Pizza Specialties

	Regular 🗌	
WHITE PIZZA	26.95	SPINACH and RICOTTA PI
Ricotta cheese and mozzarella		Sautéed spinach with garl
EGGPLANT PIZZA	28.95	ricotta and mozzarella
Eggplant, tomato sauce, mozzarella	and	PIZZA ALLA GAETANO
ricotta		Spinach, fresh tomatoes, g
SHRIMP SCAMPI	35.95	and mozzarella all season
Fresh garlic, fresh lemon, butter, shri	mp	BRUSCETTA PIZZA
and mozzarella		Tomatoes, garlic & basil wii
CHICKEN MARSALA PIZZA	32.95	BAKED ZITI PIZZA
Chicken and mushrooms in a marsal	a wine	Ziti pasta, ricotta cheese,
sauce		topped with melted mozzo
BUFFALO CHICKEN PIZZA	32.95	CHICKEN ALA VODKA PIZ
Boneless spicy fried chicken over me		Chicken in a pink cream v
mozzarella with blue cheese dressing	9	with melted mozzarella ch
VEGETABLE PIZZA	30.95	CRISPINO PIZZA
Sautéed eggplant, zucchini, broccol		Fresh mozzarella, fresh pli
and tomatoes with melted mozzarell	a cheese	with Giovanni's delicious s
SHRIMP PESTO PIZZA	35.95	D :
Breaded shrimp with pesto cream sa	uce	Pizz
and melted mozzarella cheese		- 5761
FRIED CALAMARI PIZZA	33.95	CHEESE
Fried Calamari with Marinara sauce	and	
melted mozzarella cheese		Large 18" (8 Slic
SWEET CHILI PIZZA	32.95	Small (6 Slices
Spicy fried chicken over mozzarella w		Sicilian (12 Slic
sweet chili sauce, black & white sesar	ne seeds	Grandpa (12 Slices) 22.45 Gr
& scallions		0101/11/11/11
HICKORY PIZZA	27.95	✓ GIOVANNI'S
Fresh smoked bacon, mozzarella,		Large 18" (8 Slic
marinara sauce and pepperoni		Small (6 Slices
TACO PIZZA	30.95	· ·
Fresh seasoned chop meat, lettuce,		Sicilian (12 Slice
tomato and cheddar cheese		ODE LEE VOUD

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CHICKEN CUTLET	11.95
RAY'S HERO	11.95
Fried chicken, sliced tomato, mozzarella	
and balsamic vinaigrette	
VEAL CUTLET	12.95
SAUSAGE	11.25
SAUSAGE and PEPPERS	11.50
MEATBALL	11.50
GOLDEN FRIED SHRIMP	14.45
with Marinara Sauce	
EGGPLANT	11.50
PEPPERS and EGGS	11.25
PARMIGIANA 1.00 EXTRA	

COLD		
SALAMI and PROVOLONE	11.45	
SUBMARINE Salami, Ham		
and Provolone	11.95	
CHICKEN CUTLET	12.00	
COLD HEROS Served with LETTUCE and TOMATO		

Calzones

CALZONE 8.95

Ricotta and mozzarella cheeses with fresh ham

PIZZA 28.95 ırlic, topped with

28.95 garlic, black olives ned till it's just right 27.95 rith Giovanni's seasoning

26.95 tomato sauce and zarella cheese

IZZA 32.95 vodka sauce heese

29.95 lum tomato and basil seasoning

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E PIE

lices) 19.45 es) 17.45 ces) 21.45

Grandma (12 Slices) 21.45

S SPECIAL

lices) 28.45 es) 25.45 ces) 30.45

- CREATE YOUR OWN PIZZA -

For One Topping - 5.50 additional For Two Toppings - 9.00 additional For Three Toppings - 12.00 additional

TOPPINGS:

Sausage - Pepperoni - Meatballs - Peppers Fresh Garlic - Mushrooms -Anchovies - Black Olives - Onions Extra Cheese - Broccoli - Spinach

