

# SMALL PLATE FOOD

## MELENZANA FRITTE

Homemade eggplant fries served with marinara sauce. 10

## CHICKEN PARMESAN SLIDERS

Breaded chicken breast, mozzarella cheese and marinara sauce, served with parmesan-herb fries. 9.75

## BAMBINO SLIDERS

Certified Angus Beef®, caramelized onions, aged cheddar, stone-ground mustard aioli, and parmesan-herb fries. 10.75

## BRUSCHETTA

Tomatoes, basil, prosciutto, capers, parmesan cheese and balsamic reduction on toasted garlic bread. 8.75

## MOZZERELLA MARINARA

Giovanni's hand breaded, baked in a fresh marinara sauce. 8.75

## PORTABELLA BRUSCHETTA

Portabella mushrooms, roasted red peppers, shaved parmesan, balsamic reduction, on toasted garlic bread. 8.75

## JUMBO CHICKEN WINGS

Your choice of: Spicy Szechwan, Buffalo, Honey Mustard, Sweet Chile Lime, or BBQ Thai. 10

## HOMEMADE CHICKEN STRIPS

Choice of sauce: BBQ, Honey Mustard, or Spicy Sweet and Sour. 8

## SPICY SEAFOOD SPINACH DIP

Blackened popcorn shrimp, crawfish, spinach, and fresh baked bread. 10

## CRISPY CALAMARI

Spicy sweet and sour, fresh cilantro, and toasted sesame seeds. 10

-OR-

"Giovanni Style" – breaded and served with marinara.

## SOUP

### HOMEMADE MINISTRONE BAKED FRENCH ONION

Cup 3

Bowl 5

## SALADS

*Add 1.00 for each additional loaf of bread.*

## GIOVANNI'S CLASSICO INSALATA DI MARE

Calamari, octopus, shrimp, red onions, shaved celery, cherry tomatoes, and a red wine vinaigrette. 11.75

## CAESAR SALAD

Chopped romaine hearts, garlic crostinis, shaved parmesan, and Giovanni's Caesar dressing. 9

Add: Chicken 3 or Jumbo Shrimp 6

## CAPRESE SALAD

Vine-ripened tomatoes, basil, buffalo mozzarella, mixed greens, and a balsamic vinaigrette. 9.95


## TUTTO SALAD

Romaine, artichoke hearts, kalamata olives, pepperoncinis, red onions, cherry tomatoes, and a red wine vinaigrette. 11.75

## FRESCA SALAD

Mixed greens, gorgonzola, strawberries, candied pecans, and a mustard vinaigrette. 10.75

Chicken 3 Jumbo Shrimp 6 Tilapia 7.75

 Indicates a Tutto house specialty.

## GIO'S HOME

Veal cotoletta topped with sautéed bell peppers, side of marinara. 13.95

# SANDWICHES

### SICILIAN STEAK

Lightly breaded beef tenderloin seasoned with Italian herbs, spices and sautéed in olive oil. 14.75

### TUTTO STEAK SANDWICH

Grilled beef tenderloin, caramelized onions, mushrooms, Manchego cheese, and a horseradish aioli. 14.75

### TILAPIA

Choice of: Grilled, Blackened, or Panko crusted  
Topped with mixed greens, tomatoes, red onions, and a cilantro-lemon butter. 11.75

### GRILLED PORTABELLA

Balsamic marinated portabella mushrooms, grilled onions, tomatoes, mixed greens, and a red pepper aioli. 9.75

### CLUB "D"

Turkey, ham, lettuce, tomato, bacon, avocado, cheddar, on multi-grain bread with mayonnaise. 9.75

### CROCCANTE

Breaded chicken breast, prosciutto, provolone, and a roasted garlic sundried tomato aioli. 11.75

### JOJO BLACKWELL

Spicy blackened chicken breast, roasted poblano chiles, caramelized onions, mozzarella, and a chipotle aioli. 11.75

*All sandwiches served with lettuce and parmesan-herb fries. Substitute side salad for 3.00*

