo mozzarella, artisan greens, with a balsamic reduction and basil infused oil 14

Pasta

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

Bolognese

A meat & tomato sauce 21

Pomodoro

A mild tomato sauce 20

Alfredo

A rich blend of four cheeses, butter and cream 21

Pesto al Pomodoro

Sweet basil, garlic, olive oil, pine nuts, parmesan & tomato sauce 21

Lasagne al Forno

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

Cannelloni di Pesce

Thin sheets of 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 or spinach potato dumplings with bolognese, pomodoro, pesto pomodoro or alfredo 22

Gnocchi al Porcini

House made ricotta dumplings topped with a white wine porcini mushroom cream 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 32

Piatti Della Casa

Saltimbocca alla Romana

Medallions of Provimini veal topped with a thin slice of prosciutto di parma, sage and fontina cheese sautéed in a white wine sauce 31

Piccata al Limone

Provimini veal or tender breast of chicken sautéed in lemon, white wine, capers, butter & parsley
Add Artichokes 3 Pollo 24 Vitello 29

Marsala

Sautéed Provimini veal or tender boneless breast of chicken with fresh mushrooms and sweet marsala
Pollo 25 Vitello 30

Pollo alla Trentina

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

Filetto alla Giovanni *

Char grilled petite filet mignon served with a potato & leek torte and asparagus topped with Giovanni's zip sauce 46

Melanzane alla Parmigiana

Lightly breaded golden-brown slices of eggplant layered with pomodoro sauce, mozzarella and parmigiano reggiano 24

Salmon Carciofini

Faroe Island salmon sautéed with artichokes, tomatoes, and capers in a lemon, white wine butter sauce 38

*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

Rip Van Winkle 10 Year	30	Thomas Handy Sazerac Rye	50	Blanton's	18
Pappy Van Winkle 12 Year	50	Kentucky Owl Bourbon	60	Col. E.H. Taylor	18
Pappy Van Winkle 15 Year	70	Kentucky Owl 11 Year Rye	70	Elmer T. Lee	15
Pappy Van Winkle Reserve 20 Year	90	Sazerac 18 Year Rye	40	Jefferson's Ocean Aged	24
Pappy Van Winkle Reserve 23 Year	110	Buffalo Trace	10	Weller Antique 107	15
Blanton's Gold	90	Little Bookers	28	Weller Special Reserve	13
George T. Stagg	50	Eagle Rare	11	Weller 12 Year	26
W.L. Weller	45	Rock Hill Farms	16		

Scotch

Laphroaig Quarter Cask	15	Macallan 12 Year	19	Glenmorangie 12 Year	20
Deanston 12 Year	18	Macallan 15 Year Fine Oak	30	Glenmorangie 18 Year	40
Glenlivet 18 Year	28	Macallan 18 Year	65	Glendronach 15 Year	30
Balvenie Doublewood 12 Year	19	Johnnie Walker Blue Label	46	Glenrothes 1995	30