Pizzetta

INDIVIDUAL SIZE PIZZA

PERSONAL PIZZA BROCCOLI PIZZA	12.95
Broccoli, mozzarella cheese, garlic	14.95
& romano cheese	
PIZZA ROMANO	14.95
Mozzarella cheese, ham and sauce	
HICKORY PIZZA	15.95
Bacon, pepperoni, mozzarella and sau	ıce
WHITE PIZZA	15.95
Ricotta and mozzarella cheese	
TOMATO and PESTO PIZZA	15.95
Fresh tomatoes and pesto	
GRILLED CHICKEN PIZZA	16.95
Grilled chicken, mozzarella cheese	
& tomato sauce	
QUATRO GUSTI PIZZA	17.95
Artichokes, mushrooms, ham and	
black olives with mozzarella cheese a	nd sauc

Pops & More

VEGGIE POP 8.95

Broccoli, mushrooms, garlic, onions with mozzarella

PEPPERONI POP 8.95

Ham, ricotta, mozzarella and pepperoni

PIZZA POP 8.95

Sausage, peppers, onions and mozzarella cheese

CHICKEN ROLL 9.95

Breaded chicken with mozzarella cheese and tomato sauce

GARLIC KNOTS (1 dozen) 6.00 PEPPERONI ROLLS (1 dozen) 6.50 SPINACH ROLLS (1 dozen) 6.50 TOMATO SAUCE on any of these for only 1.00 EXTRA

Catering

For Your Special Occasion at Home or Office

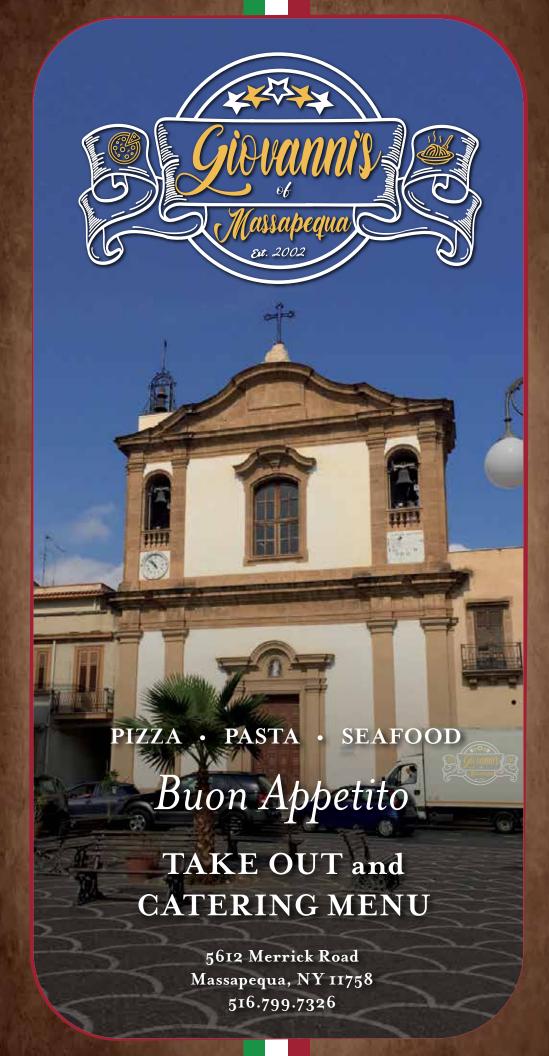
Full Trays serve between 15 to 20 people Half Trays Serve between 8 to 10 people

