

Small Plate Food

Meatball sliders

Three homemade meatball sliders topped with mozzarella cheese and a side of parmesan herb fries \$9.50

Trio of Bambino Burgers

(100% certified Angus beef)

Caramelized onions, aged cheddar and tomato served with a side of parmesan herb fries \$10.50

Ravioli Fritte

Fried ravioli stuffed with chicken, spinach and ricotta. complimented with rosé dipping sauce \$11

Tomato Basil Bruschetta

Tomato, onion and basil medley served on toasted garlic bread, topped with prosciutto and parmesan cheese \$8.50

Chicken Wings

Choice of: Spicy Szechwan, buffalo, honey mustard, or BBQ Thai \$9.50

Panko Chicken Strips

Sauce Choices: BBQ, honey mustard or spicy sweet and sour \$8

Mozzarella Marinara

Giovanni's hand breaded, baked mozzarella topped with fresh marinara sauce \$8.50

Melanzana Fritte

Eggplant fries served with marinara sauce \$8.50

Seafood Spinach Dip

Blackened popcorn shrimp, crawfish and spinach simmered in a spicy cheese fondue \$11

Crispy Calamari

Spicy sweet & sour sauce tossed with fresh cilantro and toasted sesame seeds

-Or-

Giovanni's original served with marinara \$9.50

Salads

Caesar Salad

Romaine lettuce and fresh garlic crostinis \$9
Chicken \$3 - Shrimp \$5

Caprese Salad

Tomato, basil and Buffalo mozzarella paired with mixed field greens and finished with balsamic vinaigrette \$9

Insalata di Mare

Calamari, octopus and shrimp mixed with shaved celery, red onion and cherry tomatoes tossed in lemon vinaigrette \$11.50

Tutto salad

Romaine lettuce mixed with marinated artichoke hearts, kalamata olives, cucumbers, pepperocinis, red onions and cherry tomatoes tossed in our red wine vinaigrette \$11.50

Add Feta cheese \$1

Fresca Salad

Mixed field greens tossed with gorgonzola, strawberries and candied pecans. \$ 10.50

Add Chicken \$3 Shrimp\$5 Mahi Mahi\$8.50

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

Soups

Cup \$3 - Bowl \$5

Minestrone

Baked French Onion

Sandwiches

All sandwiches are served with lettuce, tomato, onion and parmesan herb fries.

Add eggplant fries \$2 or side salad for \$3

Sicilian Steak

Tenderloin lightly breaded, sautéed in olive oil and seasoned with Italian herbs and spices \$14.50

Gio's Home

Veal cotoletta topped with sautéed bell peppers and side of marinara sauce \$13

Blackened or Grilled Mahi Mahi

Mahi Mahi topped with fresh spinach, tomato, caramelized onion and cilantro butter \$13.50

Dave's Grilled Cheese

Avocado, tomato and bacon nestled between pepper jack and cheddar \$10.50

Grilled Portabella

Balsamic marinated portabella cap, piled high with tomato, grilled onion and mixed field greens served with red pepper mayonnaise \$9.50

Club D

Turkey and ham served on toasted multi grain bread with lettuce, tomato, bacon, avocado, cheddar and mayonnaise \$9.50

Croccante

Panko breaded chicken breast, prosciutto and provolone. Topped with roasted garlic & sundried tomato mayonnaise \$11.50

JoJo Blackwell

Blackened chicken breast, roasted poblano chile, caramelized onion, chipotle mayonnaise and mozzarella \$11.50

Burgers

All of our burgers are 10 oz of 100% certified Angus Beef. Served with lettuce, tomato, onion and parmesan herb fries.

Add eggplant fries \$2 or side salad for \$3

Classico

Choice of: American, Mild cheddar, Swiss, Provolone, or pepper jack cheese \$10

The Giacomo

Pico de gallo, avocado, sautéed mushroom & onions. Finished with spicy chipotle mayonnaise and pepper jack cheese \$11

The Carlo

Grilled portabella and caramelized red onion topped with gorgonzola cheese \$11

\$3 split plate charge

For your convenience, 18% gratuity will be added to parties of 6 or **Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

Pasta and Poultry

Lasagna di Carne

Gio's famous meat sauce between endless layers of ricotta and mozzarella. Served with garlic bread \$15

Fettuccine Alfredo

Creamy three-cheese sauce tossed with fettuccine \$10

Chicken \$3 Shrimp \$5

Four Cheese Ravioli

Fontina, ricotta, romano and parmesan enveloped in our homemade ravioli finished with marinara \$10.50

Baked Penne Bolognese

Giovanni's famous meat sauce topped with provolone, and fontina cheese baked in a bed of penne \$13.50

Creamy Cajun Chicken Pasta

Served in creamy Cajun sauce over rigatoni with scallions, mushrooms, cherry tomato and broccoli \$15.50

Chicken Marsala

Lightly floured chicken tossed in rigatoni with sautéed mushrooms and cherry tomatoes \$15.50

Pasta Sarafina

Zucchini, spinach, artichokes and cherry tomatoes tossed in whole wheat pasta with garlic and olive oil \$11.50

Chicken \$3 Jumbo Shrimp \$8

Meat and Fish

Spiedini

Hand rolled tenderloin stuffed with Sicilian seasoned breadcrumbs and mozzarella. Served with Gio potatoes \$19.50

***New York Sicilian -or- Gorgonzola Crusted (add \$2)**

12oz. center cut New York strip served with Gio potatoes, caramelized onions and mushrooms \$27.50

Shrimp Scampi

Jumbo shrimp sautéed in white wine, lemon, garlic, fresh tomato and onion served over pasta \$19.50

***Mahi Mahi Mediterranean**

Grilled Mahi Mahi served over a bed of spinach penne tossed in olive oil with roasted tomato, artichokes, capers and basil \$19.50

***Sicilian Grilled Pork Chops**

Two six-ounce French cut chops served over Gio potatoes and sautéed bell peppers \$ 17.50

Veal Cotoletta

Lightly breaded veal sautéed with bell peppers, mushrooms and onions. Served with a vegetable side \$19.50

Parmesan

Your topping choice served over a bed of pasta topped with melted mozzarella and marinara

Chicken \$17.50

Veal \$19.50

Eggplant (Breaded or Grilled) \$13.50

\$3 split plate charge

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Specialty Martinis \$9

Pomegranate

Pomegranate vodka, and pomegranate liquor

Pear-Fect

Pear infused vodka with pear liquor

Saketini

A delightful combination of plum infused vodka and Sake

Mojito

Mint infused Bacardi Limon served chilled straight up with fresh squeezed lime juice

Lemon Ice

Citrus vodka, lemoncello, simple syrup and fresh squeezed lemon juice blended for a crisp and refreshing finish

Tutto-tini

Our signature martini made with passionfruit rum

Mango

Mango rum, fine orange liquor and blended green ice tea for this refreshing tropical delight

Blush-tini

Strawberry and banana infused vodka chilled straight up

Canoli

A classic rendition of the Italian dessert

Key Lime

Vanilla vodka, lime flavored liquor and cream,
Garnished with graham cracker crust

Toasted Marshmallow

A creamy S'more dessert with dark chocolate truffle
Garnished with graham cracker crust

Giovanni's Cappuccino

Espresso, vodka, Kahlua, cappuccino liquor, and
finished with a creamy topping and three
espresso beans for "buono fortuna"

Desserts \$5

Spumoni

Tiramisu

Gio's New York Style Cheesecake

Trio of Mini Chocolate Chip filled Canolis

*All prices include sales tax
For your convenience, an 18% gratuity will be
added to parties of 6 or more*