



## ANTIPASTI

<b>BAKED MOZZARELLA</b> Herb breaded mozzarella, baked over pomodoro sauce	11.95
<b>CRISPY MELANZANE</b> Eggplant, Sarvecchio parmesan, tomato and basil sugo	11.95
<b>BRUSCHETTA</b> Grilled Turano bread, La Clare farms chèvre, grilled portabella, roasted red pepper, balsamic reduction	12.95
<b>CALAMARI FRITTE</b> Fried calamari, Trapanese sea salt, marinara sauce	12.95
<b>GF CHARRED OCTOPUS &amp; MASCARPONE</b> Pickled fennel, Sicilian almonds, baby arugula, fingerling potato, toasted fennel vinaigrette	13.95
<b>ALASKAN KING CRAB</b> Roasted split crab legs, Italian herb breadcrumbs	21.95

## INSALATE

<b>* CAESAR SALAD</b> Chopped romaine, parmesan crouton point, boquerones	12.95
<b>GF GIOVANNI'S ITALIAN SALAD</b> Mixed greens, tomato, red onion, artichoke hearts, olives, pepperoncini, parmesan cheese, red wine vinaigrette	12.95
<b>GF INSALATA DI MARE</b> Octopus, calamari, king crab, shrimp, red onions, shaved celery, mixed greens, lemon vinaigrette	16.95

## ZUPPA DEL GIORNO GIOVANNI'S SOUP OF THE DAY

## PRIMI

<b>TAGLIATELLE AND CRAB</b> Marinated artichokes, button mushroom, Alaskan king crab, white wine cream	21.95
<b>SAUSAGE CACCIATORE</b> Rigatoni, bell peppers, button mushrooms, charred fennel, roasted tomato sugo	21.95

<b>VEAL RAGU</b> Bucatini, charred fennel, basil oil	22.95
<b>Δ BLACK FETTUCCINE</b> Spicy Calabrian chile, calamari, crab, shrimp, grilled octopus, pomodoro fresco, arugula pesto	24.95

## SECONDI

<b>GIOVANNI'S SCAMPONI</b> Jumbo shrimp, white wine, lemon oil, Italian herb crust, roasted seasonal vegetable	27.95
<b>SHRIMP SCAMPI</b> Trapanese olive oil, white wine, fresh lemon, sweet onions, grilled broccolini	27.95
<b>FISH OF THE DAY</b> Baked Vesuvio, tagliatelle with crispy garlic sundried tomato and Sicilian truffle oil, grilled broccolini	MARKET PRICE

<b>CHICKEN VESUVIO</b> Sicilian herb crusted Organic chicken breast, roasted fingerling potatoes, English peas, lemon herb reduction	22.95
<b>CHICKEN PARMESAN</b> Italian breadcrumbs, mozzarella cheese, tomato and basil sugo, tagliatelle	19.95
<b>* 8oz. CENTER CUT FILET MIGNON</b> Sicilian grilled or *Charbroiled, roasted seasonal vegetable, truffle herb butter	37.95

## SPECIALITA DELLA CASA

<b>* ROSA COMBINATION</b> Stuffed filet, scamponi shrimp and tagliatelle tossed in king crab Alfredo	42.95
<b>* GIOVANNI'S 14oz. NY STRIP</b> Sicilian grilled or *Charbroiled with assorted roasted vegetables	34.95
<b>* SICILIAN GRILLED PORK CHOPS</b> French cut pork chops, Calabrian peppers, roasted fingerling potatoes	25.95
<b>* SPIEDINI</b> Tenderloin stuffed with Sicilian herb breadcrumbs and fresh mozzarella, roasted seasonal vegetables, toasted pine nuts and golden raisins	27.95

<b>VEAL COTOLETTA</b> Sicilian breaded Veal cutlet, pan roasted bell peppers and button mushrooms, baby Arugula Salad	32.95
<b>VEAL PARMESAN</b> Mozzarella cheese, marinara sauce, tagliatelle pomodoro	32.95
<b>VEAL PICCATA</b> Veal medallions, white wine and lemon herb carnaroli	32.95
<b>VEAL SCALOPPINI MARSALA</b> Button mushrooms, sweet marsala, parmesan carnaroli	32.95

LOCALLY SOURCED FOODS PROVIDED BY STRAUSS VEAL, GAHN MEATS, SARTORI CHEESE, LA CLARE FARMS, WISCONSIN CHEESE MART, BIG CITY GREENS, ROCKET BABY & SPICE HOUSE  
 GF INDICATES GLUTEN FREE | \* CONSUMING RAW OR UNDERCOOKED MEAT, FISH AND ANIMAL PRODUCTS MAY INCREASE YOUR RISK FOR FOODBOURNE ILLNESS. GIOVANNI'S IS NOT RESPONSIBLE FOR STEAK COOKED OVER MEDIUM WELL. | Δ INDICATES OUR SPICY ITEMS.  
 BECAUSE ALL OF OUR ITEMS ARE MADE FROM SCRATCH, SOME ENTREES MAY TAKE LONGER TO PREPARE THAN OTHERS. IF YOUR PARTY IS PRESSED FOR TIME, PLEASE ADVISE YOUR SERVER, WHO WILL HELP WITH THE PROPER TIME-SAVING SELECTIONS