

GIOVANNI'S ANTIPASTO (APPETIZERS)

LUMACHE ALLA GIOVANNI

twelve escargots served in a puff pastry shell with a garlic lemon butter sauce.

12

PETTINI DI MARE

three pan seared jumbo scallops served with fennel and bacon tomato con fit sauce. Cooked to medium unless stated otherwise.

14

CARPACCIO

thinly sliced seared beef marinated with red onion, capers and Parmesan cheese.

14

TONNO CARPACCIO

Ahi tuna fillet seared and thinly sliced. Served with a ginger lime butter sauce and celery salad.

16

GAMBERI ALL'AGLIO

4 jumbo prawns pan fried in garlic butter served with Louisiana sauce.

13

FORMAGGIO FRITTO DEL CAMEMBERT

Camembert cheese baked golden brown and served with a raspberry coulis and fresh crostini's.

13

SAMBUCA PRAWNS

four jumbo prawns sautéed in Sambuca cream sauce.

15

INSALATA E ZUPPA (SOUP AND SALAD)

CIPOLLA FRANCESE

French onion soup topped with puff pastry and mozzarella cheese.

8

ZUPPA DEL GIORNO

soup made fresh daily. consult server.

7

INSALATA CAPRESE

tomato, bocconcini cheese and basil in our own balsamic vinaigrette.

10

INSALATA DI CAESAR LATERALE DELLA TABELLA

Table side Caesar salad prepared from scratch for your enjoyment. Or upgrade from your entrée for \$4

10

CUOCHI UNICI SPECIALI

Chef's five course meal served in order given. Choose one from each section. Sorbet will be served prior to the entrée.

ANTIPASTO

Calamari or Prosciutto wrapped asparagus

PRIMA PIATTO

Penne with marinara or Alfredo sauce

SECONDO PIATTO

Caribbean Halibut or Rack of Lamb or Filet Mignon with Stuffed Mushrooms

INSALATA

Mixed Green or Caesar Salad

DOLCE

For \$70

ACCOPPIAMENTO DEL VINO

Can't decide on what wine to have, let us pair the wine for your meal. Either by the glass, 1/2, full litre or even by the bottle.

Wine pairing by the glass

Two glasses of wine to accompany your appetizer and entrée choice.

16

Wine pairing by the glass

Four glasses of wine to accompany your five course meal choices.

32

GIOVANNI'S

CARNE & PESCE (MEAT AND FISH)

All entrées served with choice of Caesar or mixed green salad or soup to start. Plates served with fresh seasonal vegetables and chef's starch of the day.

Sorbet to be served before your main course.

TONNO DI AHI

Ahi Tuna grilled to medium rare unless otherwise stated. With wasabi aioli and honey ginger sauce.

41

GAMBERETTI ALLA GIOVANNI'S

Jumbo prawns sautéed in garlic and maitre d butter.

38

CREMAGLIERA DELL'AGNELLO

Broiled Rack of Lamb encrusted with a herb mustard crust and cooked to a golden brown. Served with red wine pepper sauce.

45

TAGLIO DI VITELLO

Veal loin chop with brussel sprouts and a wild mushroom demi-glaze.

43

PIATTO AI FRUTTI DI MARE PER DUE

Dinner for two. Two lobster tails, four tiger prawns, calamari and four sea scallops cooked to perfection.

market price

SALMONE ALL'ANETO

Fresh salmon poached and served with a lemon grass cream and baby shrimp.

38

BISTECCA ED ARAGOSTA

8oz Fillet mignon served with a 6-8 oz lobster tail with drawn butter.

market price

POLLO DEL FUNGI

Chicken breast stuffed with wild mushrooms and served with a pomegranate reduction.

38

BISTECCA DIANE

Tenderloin medallions cooked to your desired doneness and served with a seafood Diane sauce.

43

BISTECCA AL PEPE

New York strip rolled in crushed green peppercorns and flamed with brandy and red wine sauce.

43

GIOVANNI'S HALIBUT

Grilled Halibut steak with a zesty peach salsa and orange cream sauce, served with basmati rice.

42

DOLCI (DESSERTS)

DESSERT DELLA SETTIMANA

Desert of the week Ask server for the daily creation.

8

TORTA DI FORMAGGIO

AROMATIZZATA

Homemade cheese cake made in house ask server for the flavour of the week.

8