

Buon Appetito

5612 Merrick Road • Massapequa, NY 11758 516.799.7326

Appetizers

12.45

BAKED CLAMS (½ Dozen) MUSSELS MARINARA or BIANCO HOT ANTIPASTO (For One) (For Two) Stuffed eggplant, shrimp, baked clam, mussels, mozzarella sticks and mushroom	11.45 11.45 15.45 21.45
SEAFOOD SALAD (For Two) Shrimp, calamari and mussels, celery, garlic lemon and olive oil	32.95
FRIED CALAMARI	14.45
FRIED CALAMARI ARRABIATA	16.45
FRIED CALAMARI GORGONZOLA	16.45
FRIED SWEET CHILI CALAMARI	16.45
FRIED ZUCCHINI	11.45
GARLIC BREAD	5.95
GARLIC BREAD PARMIGIANA	6.95
MOZZARELLA STICKS	8.95
FRIED RAVIOLI	10.45
Fresh MOZZARELLA & TOMATO Topped with sun-dried tomatoes, fresh basil and house dressing	13.45
Fresh MOZZARELLA	
& ROASTED RED PEPPER	13.45

Pizzetta

BUFFALO WINGS

INDIVIDUAL SIZE PIZZA MADE TO ORDER

PERSONAL PIZZA BROCCOLI PIZZA Broccoli, mozzarella cheese, ge & romano cheese	12.95 14.95 arlic
PIZZA ROMANO Mozzarella cheese, ham and se	14.95 auce
HICKORY PIZZA Bacon, pepperoni, mozzarella	15.95 and sauce
WHITE PIZZA Ricotta and mozzarella cheese	15.95
TOMATO and PESTO PIZZA Fresh tomatoes and pesto	15.95
GRILLED CHICKEN PIZZA Grilled chicken, mozzarella che & tomato sauce	
QUATRO GUSTI PIZZA Artichokes, mushrooms, ham a black olives with mozzarella ch sauce	

BAKED CLAMS LUCIANO Baked clams topped with baby shrimp and melted mozzarella cheese	15.45	
SHRIMP COCKTAIL Five large shrimp	15.45	
COLD ANTIPASTO (For One)	10.45	
(For Two)	13.45	
BRUSCHETTA Italian bread topped with fresh tomato, garlic and basil	11.45	
CHICKEN FINGERS with Fries	10.45	
PIZZA SNACK	9.95	
Individual sliced tortilla shell pizza with mozzarella cheese and sauce	,,,,	
PIZZA SNACK WHOLE WHEAT	10.45	
ARTICHOKE HEARTS OREGANATA	A 12.45	
EGGPLANT ROLLATINE Stuffed with ricotta cheese and mozzarella	12.45	
GIOVANNI PIZZA SNACK Very thin crust pizza topped with marinard mozzarella cheese, bacon, and baby shrim		
SCALLOPS AND SHRIMP OREGANATO Broiled in white wine, lemon garlic butter, and seasoned bread crumbs	D 15.45	
ESCAROLE BEANS in Garlic & Oil	12.45	
Soups		
STRACCIATELLA	9.45	
PASTA FAGIOLI	9.45	

STRACCIATELLA	9.45
PASTA FAGIOLI	9.45
MINESTRONE	9.45
TORTELLINI	9.45
CHICKEN NOODLE	9.45
LENTIL	9.45
Salada	
Salads	

HOUSE SALAD	10.95
TRICOLOR SALAD	11.95
CHOPPED SALAD	11.95
CAESAR SALAD	11.95
GREEK SALAD	12.95
CAPRESE SALAD	14.45
Baby Spinach, Fresh Mozzarella Cherry tomatoes and Red Onion	
GIOVANNI SALAD	14.95
Lettuce, Tomato, Olives, Cucumber, Carr Mushrooms, Broccoli, Mozzarella	ots,
SALAD Di CASA	14.95
Mesclun Salad, Tomato, Cucumber, Olive Walnuts, Cranberries, Gorgonzola	s, Carrots,
rrainats, Granbernes, Gorgonzola	

SALAD ADD-ONS

Shredded Mozzarella Cheese 2.00 Extra Grilled Chicken 5.00 Extra Grilled Shrimp 9.00 Extra

