



giovannis

pasta & pizzeria

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food and dessert menu

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# If we don't make it, we don't serve it!

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This is the commitment we made here at Giovannis to provide you, our guest, with the freshest food possible, it's not easy making everything ourselves but we do. Our kitchen is a hive of activity as our talented chefs create the offerings on this menu. We never like to take the easy option because we believe that great food involves a combination of time, skills and a touch of Giovannis love. It's this extra special ingredient that sets us apart.

It would be very easy to buy our pasta in but that isn't the Giovannis way. Instead, we travelled to Italy and sourced specialist pasta making equipment. We then trained our team how to make great fresh pasta so each and every week that's what we do because we believe you deserve that level of commitment from us. The great thing about us making ALL of our own pasta is that we can be a bit different. We can try things that the others can't. On this new menu you will find some exciting new flavoured pasta – a chilli penne and a lemon and black pepper spaghetti. Our chefs have really excelled themselves with these. We'd love to know what you think about them.

Did you know that we make all of our own ice cream as well? The great thing about making our own is that we can continually look to improve our recipes because one of the key things we believe in at Giovannis is always striving for perfection. We may never get there but we are always trying.

We make our own desserts. We make our own pizza dough. We make our own soups and sauces. We make everything on this menu. If we had a vineyard we'd make our own wine... maybe that's an area for future development...

When you have great people working in a team that share the same vision, that embrace the concept, that are enthused to be the best they can be then anything is possible. This sums up the team at Giovannis and together we bring you this menu.

**Welcome to Giovannis.**

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# pane e assaggi

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Handmade breads and sharing dishes, what better way to ponder over the menu?

## **Schiacciata (v) £4.10**

'Tear and share'... flat bread topped with red onions, sea salt and drizzled with rosemary infused olive oil.

## **Pane All'Aglio (v) £4.10**

Garlic flat bread plain or with a choice of either tomato or mozzarella.

## **Breadsticks (v) £3.45**

Rustic handmade breadsticks of various flavours with dipping oil and balsamic vinegar.

## **Bruschetta (v)... a choice of two:**

Fresh slices of beef tomato, with basil and mozzarella, finished off with a drizzle of olive oil. **£4.10**

A delicious topping of roasted bell pepper and goats cheese. **£4.10**

## **Olives Mista (v) £3.45**

Mixed olives marinated in garlic, rosemary & peppercorn infused olive oil.

# antipasti

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## **Fungi di Aglio (v) £4.10**

Our secret recipe has made these mushrooms a Gios favourite... Try some and find out why, but be warned, they contain garlic and lots of it. Worth the visit here alone!

## **Pate di Fegantini di pollo £4.95**

Homemade chicken liver parfait, toasted ciabatta and a rich red onion marmalade.

## **Gamberi Golosi £5.75**

Delectable king prawns marinated in chilli, garlic and olive oil. Served straight from the oven with toasted ciabatta.

## **Anti-Pasto Contadina £5.95**

Prosciutto, salami, mortadella, olives, sundried tomato & Italian cheese.

## **Anti- Pasto Massimo £11.90**

As above just more of it! Perfect for sharing.

## **Zuppa £4.25**

Check our specials board for our delicious homemade soup of the day.

## **Caprese (v) £4.75**

The way the Italians do it! Slices of mozzarella, beef tomatoes and fresh basil leaves drizzled with extra virgin olive oil.

## **Mista (v) £3.50**

A simple salad of mixed leaves, red onion, tomato and peppers. Enjoy this as a lighter starter or as a side dish to accompany your main course.

## **Insalata Al Forno £5.95**

A warm salad of roasted peppers, red onion, mushrooms and courgettes, topped with prosciutto and drizzled with a balsamic dressing.





## pizza

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Made from scratch and topped with delicious fresh ingredients...you simply need to decide which one to choose!

**Margherita (v) £7.50**  
A simple yet delicious combination of tomato sauce and mozzarella, drizzled with basil infused olive oil.

**Prosciutto e funghi £8.75**  
Slices of cooked ham and slithers of field mushrooms marinated in thyme (for a veggie option why not ditch the ham).

**Pepperoni £8.75**  
A spicy pizza this one. Italian sausage with an abundance of roasted peppers and red onions... dare you add an extra pinch of chilli flakes?!