	HALF	Full
HOUSE SALAD	40.00	67.00
GREEK SALAD	50.00	87.00
CAESAR SALAD	45.00	77.00
CHICKEN FINGERS	45.00	87.00
FRESH MOZZARELLA & TOMATO	55.00	102.00
BROCCOLI RABE & SAUSAGE	65.00	120.00
BAKED CLAMS	60.00	110.00
FRIED CALAMARI	60.00	110.00
SWEET CHILI CALAMARI	60.00	110.00
COLD ANTIPASTO	55.00	95.00
MEATBALLS in TOMATO SAUCE	55.00	110.00
SAUSAGE in TOMATO SAUCE	55.00	110.00
PENNE ALA VODKA	60.00	110.00
STUFFED SHELLS	60.00	110.00
LASAGNA	65.00	120.00
PENNE with Broccoli and Chicken	60.00	110.00
LINGUINE with White Clam Sauce	65.00	120.00
LINGUINE with Red Clam Sauce	65.00	120.00
BAKED ZITI	60.00	110.00
PENNE ANTONIO	65.00	120.00
SAUSAGE & PEPPER PIZZAIOLA	65.00	120.00
MUSSELS MARINARA	55.00	100.00
CALAMARI MARINARA	70.00	130.00
CHICKEN MARSALA	70.00	120.00
CHICKEN PARMIGIANA	70.00	120.00
CHICKEN FRANCAISE	70.00	120.00
CHICKEN GIOVANNI	75.00	140.00
CHICKEN CACCIATORE (Boneless)	70.00	125.00
EGGPLANT PARMIGIANA	65.00	120.00
EGGPLANT ROLLATINE	65.00	120.00
VEAL CUTLET PARMIGIANA	75.00	140.00
VEAL SCALLOPINE PIZZAIOLA	75.00	140.00
VEAL MARSALA	75.00	140.00
VEAL GIOVANNI	80.00	150.00
SHRIMP PARMIGIANA	90.00	170.00
SHRIMP SCAMPI	90.00	170.00

HEROS AVAILABLE UP TO 6 FEET.

Italian Hero 20.95 per foot Grilled Chicken, Roasted Pepper & Fresh Mozzarella 24.95 per foot

All other Menu Dishes available in trays upon request. Bread or Garlic Knots included with trays. Deposit required on all orders - Tax additional



Appetizers

BAKED CLAMS (½ Dozen) MUSSELS MARINARA or BIANCO HOT ANTIPASTO (For One)	11.45 11.45 15.45	BAKED CLAMS LUCIANO Baked clams topped with baby shrimp and melted mozzarella cheese	15.45
(For Two) Stuffed eggplant, shrimp, baked clam,	21.45	SHRIMP COCKTAIL Five large shrimp	15.45
mussels, mozzarella sticks and mushroom		COLD ANTIPASTO (For One)	10.45
SEAFOOD SALAD (For Two)	32.95	(For Two)	13.45
Shrimp, calamari and mussels, celery, garlic lemon and olive oil	,	BRUSCHETTA Italian bread topped with fresh tomato,	11.45
FRIED CALAMARI	14.45	garlic and basil	
FRIED CALAMARI ARRABIATA	16.45	CHICKEN FINGERS with Fries	10.45
FRIED CALAMARI GORGONZOLA	16.45	PIZZA SNACK	9.95
FRIED SWEET CHILI CALAMARI	16.45	Individual sliced tortilla shell pizza with mozzarella cheese and sauce	
FRIED ZUCCHINI	11.45	PIZZA SNACK WHOLE WHEAT	10.45
GARLIC BREAD	5.95	ARTICHOKE HEARTS OREGANATA	12.45
GARLIC BREAD PARMIGIANA	6.95	EGGPLANT ROLLATINE	12.45
MOZZARELLA STICKS	8.95	Stuffed with ricotta cheese and mozzarella	
FRIED RAVIOLI	10.45	GIOVANNI PIZZA SNACK Very thin crust pizza topped with marinara s	14.45
Fresh MOZZARELLA & TOMATO Topped with sun-dried tomatoes,	13.45	mozzarella cheese, bacon, and baby shrimp	auce,
fresh basil and house dressing		SCALLOPS AND SHRIMP OREGANATO	15.45
Fresh MOZZARELLA		Broiled in white wine, lemon garlic butter, and seasoned bread crumbs	
& ROASTED RED PEPPER	13.45	ESCAROLE BEANS	12.45
BUFFALO WINGS	12.45	in Garlic & Oil	