Pasta Served with House Salad WHOLE WHEAT PASTA \$2.00 EXTRA

FUSILLI GIO Vodka sauce tossed with crumbled sausage		CAPELLI D'ANGELI ALLA BURINA Cream sauce and prosciutto,	19.95
PENNE with MUSHROOM SAUCE RIGATONI BOLOGNESE SPAGHETTINI, MEAT SAUCE	17.95 17.95 17.95	peas & mushrooms RIGATONI VINCENZO Chicken and broccoli in a garlic & oil, white wine sauce	19.95
SPAGHETTINI, MEAT BALLS PASTA PISELLI with peas and onions PENNE with BROCCOLI	17.95 17.95	PENNE with BROCCOLI RABE Sautéed in garlic and olive oil (when available)	20.95
AGLIA & OLIO, garlic and olive oil LINGUINE PUTTANESCA Linguine with spicy sauce, fresh tomato,	18.95 18.95	PENNE CAMPAGNOLA with asparagus, mushrooms and artichoke hearts in brown sauce	20.95
garlic, capers olives and anchovies PENNE PRIMAVERA Fresh veggies sautéed in pink cream sauce	18.95	LINGUINE with CLAM SAUCE Red or White Clam Sauce	20.95
SPAGHETTINI CARBONARA Cream sauce with bacon, onions and romano cheese	18.95	GNOCCHI ROMANO Potato pasta with fresh mozzarella, plum tomato and basil in a light marinara sauce	21.95
FETTUCCINE ALFREDO White cream sauce	18.95	FETTUCCINE GIOVANNI Peas, mushrooms and baby shrimp	21.95
TORTELLINI ALLA PANNA White cream sauce	18.95	in a white cream sauce FETTUCCINE ALLA REGINA	22.95
RAVIOLI ALA BACON in a Pink Cream Sauce	19.95	Baby shrimp, mushrooms and sun-dried tomatoes in a pink creamy sauce	
PENNE FAVORITA Chunks of chicken in pink cream sauce	19.95	LOBSTER RAVIOLI Ravioli pasta filled with a lobster stuffing then finished in a pink sauce with baby	24.95
FETTUCCINE ALLA CHEF White cream sauce, peas and prosciutto	19.95	shrimp & fresh chopped tomatoes FETTUCINE CATERINA PASTA	21.95
RIGATONI ALLA ROMANO Fresh Tomato, Basil, Fresh Mozzarella	19.95	Sautéed chicken pieces with baby spinach fresh mozzarella in a pink sauce	
PENNE ALLA VODKA Cream meat sauce with penne or rigatoni	19.95	PENNE CAPRESE Sautéed pieces of chicken with fresh tomat and fresh mozzarella in a garlic wine sauce	21.95 to, basil,
PENNE ANTONIO Sauteed chicken medallions, mushrooms and peas, tossed in our pink cream sauce	19.95	STUFFED CHEESE RIGATONI with baby shrimp in vodka sauce	21.95

Oven Baked Platters

Served with House Salad

STUFFED SHELLS (Homemade)	17.95
BAKED RAVIOLI	17.95
BAKED ZITI SICILIANA	18.95
BAKED LASAGNA (Homemade)	18.95
BAKED MANICOTTI (Homemade)	18.95

BAKED ZITI PARMIGIANA	17.95
EGGPLANT PARMIGIANA	20.95
with Spaghettini	
EGGPLANT ROLLATINE	21.95

Stuffed with ricotta cheese and mozzarella

Side Orders

SPINACH GARLIC & OIL	8.95
SAUSAGE	7.95
BROCCOLI RABE GARLIC & OIL	9.95
BROCCOLI GARLIC & OIL	8.95
MEATBALLS	7.95
SAUTEED MUSHROOMS	
GARLIC & OIL	8.95