**Marinara £8.95**  
An oceanic combination of tuna, prawns, anchovies and mussels with a sprinkling of red onion.

**Pollo Rosmarino £9.25**  
Roasted chicken, topped with field mushrooms and roasted peppers then drizzled with rosemary infused olive oil.

**Rustica £8.75**  
Sliced Milano salami and roasted mixed peppers with a slight twist. This one has a tomato and garlic butter base before we add the mozzarella.

**Vegetariano (v) £8.50**  
A medley of roasted vegetables. Mixed peppers, red onion, courgettes, field mushrooms, olives and fresh spinach. Why not add some extra garlic if you feel the need!

**Bolognese Calzone £8.75**  
Can't decide between 'spag bol' or pizza? Well with this you get the best of both worlds, mouth-watering Bolognese sauce folded into a pizza - Fantastico!

**Classico Calzone £9.25**  
Our hand crafted folded pizza stuffed full of roast chicken pieces, ham and mozzarella.

**Caprino (v) £8.75**  
We replace the mozzarella on this one with a subtle goats cheese, sun dried tomatoes, olives and fresh spinach.

### Want to build your own Pizza?

**Extra meaty toppings: £1.50**  
**Extra veggie toppings: £1.00**

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## Setting the Scene...

What better way to start your Giovannis experience than with our olives and homemade bread sticks? Simple finger food that allows you to ponder the menu whilst submersing yourself in great conversation; also the perfect opportunity for one of our new cocktails perhaps?

Some would say it is a crime to leave without sampling our garlic mushrooms, a Giovannis favourite! As too is the classic Gios garlic bread – the perfect accompaniment to any of our delicious mains.

Two words that will really bring your meal together.....Pinot Grigio. Enjoy!

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# pasta

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Freshly made on the premises by our very skilled chefs... We are very proud of this and of them!

## **Ravioli (v) £8.50**

Pillows of fresh pasta filled with a combination of mascarpone, parmesan and cheddar cheese. Nestled in a bed of our gorgeous tomato sauce.

## **Ravioli Pollo £8.75**

Pockets of fresh pasta filled with succulent slow roasted chicken with garlic, rosemary and lemon in a velvety sauce of chestnut mushrooms and white wine.

## **Filetto di Pomodoro £10.50**

Delicious strips of rump steak, pan fried with onions and mushrooms. Served in a creamy mustard and tomato sauce and tossed together with fresh tagliatelle.

## **Spinach and Dolcelatte Roulade (v) £8.50**

Calling cheese lovers everywhere! Handmade pasta sheets layered with fresh spinach and creamy Dolcelatte cheese. Rolled up and baked al forno in a béchamel sauce...then topped off with a generous sprinkle of parmesan.

## **Smoked salmon and king prawn Risotto £9.95**

Slithers of smoked salmon and king prawns combined with a white wine risotto. This dish reigns supreme!

## **Spaghetti Marinara £9.25**

A delectable mix of haddock fillets, prawns, salmon, anchovies and mussels all cooked in a white wine and caper sauce and tossed with a lemon and black pepper spaghetti.

## **Penne Piccante £9.50**

A zingy dish of chilli penne pasta tossed through our homemade tomato sauce with slithers of Italian sausage and garden peas.

## **Pollo Delizia £9.50**

Tender pieces of chicken breast cooked in a rich and creamy mushroom, pancetta and tarragon sauce; combined with tagliatelle to form a dish of pure indulgence.

## **Spaghetti Pesto (v) £8.75**

Homemade mixed nut and basil pesto tossed through fresh spaghetti and served with goat's cheese, garlic croutons and sundried tomatoes. Giovannis at its best!

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## **Giovannis Classics**

### **Lasagne £8.75**

A classic straight from the oven. Layers of pasta, Bolognese sauce and béchamel sauce all topped with bubbling mozzarella.

### **Meatball Mafiosa £8.95**

Our secret Sicilian recipe of handmade spicy meatballs, tossed through tomato sauce and a generous helping of spaghetti 'just like mamma used to make!

### **Cannelloni Classico £8.75**

A truly classic dish for lovers of Italian food. Rolls of pasta bursting with a blend of our Bolognese sauce and fresh spinach. Baked in the oven in our rich tomato sauce and topped with mozzarella.

