



ANTIPASTI

Carpaccio di manzo GF	15
<i>Thinly sliced beef tenderloin, Parmigiano cream, toasted pine nut, micro green</i>	
Polpo in salsa nera SD	15
<i>Baby octopus stew, squid ink sauce</i>	
Fritto misto	15
<i>Deep fried calamari, shrimp, mahi mahi, lemon</i>	
Crostini Toscani	12
<i>Tuscan style trio of bruschetta, classic tomato, chicken liver, black olive pate</i>	
Minestrone GF V	10
<i>Traditional vegetable soup, basil pesto</i>	

PRIMI PIATTI

Spaghetti alla Luciana	20
<i>Sautéed seafood, octopus flavored tomato sauce</i>	
Rigatoni al ragu napoletano	18
<i>Neapolitan style pork rib ragout, Parmigiano</i>	
Testaroli salsiccia e funghi SD	18
<i>Homemade Liguria chewy pasta, sausage, mushroom, white wine, tomato sauce</i>	
Tastasal GF	18
<i>Verona style risotto, veal and pork ragout, cinnamon</i>	

SECONDI PIATTI

Branzino all' acqua pazza GF	32
<i>Pan seared barramundi, clam, potato, black olive, caper, cherry tomato</i>	
Cotolette di agnello SD	45
<i>Breaded lamb chop, sautéed vegetable, thyme jus</i>	
Tagliata di manzo GF	42
<i>Certified angus ribeye, salad leaves, balsamic dressing, shaved Parmigiano</i>	
Brasato al vino rosso	35
<i>Chianti braised beef short rib, mashed potato</i>	

GF Gluten free V Vegetarian SD Signature dish

*Consuming raw or undercooked meat, seafood, shellfish, poultry, or eggs may increase your risk of food borne illness. Please inform your server if you have any food allergies or special dietary preferences before placing your order. Menu is subject to change based on availability. Prices expressed in American dollars.



GIOVANNI'S

PIZZA	
Margherita GF V	20
Tomato sauce, buffalo mozzarella, basil	
Calabrese	22
Tomato sauce, mozzarella, sliced garlic, pork sausage, spicy salami, capsicum	
Capricciosa	22
Tomato sauce, mozzarella, ham, mushroom, black olive, artichoke	
Quattro formaggi GF V	24
Mozzarella, Gorgonzola, Asiago, Provolone	
 DOLCI	
Tiramisu espresso GF SD	10
Ladyfinger biscotto, Mascarpone cream, espresso, cocoa	
Bonet piemontese	10
Piedmont chocolate crème caramel	
Panna cotta GF	10
Wild berries sauce	
Ice cream (1 scoop)	6
Vanilla, chocolate, strawberry	
 BEVANDA	
Birra	
Budweiser, Bud Light, Asahi Pacific Blue, Asahi Super Dry, Carlsberg, Corona	
Stella Artois, Guinness	
Succo	5
Apple, orange, pineapple, cranberry, guava, grapefruit, mango	
Bibita analcolica	4
Coca Cola – original, zero, diet, sprite, ginger ale, coconut water	
Acqua in bottiglia/Acqua frizzante	5
San Pellegrino (500ml), Evian (500ml)	
Tè	5
English breakfast, darjeeling, earl grey, green, peppermint, chamomile, jasmine, decaffeinated tea	
Caffè	
Double espresso	
Espresso, Americano, decaffeinated coffee	
Cappucino, café latte	
Hot chocolate	

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