All Entrees Served with House Salad and Spaghettini and Fresh Garlic Knots

Chicken

CHICKEN BREAST PARMIGIANA			
Fresh tomato sauce and mozzarella cheese	23.45	CHICKEN BREAST alla GRAZIELLA Ricotta with spinach and mozzarella in a mushroom marsala sauce	26.45
CHICKEN BREAST & MUSHROOMS Sautéed in a wine, mushroom marinara sau	23.45	GRILLED CHICKEN PESTO	25.45
CHICKEN BREAST alla FRANCESE Sautéed in lemon and wine sauce	24.45	Marinated in a balsamic vinaigrette then grilled and topped with a creamy pesto sauce with sun dried tomatoes	
GRILLED CHICKEN BREAST Fresh chicken breast grilled to perfection with Italian spices, served over lettuce	24.45	CHICKEN VODKA Boneless chicken breast sauteed with mushrooms in a pink cream vodka sauce	25.45
CHICKEN BREAST SCARPARIELLO Mushrooms, pepperoncini and artichoke hearts sautéed in a wine sauce	24.45	with melted mozzarella cheese	26.45
CHICKEN BREAST PUTTANESCA Spicy sauce, fresh tomato, garlic, capers olives and anchovies	24.45	tomato in a pink cream sauce CHICKEN GORGONZOLA Boneless chicken breast sauteed and	25.45
CHICKEN BREAST CACCIATORE Sautéed with fresh tomatoes, mushrooms, onions and peppers	24.45	served in a white gorgonzola cream sauce CHICKEN BREAST alla GIOVANNI Sautéed with white wine, lemon butter sauce	26.45
CHICKEN BREAST alla MARSALA Sautéed in marsala wine with mushrooms	24.45	topped with spinach and mozzarella cheese	
CHICKEN BREAST PICCATA Sautéed with white wine, lemon, artichoke	24.45	CHICKEN BREAST BRUSCHETTA Fried chicken with chopped fresh mozzarelle tomatoes in a balsamic vinaigrette sauce	26.45 a and
hearts and capers		CHICKEN CATERINA	25.45
CHICKEN SORRENTINO Chicken sautéed in marsala wine with mushrooms, topped with prosciutto and mozzarella cheese	24.45	Battered chicken breast topped with with fr broccoli and mozzarella in a sherry plum tor sauce	
	Ve	eal	
VEAL CUTLET PARMIGIANA Fresh tomato sauce and	24.95	VEAL SORRENTINO	25.95
mozzarella cheese		Veal sautéed in marsala wine with mushroon topped with prosciutto and mozzarella	ms,
mozzarella cheese VEAL SCALLOPINE PIZZAIOLA Fresh tomatoes, garlic, oregano and romano cheese	24.95	topped with prosciutto and mozzarella VEAL SCALLOPINE alla MARSALA Veal & mushrooms sautéed with marsala wi	25.95 ne
VEAL SCALLOPINE PIZZAIOLA Fresh tomatoes, garlic, oregano and romano cheese		topped with prosciutto and mozzarella VEAL SCALLOPINE alla MARSALA Veal & mushrooms sautéed with marsala with VEAL SCALLOPINE alla FRANCESE	25.95
VEAL SCALLOPINE PIZZAIOLA Fresh tomatoes, garlic, oregano and romano cheese VEAL CUTLET MILANESE Breaded veal cutlet with a wedge of	24.95 25.95	topped with prosciutto and mozzarella VEAL SCALLOPINE alla MARSALA Veal & mushrooms sautéed with marsala wi	25.95 ne 25.95
 VEAL SCALLOPINE PIZZAIOLA Fresh tomatoes, garlic, oregano and romano cheese VEAL CUTLET MILANESE Breaded veal cutlet with a wedge of lemon or in a fresh tomato sauce VEAL & PEPPERS PARMIGIANA Fresh peppers, tomato sauce & 		topped with prosciutto and mozzarella VEAL SCALLOPINE alla MARSALA Veal & mushrooms sautéed with marsala with VEAL SCALLOPINE alla FRANCESE Sautéed in a lemon and wine sauce	25.95 ne
VEAL SCALLOPINE PIZZAIOLA Fresh tomatoes, garlic, oregano and romano cheese VEAL CUTLET MILANESE Breaded veal cutlet with a wedge of lemon or in a fresh tomato sauce VEAL & PEPPERS PARMIGIANA	25.95	topped with prosciutto and mozzarella VEAL SCALLOPINE alla MARSALA Veal & mushrooms sautéed with marsala with VEAL SCALLOPINE alla FRANCESE Sautéed in a lemon and wine sauce VEAL ALLA GIOVANNI Sautéed in a marsala wine, mushrooms, prosciutto & artichoke hearts,	25.95 ne 25.95 25.95 25.95
 VEAL SCALLOPINE PIZZAIOLA Fresh tomatoes, garlic, oregano and romano cheese VEAL CUTLET MILANESE Breaded veal cutlet with a wedge of lemon or in a fresh tomato sauce VEAL & PEPPERS PARMIGIANA Fresh peppers, tomato sauce & mozzarella cheese VEAL SCALLOPINE CACCIATORE Sautéed with fresh tomatoes, mushrooms, 	25.95 25.95	topped with prosciutto and mozzarella VEAL SCALLOPINE alla MARSALA Veal & mushrooms sautéed with marsala with VEAL SCALLOPINE alla FRANCESE Sautéed in a lemon and wine sauce VEAL ALLA GIOVANNI Sautéed in a marsala wine, mushrooms, prosciutto & artichoke hearts, topped with mozzarella cheese VEAL SALTIMBOCCA Sauteed in white wine and butter sauce there topped with fresh spinach, prosciutto and m	25.95 ne 25.95 25.95 25.95
 VEAL SCALLOPINE PIZZAIOLA Fresh tomatoes, garlic, oregano and romano cheese VEAL CUTLET MILANESE Breaded veal cutlet with a wedge of lemon or in a fresh tomato sauce VEAL & PEPPERS PARMIGIANA Fresh peppers, tomato sauce & mozzarella cheese VEAL SCALLOPINE CACCIATORE Sautéed with fresh tomatoes, mushrooms, onions and peppers VEAL alla NANCY Battered veal with spinach, melted 	25.95 25.95 25.95	topped with prosciutto and mozzarella VEAL SCALLOPINE alla MARSALA Veal & mushrooms sautéed with marsala with VEAL SCALLOPINE alla FRANCESE Sautéed in a lemon and wine sauce VEAL ALLA GIOVANNI Sautéed in a marsala wine, mushrooms, prosciutto & artichoke hearts, topped with mozzarella cheese VEAL SALTIMBOCCA Sauteed in white wine and butter sauce there topped with fresh spinach, prosciutto and mar mozzarella VEAL VERDE Veal sauteed with spinach in a garlic	25.95 25.95 25.95 25.95 elted 25.95 25.95
 VEAL SCALLOPINE PIZZAIOLA Fresh tomatoes, garlic, oregano and romano cheese VEAL CUTLET MILANESE Breaded veal cutlet with a wedge of lemon or in a fresh tomato sauce VEAL & PEPPERS PARMIGIANA Fresh peppers, tomato sauce & mozzarella cheese VEAL SCALLOPINE CACCIATORE Sautéed with fresh tomatoes, mushrooms, onions and peppers VEAL alla NANCY Battered veal with spinach, melted mozzarella in a white wine lemon sauce VEAL PICCATA Veal sautéed with white wine, lemon, 	25.95 25.95 25.95 25.95	topped with prosciutto and mozzarella VEAL SCALLOPINE alla MARSALA Veal & mushrooms sautéed with marsala with VEAL SCALLOPINE alla FRANCESE Sautéed in a lemon and wine sauce VEAL ALLA GIOVANNI Sautéed in a marsala wine, mushrooms, prosciutto & artichoke hearts, topped with mozzarella cheese VEAL SALTIMBOCCA Sauteed in white wine and butter sauce there topped with fresh spinach, prosciutto and mar mozzarella VEAL VERDE Veal sauteed with spinach in a garlic cream sauce topped with baby shrimp VEAL JENNIFER Breaded veal cutlet fried with fresh mozzare	25.95 25.95 25.95 25.95 elted 25.95 25.95