### **Spaghetti Ragù £8.50**

Giovannis couldn't hold its head up high if we didn't include this classic on our menu; a tasty, traditional Bolognese sauce with a liberal amount of fresh spaghetti.

### **Penne Pomodoro (v) £8.25**

Simple yet extremely delicious. Our fresh tomato sauce mingled together with fresh penne pasta.

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## dolci

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### **Tiramisu (v)**

**£4.25**

This is the Giovannis boozy version... savoradi biscuits soaked in an intense espresso coffee and layered between a velvety blend of cream and mascarpone which has been laced with Grappa and brandy! Finished off with chocolate and cocoa.

### **Chocolate Odyssey (v)**

**£4.50**

Join us on an adventure filled with hot chocolate cake and mouth wateringly amazing chocolate sauce. Finished off in style with a scoop of homemade vanilla gelato.

### **Lemon Cheesecake (v)**

**£4.15**

Luscious lemony creamy cheesecake. Delicious with a blob of fresh whipped cream.

### **Pannacotta (v)**

**£4.50**

The Italian classic. Smooth and velvety vanilla pannacotta served with fruit coulis.

### **Coppa di Amereena**

#### **Cherry (v)**

**£4.25**

Amereena cherry ice cream, a good dollop of fresh whipped cream, amereena cherries in a rich sauce and finished with a couple of amaretti biscuits... Bellissimo cherrissimo!

### **Gelato Mista (v)**

**£3.65**

Our homemade ice cream. Choose 2 scoops from bourbon vanilla, devils chocolate, amereena cherry and casatta siciliana (ricotta and candied fruit).

### **Coppa di Giovanni (v)**

**£4.50**

Bourbon vanilla, devils chocolate and casatta siciliana gelato topped with fresh whipped cream, amaretti biscuits and not forgetting the boozy bit; a good slug of amaretto liqueur.

### **Affagato (v)**

**£4.50**

Finish your meal the Italian way. Vanilla gelato, a shot of your favourite Italian liqueur and an intense espresso coffee. Simply pour over your ice cream and be undeniably indulgent.

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## The Dramatic Ending...

In every great race it always comes down to the final straight..... If you want to do it right then it simply has to be one of our amazing homemade desserts, followed by one of our great Italian coffees and concluded with a glass of liqueur. A perfect end to a perfect evening!

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## after dinner drinks

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| <b>Espresso</b>  | <b>£1.50</b> | <b>Liqueur Coffee</b>                                    | <b>£4.50</b> |
| Small potent shot of coffee.   |              | With your choice of liqueur all topped with fresh cream. |              |
| <b>Double Espresso</b>   | <b>£1.80</b> | <b>Limoncello</b>  | <b>£2.50</b> |
| Large potent shot of coffee!   |              | <b>Grappa</b>  | <b>£2.70</b> |
| <b>Americano</b>   | <b>£1.90</b> | <b>Sambucca</b>  | <b>£2.50</b> |
| Shot of espresso topped with hot water for a long drink.                   |              | <b>Amaretto</b>  | <b>£2.50</b> |
| <b>Latte</b>   | <b>£2.10</b> | <b>Strega</b>  | <b>£2.70</b> |
| Espresso topped with velvety steamed milk.                                 |              | <b>Vecchia Romagna</b>                                   | <b>£2.70</b> |
| <b>Cappuccino</b>  | <b>£2.10</b> |  |              |
| Espresso topped with hot frothy milk and a shake of chocolate.             |              |  |              |
| <b>Macchiato</b>   | <b>£1.60</b> |  |              |
| Espresso topped off with a cap of foam.                                    |              |  |              |
| <b>Mocha</b>   | <b>£2.30</b> |  |              |
| Espresso but this time topped up with hot chocolate.                       |              |  |              |
| <b>Add an extra shot of espresso or a shot of flavouring for just 30p!</b> |              |  |              |
| <b>Hot Chocolate</b>   | <b>£2.30</b> |  |              |
| Your chocolate fix in a cup topped with fresh cream.                       |              |  |              |
| <b>Tea</b>   | <b>£1.70</b> |  |              |
| A nice pot of tea!   |              |  |              |

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