Pasta			
Served with House Salad WHOLE WHEAT PASTA \$2.00 EXTRA			
FUSILLI GIO Vodka sauce tossed with crumbled sausage	20.95	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,	19.95
SPAGHETTINI, MEAT BALLS PASTA PISELLI with peas and onions PENNE with BROCCOLI	17.95 17.95	white wine sauce 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, garlic, capers olives and anchovies	18.95 18.95	PENNE CAMPAGNOLA with asparagus, mushrooms and artichoke hearts in brown sauce	20.95
PENNE PRIMAVERA Fresh veggies sautéed in pink cream sauce	18.95	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	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 toma and fresh mozzarella in a garlic wine sauce	
PENNE ANTONIO	19.95	STUFFED CHEESE RIGATONI	21.95

with baby shrimp in vodka sauce

Sauteed chicken medallions, mushrooms

and peas, tossed in our pink cream sauce

Chicken

	OIII	Chen	
CHICKEN BREAST PARMIGIANA Fresh tomato sauce and mozzarella cheese	23.45	CHICKEN BREAST alla GRAZIELLA Ricotta with spinach and mozzarella in a	26.45
CHICKEN BREAST & MUSHROOMS Sautéed in a wine, mushroom marinara sau	23.45	mushroom marsala sauce 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	-5.45
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	24.45	with melted mozzarella cheese	
Mushrooms, pepperoncini and artichoke hearts sautéed in a wine sauce	3	CHICKEN BREAST alla JENNIFER Fried chicken with fresh mozzarella and tomato in a pink cream sauce	26.45
CHICKEN BREAST PUTTANESCA Spicy sauce, fresh tomato, garlic, capers olives and anchovies	24.45	CHICKEN GORGONZOLA Boneless chicken breast sauteed and	25.45
CHICKEN BREAST CACCIATORE	24.45	served in a white gorgonzola cream sauce	
Sautéed with fresh tomatoes, mushrooms, onions and peppers	0.4.4=	CHICKEN BREAST alla GIOVANNI Sautéed with white wine, lemon butter saut topped with spinach and mozzarella chees	
CHICKEN BREAST alla MARSALA Sautéed in marsala wine with mushrooms	24.45	CHICKEN BREAST BRUSCHETTA	26.45
CHICKEN BREAST PICCATA Sautéed with white wine, lemon, artichoke	24.45	Fried chicken with chopped fresh mozzarel tomatoes in a balsamic vinaigrette sauce	
hearts and capers CHICKEN SORRENTINO Chicken sautéed in marsala wine with mushrooms, topped with prosciutto and mozzarella cheese	24.45	CHICKEN CATERINA Battered chicken breast topped with with f broccoli and mozzarella in a sherry plum to sauce	
	Ve	eal	
VEAL CUTLET PARMIGIANA Fresh tomato sauce and mozzarella cheese	24.95	VEAL SORRENTINO Veal sautéed in marsala wine with mushrootopped with prosciutto and mozzarella	25.95 oms,
VEAL SCALLOPINE PIZZAIOLA Fresh tomatoes, garlic, oregano	24.95	VEAL SCALLOPINE alla MARSALA Veal & mushrooms sautéed with marsala w	25.95 rine
and romano cheese VEAL CUTLET MILANESE Breaded veal cutlet with a wedge of	25.95	VEAL SCALLOPINE alla FRANCESE Sautéed in a lemon and wine sauce	25.95
lemon or in a fresh tomato sauce VEAL & PEPPERS PARMIGIANA Fresh peppers, tomato sauce &	25.95	VEAL ALLA GIOVANNI Sautéed in a marsala wine, mushrooms, prosciutto & artichoke hearts, topped with mozzarella cheese	25.95
mozzarella cheese	- 127	VEAL SALTIMBOCCA	25.95
VEAL SCALLOPINE CACCIATORE Sautéed with fresh tomatoes, mushrooms, onions and peppers	25.95	Sauteed in white wine and butter sauce the topped with fresh spinach, prosciutto and mozzarella	
VEAL alla NANCY Battered veal with spinach, melted mozzarella in a white wine lemon sauce	25.95	VEAL VERDE Veal sauteed with spinach in a garlic cream sauce topped with baby shrimp	25.95
VEAL PICCATA Veal sautéed with white wine, lemon,	25.95	VEAL JENNIFER Breaded veal cutlet fried with fresh mozzar	27.95 rella and
artichoke hearts and capers VEAL alla JERRY	25.05	sliced tomato in a pink cream sauce VEAL BRUSCHETTA	27.05
VEAL alla JEKKY Tender medallions of veal sauteed in a marsala sauce, baked with a topping of fresh spinach & melted mozzarella	25.95	Breaded veal cutlet fried with chopped fresh mozzarella and tomatoes in a balsamic vinaigrette sauce	27.95
STEAK SCALLOPINE PIZZAIOLA Fresh tomatoes, garlic, oregano and romano cheese	33.95	VEAL CATERINA Breaded veal breast on a bed of baby spin- topped with sautéed onions and mushroom marsala wine sauce	27.95 ach is in a
\sim 1.	, ,		
Combi	nat	ion Platters	
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 olive	34.95
GIOVANNI'S COMBINATION Lasagna, stuffed eggplant, veal, tomato sauce and mozzarella	24.95	oil, sprinkled with flavored bread crumbs 3 WAY COMBO Tender medallions of veal, boneless chicken cutlets and jumbo shrimp	26.95
SHRIMP & CHICKEN PARMIGIANA	25.95	sauteed with mushrooms in a brown sauce with a touch of heavy cream	