All Entrees Served with House Salad and Spaghettini and Fresh Garlic Knots

Seafood

MUSSELS ALLA MARINARA MUSSELS BIANCO	23.95	SH F
FRIED CALAMARI	23.95	0
	24.95	SF
CALAMARI ALLA MARINARA Squid with tomatoes and garlic over linguine	24.95	F
LINGUINE, SHRIMP & CLAMS Shrimp and clams in white or red sauce	24.95	FF SH P
TILAPIA (Francese, Oreganata or Scampi)	24.95	SH S
TILAPIA PUTTANESCA with a Spicy sauce, fresh tomatoes, garlic, capers and olives	25.95	SH J
LINGUINE MARECHIARA Clams, shrimp & mussels in a light marinara sauce	25.95	SH St
FRESH FILET of SOLE FRANCESE Sautéed in a lemon and wine sauce	25.95	FR
BROILED FILET of SOLE Plain, Scampi or Oreganata	25.95	fi c
GIOVANNI'S POACHED SALMON Fresh salmon filet poached in a bath of white wine and fish stock then simmered in a lemon and butter sauce with capers, artichoke hearts and roasted peppers	26.95	SH F SH
SHRIMP OREGANATA Broiled in white wine, lemon, garlic, butter and bread crumbs	27.95	g M m h
SHRIMP SCAMPI Broiled in white wine, lemon, garlic and butter	27.95	