# BURGERS

*All burgers are 10 ounces of **Certified Angus Beef**<sup>®</sup> and served with lettuce, tomato, onion, and parmesan-herb fries.*

### CLASSICO

Choice of: American, Mild Cheddar, Provolone, Manchego, or Pepperjack cheese. 10

### THE GIACOMO

Pico de gallo, avocado, pepperjack cheese, sautéed mushrooms and onions, and a spicy chipotle aioli. 11

### SPICY JOE'S BBQ BURGER

Grilled and topped with bacon, mushrooms, manchego, spicy BBQ sauce, and haystack onion rings. 11

### BAMBINO SLIDERS

Caramelized onions, aged cheddar, stone-ground mustard aioli, and parmesan-herb fries. 10.75

Consuming raw or undercooked meat, fish and animal products may increase your risk for foodborne illness.

# MEATS & FISH

 Indicates a Tutto house specialty.

## NEW YORK STRIP STEAK

Sicilian Style or Gorgonzola Crusted  
12oz **Certified Angus Beef®** New York Strip Steak, caramelized onions, mushrooms, and Gio potatoes. 27.75

## SHRIMP SCAMPI

Jumbo shrimp sautéed with garlic, onions, tomatoes, lemon, and white wine. Served with spaghetti. 19.75

## SALMON TRAPANESE

Garlic and herb crusted King salmon, tomato-caper relish, served with spaghetti and basil pesto. 19.75

## DIJON CRUSTED TILAPIA

Garlic, cherry tomatoes, sweet basil, extra virgin olive oil, and whole wheat spaghetti. 17.75

## SICILIAN GRILLED PORK CHOPS

Two Frenched pork chops, sautéed bell peppers, Gio potatoes. 17.75

## VEAL COTOLETTA

Lightly breaded veal, sautéed bell peppers, mushrooms, onions and a side of roasted broccoli. 19.75

## CLASSIC PARMESAN

Topped with mozzarella and marinara, over spaghetti.  
Chicken 17.50, Veal 19.50 or Eggplant [breaded or grilled] 13.75

## SPIEDINI

Hand-rolled tenderloin stuffed with Sicilian seasoning and mozzarella, served with Gio potatoes. 19.50

## FETTUCCHINE ALFREDO

A Creamy three-cheese sauce tossed with fettuccine. 10.95  
Add: chicken 3 or shrimp 6

## FOUR CHEESE RAVIOLI

Fontina, ricotta, romano, and parmesan cheese filled ravioli served with marinara sauce. 10.75

## BAKED PENNE BOLOGNESE

Giovanni's famous meat sauce, penne pasta and provolone cheese. Served with garlic bread. 13.75

## SPICY CAJUN CHICKEN PASTA

Creamy Cajun sauce served with rigatoni pasta, scallions, mushrooms, cherry tomatoes, and broccoli. 15.75

## CHICKEN MARSALA

Chicken breast lightly floured and sautéed with mushrooms, cherry tomatoes, and rigatoni pasta. 15.75

## PASTA SARAFINA

Zucchini, spinach, marinated artichokes, cherry tomatoes, whole wheat pasta, finished with white wine and lemon-garlic sauce. 11.75

*All chicken is 100% free range organic.*

3.00 split plate charge. Add 1.00 for each additional loaf of bread.  
For your convenience, 18% gratuity will be added to parties of 6 or more.

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# PASTA

# FRIDAY FISH FRY

Available on Fridays only after 11am

All served with cup of soup or salad and choice of parmesan-herb fries or fruit cup.

## BREADED COD

Delicately fried and served with coleslaw and tartar sauce. 12.95

## BAKED COD VESUVIO

Crusted with herb breading and served with coleslaw and a lemon and white wine butter sauce. 12.95

## JUMBO GULF SHRIMP

Lightly breaded and served with coleslaw and cocktail sauce. 13.95

## FISH SANDWICH

Breaded cod topped with aged cheddar, tartar sauce, lettuce, tomato, and onion.  
Served with coleslaw. 10.95

## SOUP

**New England Clam Chowder**

*(available only on Fridays)*

**Minestrone**