sauce with a touch of heavy cream

with marinara sauce & melted mozzarella

Seafood

MUSSELS ALLA MARINARA MUSSELS BIANCO FRIED CALAMARI CALAMARI ALLA MARINARA Squid with tomatoes and garlic	23.95 23.95 24.95 24.95	Fresh tomatoes and garlic over linguine SHRIMP ALLA FRA DIAVOLO Fresh tomatoes with garlic (very hot)	27.95 27.95
over linguine LINGUINE, SHRIMP & CLAMS Shrimp and clams in white or red sauce TILAPIA (Francese, Oreganata or Scampi) TILAPIA PUTTANESCA with a Spicy sauce, fresh tomatoes, garlic, capers and olives	24.9524.9525.95	over linguine FRIED SHRIMP over Lettuce SHRIMP PARMIGIANA Plain or breaded SHRIMP FRANCESE Sautéed in a lemon and wine sauce SHRIMP BURINA Jumbo shrimp with prosciutto, peas &	27.95 27.95 27.95 27.95
LINGUINE MARECHIARA Clams, shrimp & mussels in a light marinara sauce FRESH FILET of SOLE FRANCESE	25.95	mushrooms in a white cream sauce SHRIMP MONACHINA Sauteed in a mushroom marsala sauce topped with melted mozzarella	27.95
Sautéed in a lemon and wine sauce BROILED FILET of SOLE Plain, Scampi or Oreganata	25.95 25.95	FRESH SALMON PANKO Salmon breaded with panko bread crumbs fried & served in a francese sauce with chopped scallions & cherry tomatoes	27.95
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	26.95	SHRIMP BRUSCHETTA Fried shrimp with fresh mozzarella & tomatoes in a balsamic vinaigrette dressin	•
with capers, artichoke hearts and roasted peppers SHRIMP OREGANATA	27.95	with a Spicy sauce, fresh tomatoes, garlic, capers and olives	27.95
Broiled in white wine, lemon, garlic, butter and bread crumbs SHRIMP SCAMPI	27.95	MUSSELS LUCIANO mussels, sautéed onions, garlic, white wine herbs over linguine LINGUINE PESCATORE	24.95 , fresh
Broiled in white wine, lemon, garlic and butter		mussels, calamari, clams, & shrimp in marir	

ZUPPA DI PESCE (Hot or Mild) 46.95

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

Oven Baked Platters

Served with House Salad STUFFED SHELLS (Homemade) **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

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, Mushrooms, Broccoli, Mozzarella	Carrots,
SALAD Di CASA	14.95

Mesclun Salad, Tomato, Cucumber, Olives, Carrots, Walnuts, Cranberries, Gorgonzola

SALAD ADD-ONS Shredded Mozzarella Cheese 2.00 Extra Grilled Chicken 5.00 Extra Grilled Shrimp 9.00 Extra

Soups

-	
STRACCIATELLA	9.4
PASTA FAGIOLI	9.4
MINESTRONE	9.4
TORTELLINI	9.4
CHICKEN NOODLE	9.4
LENTIL	9.4

Ask Your Server for our Gluten Free Selections