

da Giovanni Dinner Menu

~Per Incominciare~Appetizers

Misto di Assaggi

Assortment of tastes for two.

Italian Salame, Caprese Freddo, Lamb Involtini di Atene,
Charbroiled Guidia Artichokes wrapped with Prosciutto di Parma \$16.95

Capesanté

Jumbo sea scallops pan sautéed in white wine,
garlic, butter, parsley & tomatoes \$14.95

Vongole e Cozze

Clams & mussels in a white wine, garlic broth \$14.95

Zuppa di Cozze

Mussels in a reduced garlic, saffron & black pepper broth \$13.95

Involtini di Atene

Grape leaves stuffed with ground lamb & pinenuts with
Tzatziki yogurt dipping sauce \$12.95

Carpaccio Renaissance

Thinly sliced raw filet mignon, EVOO, capers & lemon \$12.95

Rustica

Whole wheat pasta sautéed in olive oil, garlic, tomatoes & basil \$10.95

~Le Zuppe Le Insalate~Soup & Salads

Soup of the Evening \$8.95

Insalatina di Gamberetti

Grilled Tiger prawns over baby mixed greens & Roma tomatoes
tossed in a Lemon Vinaigrette dressing \$16.95

Prosciutto di Parma & Jerusalem Artichoke

Charbroiled Guidia Artichokes wrapped in Prosciutto di Parma
on a bed of arugula tossed in a Balsamic EVOO dressing \$14.95

Insalata Greca

Tomatoes, feta cheese, cucumbers, dried cranberries, Kalamata olives &
red onion in a Mediterranean dressing \$9.95

Insalata Bianca Rossa

Romaine, fresh basil, tomatoes & mozzarella in a balsamic vinaigrette \$9.95

Zona Cesarini

*Caesar salad tossed to perfection with homemade croutons and dressing \$9.95
add white anchovies \$2*

Insalata Casa

Mixed greens & tomatoes tossed in a red wine vinaigrette \$8.95

~Primi Piatt~ Pasta

~Gluten free and Multigrain pasta available upon request

Pescatore

Mussels, clams, prawns, halibut, salmon & scallops sautéed in white wine, olive oil, garlic, basil, tomatoes & marinara. Served over linguini pasta \$29.95

Paella

Mussels, clams, prawns, fish, chicken & sausage in a Saffron risotto \$29.95

Lobster Ravioli

Champagne & light lemon cream sauce \$28.95

Pasta Capesante

Jumbo sea scallops over bucatini pasta tossed in fresh tomato, garlic, olive oil & white wine \$26.95

Basil Shrimp Scampi

Jumbo shrimp, basil, sundried tomatoes, white wine & fresh garlic tossed over linguini pasta \$24.95

Butternut Squash Ravioli

With Prosciutto di Parma in a cream sauce \$22.95

Fuochi di Mama Mia

*Sliced Chicken breast tossed in our spicy Southern
Mediterranean sauce & rigatoni pasta \$22.95*

Nonnas Carbonara

Pancetta, peas & shallots tossed with bucatini pasta in a rich white sauce \$21.95

Mushroom Ravioli

Light Marsala wine cream sauce with fresh mushrooms \$19.95

Gnocchi di Arezzo

Baked with grapes, mascarpone & gorgonzola covered with cream & Parmigianino \$18.95

~Secondi~Main

~All meat & poultry are free from hormones and antibiotics.

Rack of Lamb

Charbroiled Australian rack of lamb topped with a white wine, garlic, rosemary & lemon demi-glaze served with scallop potato and mixed vegetables \$39.95

Filetto Divino

Charbroiled 8 oz. Angus filet mignon topped with brandy green peppercorn sauce served with scallop potato and mixed vegetables \$38.95

New York Strip

Charbroiled 14 oz. Angus New York strip topped with a light brandy, mushroom shallot, cream sauce served with scallop potato and mixed vegetables \$38.95

Osso Buco Giordani

Braised Lamb shank with sweet anise, carrots, onions, celery & tomato over pasta couscous. \$28.95

Salmone Fresca

Filet of salmon, charbroiled or blackened & topped with a Tuscan cream sauce served with scallop potato & mixed vegetables \$26.95

Sand Dabs

Pan seared in white wine, garlic, tomatoes & capers served with scallop potato & vegetables \$24.95

Pollo or Veal Picatta

Chicken breast or veal in a lemon white wine garlic sauce with bucatini pasta & vegetables

Pollo or Veal Marsala

Sautéed chicken breast or veal with Marsala & mushrooms with scallop potato & vegetables

Pollo or Veal Parmesan

Breaded chicken breast or veal baked with cheese, fresh basil & tomato sauce served with scallop potato & vegetables

Pollo \$24.95

Veal \$28.95