

# *Welcome to Giovanni's*

**Sample \$90**

**To Start**  
**Focaccia**

**Entrée**  
**Mista**  
**Caesar**

## **Main Courses**

### **Salmon Alla Griglia**

*Atlantic Salmon, Diced Tomatoes, Capers, Lemon, Extra Virgin Olive Oil*

### **Pollo Asiago**

*Asiago Crusted Chicken Breast, Basil, and Tomato Gratin*

### **Vitello Vino Bianco**

*Veal Scaloppini, White Wine Sauce*

### **Pasta Duo**

*Gnocchi Tomato Basil, Fettuccine Alfredo*

### **Dessert**

*Chocolate Bigne*

**Coffee or Tea**

# *Welcome to Giovanni's*

**Sample \$110**

## **To Start**

*Focaccia*

## **Appetizer**

*Platters of fried Calamari, Zucchini, Smelts, and  
Bowls of Sausages*

## **Entrée**

*Caesar Salad*

*Mista Salad*

## **Main Courses**

### **Salmone alla Griglia**

*Fresh Atlantic Salmon Fillet, Diced Tomatoes, Capers, Lemon,  
Extra Virgin Olive Oil*

### **Pollo Asiago**

*Asiago Crusted Chicken Breast, Basil, and Tomato Gratin*

### **Vitello al Marsala**

*Veal Scaloppini, in Marsala Wine, Mushroom Sauce*

### **Pasta Duo**

*Gnocchi Tomato Basil, Fettuccine Alfredo*

## **Dessert**

*Chocolate Bigne*

**Coffee or Tea**

# *Welcome to Giovanni's*

**Sample \$140**

**To Start**  
**Focaccia**

**Appetizer**

**Platters of Fried Calamari, Smelts, Zucchini  
and Bowls of Sausages**

**Entrée**

**Mista Salad  
Caesar Salad**

**Main Courses**  
**Pesce Fresco**

**Fresh Chilean Sea Bass, Lemon, White Wine, Artichokes**

**Filet to Di Manzo**

**8oz Filet Mignon, Chianti Glazed Shallots, Truffle Carpaccio**

**Costolette D'Agnello**

**Rosemary Crusted Rack of Lamb, Lemon, Lamb Jus**

**Bistecca Di Vitello**

**Provimi Veal Chop, Mushroom Medley, Veal Jus**

**Linguine Frutti Di Mare**

**Jumbo Sea Scallops, Shrimps, Clams, Mussels, King Crab,  
Tomato, White Wine**

**Dessert Platter**

**Chocolate Bigne, Tiramisu, Cannolis**

**Coffee or Tea**

# *Welcome to Giovanni's*

**Sample \$175**

## **To Start**

**Focaccia**

## **Appetizer**

**Platters of Fried Calamari, Smelts, Zucchini  
and Bowls of Sausages,  
Platters of Antipasto**

## **Entrée**

**Caprese Salad  
Beet Salad**

## **Main Courses**

### **Lobster Ravioli**

**Ravioli pasta stuffed with Lobster, Rose Sauce**

### **Pesce Fresco**

**Fresh Chilean Seabass, Lemon, White Wine, Artichokes**

### **Filet Mignon**

**8oz Filet Mignon, Chianti Glazed Shallots, Truffle Carpaccio**

### **Costolette D'Agnello**

**Rosemary Crusted Rack of Lamb, Lemon, Lamb Jus**

### **Bistecca Di Vitello**

**Provimi Veal Chop, Mushroom Medley, Veal Jus**

## **Dessert Platter**

**Chocolate Bigne, Tiramisu, Cannolis**

**Coffee or Tea**

# *Welcome to Giovanni's*

**Sample \$235**

## **To Start** **Focaccia**

## **Appetizer**

**Platters of Fried Calamari, Smelts, Zucchini  
and Bowls of Sausages,  
Platters of Antipasto**

**Seafood Misto  
Grilled Shrimp, King Crab, Scallops**

## **Entrée**

**Caprese Salad  
Beet Salad**

## **Main Courses**

### **Pesce Fresco**

**Fresh Chilean Sea Bass, Lemon, White Wine, Artichokes**

### **Lobster Ravioli**

**Ravioli pasta stuffed with Lobster, Rose Sauce**

### **Filet Mignon**

**8oz Filet Mignon, Chianti Glazed Shallots, Truffle Carpaccio**

### **Costolette D'Agnello**

**Rosemary Crusted Rack of Lamb, Lemon, Lamb Jus**

### **Bistecca Di Vitello**

**Provimi Veal Chop, Mushroom Medley, Veal Jus**

## **Dessert Platter**

**Chocolate Bigne, Tiramisu, Cannolis**

**Coffee or Tea**