SHRIMP ALLA MARINARA Fresh tomatoes and garlic over linguine	27.95
SHRIMP ALLA FRA DIAVOLO Fresh tomatoes with garlic (very hot) over linguine	27.95
FRIED SHRIMP over Lettuce SHRIMP PARMIGIANA Plain or breaded	27.95 27.95
SHRIMP FRANCESE Sautéed in a lemon and wine sauce	27.95
SHRIMP BURINA Jumbo shrimp with prosciutto, peas & mushrooms in a white cream sauce	27.95
SHRIMP MONACHINA Sauteed in a mushroom marsala sauce topped with melted mozzarella	27.95
FRESH SALMON PANKO Salmon breaded with panko bread cruml fried & served in a francese sauce with chopped scallions & cherry tomatoes	27.95 bs,
SHRIMP BRUSCHETTA Fried shrimp with fresh mozzarella & tomatoes in a balsamic vinaigrette dress	28.95 ing
SHRIMP PUTTANESCA with a Spicy sauce, fresh tomatoes, garlic, capers and olives	27.95
MUSSELS LUCIANO mussels, sautéed onions, garlic, white wir herbs over linguine	24.95 ne, fresh

LINGUINE PESCATORE 34.95 mussels, calamari, clams, & shrimp in marinara sauce

ZUPPA DI PESCE (Hot or Mild) 46.95

Clams, lobster tail, shrimp, mussels and calamari, served with linguine alla marinara

ASK YOUR SERVER FOR OUR GLUTEN FREE SELECTIONS

Combination Platters

with House Salad and Fresh Garlic Knots

PASTA COMBO Giovanni's homemade lasagna, stuffed shells and manicotti baked with tomato	20.95	GIOVANNI'S SURF-N-TURF Shrimp and veal topped with marinara sauce and mozzarella	26.95
sauce and melted mozzarella GIOVANNI'S DELIGHT Veal, eggplant parmigiana, tomato sauce and mozzarella	23.95	BEEF and REEF Boneless shell steak and jumbo shrimp baked in garlic, butter and extra virgin oliv oil, sprinkled with flavored bread crumbs	34.95 e
GIOVANNI'S COMBINATION Lasagna, stuffed eggplant, veal, tomato sauce and mozzarella	24.95	3 WAY COMBO Tender medallions of veal, boneless chicken cutlets and jumbo shrimp sauteed with mushrooms in a brown sauce with a touch of heavy cream	26.95
SHRIMP & CHICKEN PARMIGIANA with marinara sauce & melted mozzarella	25.95		

Children's Menu

12 YEARS OLD AND UNDER

MOZZARELLA STICKS Served with Marinara Sauce	8.95
CHICKEN FINGERS with Fries	10.95
SPAGHETTINI with Meatball	10.95
STUFFED SHELLS	10.95
BAKED ZITI	10.95
BAKED LASAGNA	10.95
BAKED RAVIOLI	10.95
CHICKEN PARMIGIANA with Pasta	13.95
VEAL CUTLET PARMIGIANA Served with Pasta	14.95
SHRIMP PARMIGIANA with Pasta	15.95
PENNE ALLA VODKA	11.95

Beverages

BEER

Coors Light, Bud Light, Budweiser	5.25
Heineken, Corona	6.00
Peroni, Moretti	6.25
O'Doul's	5.25
COFFEE	
Espresso	3.50
Cappuccino	5.00
Теа	2.50
Coffee	2.50
SODA	

Glass 2.75 Iced Tea, Pepsi, Diet Pepsi, Root Beer, Dr. Pepper, Sierra Mist, or Unsweetened Iced Tea

JU	ICE
Apple Juice	2.75
Orange Juice	2.75



Gift Certificates & Catering Available

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