

LE INSALATE

L'ARUGULA

Arugula leaves tossed with lemon vinaigrette finished with shaved Parmesan cheese 11.95

SPINACI

Spinach leaves, walnuts, pears & imported gorgonzola cheese tossed with raspberry vinaigrette 12.95

BIETOLE

Roasted beets tossed with sherry vinaigrette, walnuts & goat cheese 12.95

INSALATA ITALIANA

Chopped romaine lettuce, cucumber, red onion, fresh oregano Gaeta olives, roasted peppers, ricotta salata & artichoke hearts, with garlic herb red wine vinegar 13.95

INSALATA TRE COLORE

Radicchio, endive, arugula, apples & citrus honey vinaigrette 12.95

INSALATA CAESAR

Chopped romaine, shaved parmesan cheese & polenta croutons 12.95
[Add grilled chicken \$5 - grilled shrimp \$6 - smoked salmon \$5]

INSALATA ORTOLANO

Bib lettuce, grilled eggplant & zucchini, sliced prosciutto, pecorino cheese & tomato 13.95

ANTIPASTI

NONNA'S FAMOUS MEATBALLS

Tomato sauce, fresh ricotta & basil or tomato
vodka cream sauce 15.95

LA BRUSCHETTA

Fresh tomato, olive oil, garlic, basil & mozzarella .. 13.95

PARMESAN FRITTERS

Smoked ham, mozzarella & parmesan 13.95

ZUPPA DI COZZE

Steamed mussels in red or white sauce with
toasted garlic bread 16.95

VONGOLE AL FORNO

Baked clams with garlic herb bread crumbs &
parmesan cheese 16.95

LA RICOTTA

homemade whipped imported ricotta &
mascarpone cheese drizzled with saffron honey served
with toasted bread 11.95

BREAD BASKET

Sliced Brooklyn Baked 4.95

GIO'S GARLIC BREAD

Toasted with garlic, fresh herbs & parmesan 9.95

GIO'S ITALIAN WINGS

Baked wings with caramelized onion, cherry peppers &
Parmesan cheese drizzled with lemon aioli 14.95

CALAMARI & ZUCCHINI FRITTI

Calamari & zucchini fried, served with spiced
marinara sauce 14.95

CARCIOFI OREGANATA

Oven baked artichoke hearts with garlic herb bread
crumbs, parmesan & four cheese cream 13.95

GRIGLIATA DI VEGETALI

Assorted grilled vegetables with fresh garlic, fresh mint,
olive oil & balsamic vinegar 13.95

MOZZARELLA

Fresh mozzarella with oven-roasted peppers drizzled
with olive oil 12.95

PRIMI PIATTI

SPAGHETTI AL POMODORO

Tomato sauce & fresh basil 12.95
(meatballs +5.00)

[MAKE IT AN ITALIAN SUNDAY WITH SWEET
SAUSAGE, MEATBALL & FRESH RICOTTA +8.00]

PENNE ALLA VODKA

Tomato cream sauce & splash of vodka 14.95
(chicken +5.00 or shrimp +6.00)

RIGATONI AI FORMAGGI

Four cheese cream sauce with
roasted walnuts 14.95

PENNE ALLA FIORENTINA

Spinach cream sauce finished with fresh
ricotta cheese 14.95

FUSILLI AI VEGETALI

Assorted vegetables sautéed in garlic
& olive oil 13.95

FUSILLI CON SALSICCIA

Ground hot & sweet sausage in a tomato
cream sauce 14.95

FUSILLI TRE COLORE

Arugula, radicchio & endive finished with
goat cheese 14.95

SPAGHETTI CON VONGOLE

Little neck clams, garlic, olive oil &
white wine 18.95

RIGATONI ALLA SICILIANA

Roasted eggplant, tomato sauce &
fresh mozzarella 13.95

SPAGHETTI ALLA PUTANESCA

Fresh tomato, black olives & capers in a garlic oil sauce,
finished with toasted bread crumbs 13.95
(add shrimp \$6)

GEMELLI ALLA BARESE

Broccoli rabe, sweet sausage & red pepper flakes in garlic
oil, finished with shaved ricotta salata cheese 14.95

GEMELLI AL PESTO

Basil pesto (no nuts), string beans & potato 14.95

Gluten free & whole wheat pasta available, add 2.00

"Pranzo" Dinner

\$29.95

Tuesday to Thursday 4pm till 6pm
Includes a choice of any starter, entrée,
Gelato or Sorbet (Dine-in only)

MARKDOWN MONDAY

50% OFF
any bottle of wine at
dinner service

PASTA FRESCA FATTA IN CASA

LUCA'S LASAGNA <i>Traditional meat lasagna with ricotta & parmesan cheese</i>	21.95
TAGLIATELLE AI GAMBERI <i>Shrimp, fresh tomato, onion & zucchini in a light tomato sauce</i>	19.95
TAGLIATELLE DI SPINACI <i>Spinach tagliatelle with fresh rosemary chicken & mushrooms in a parmesan cream sauce</i>	16.95
TAGLIATELLE ALLA GENOVESE <i>Braised beef short ribs, carrots, celery, fresh herbs & white wine. Finished with shaved pecorino cheese</i>	19.95
TAGLIATELLE AI CARCIOFI <i>Artichoke hearts in a tomato cream sauce finished with fresh mascarpone cheese</i>	16.95
LASAGNA DI VEGETALI <i>Vegetable lasagna with ricotta & mozzarella cheese served with a spinach pesto cream sauce</i>	21.95
TAGLIATELLE ALLA BOLOGNESE <i>Country-style ground beef ragu with carrots & celery finished with fresh ricotta cheese</i>	17.95

Gluten free & whole wheat pasta available, add 2.00

SECONDI PIATTI

SALMONE AI FERRI <i>Grilled salmon with lemon white wine served over sauteed spinach & roasted potatoes</i>	24.95	COSTOLETTA DI MANZO <i>Slow braised beef short ribs with white wine, carrots & celery served with mashed potatoes</i>	23.95
POLLO ALLA GRANDMA SCUCCI <i>Boneless chicken sautéed in white wine with onions & mushrooms served over mashed potatoes</i>	21.95	POLLO ALLA CAMPAGNOLA <i>Breaded chicken cutlet, melted mozzarella & tomato sauce topped with cherry peppers, potatoes, onions & roasted peppers, with sautéed broccoli rabe</i>	22.95
POLLO PARMIGIANA <i>Breaded, pan fried chicken breast with tomato sauce, mozzarella & parmesan cheese. Served with pasta or mixed vegetables</i>	21.95	MELANZANE PARMIGIANA <i>Classic eggplant Parmigian with Tomato sauce, mozzarella & parmesan cheese</i>	19.95
POLLO ALLA PICATTA <i>Chicken breast sautéed in white wine, lemon, butter & capers served over sautéed broccoli</i>	20.95	RISOTTO DI MARE <i>Shrimp & mussels in lemon, butter & capers</i>	23.95
POLLO ALLA GIOVANNI <i>Chicken rotolini stuffed with prosciutto, spinach, & mozzarella cheese served in a parmesan mushroom cream sauce with roasted potatoes</i>	22.95	VITELLO SALTINBOCCA <i>Veal scalopini sautéed in white wine, layered with fresh sage, prosciutto & mozzarella cheese served with rosemary roasted potatoes</i>	23.95
VITELLO ROLLATINI ALLA MARSALA <i>Veal scalopini stuffed with mozzarella, onion & pecorino cheese. Served with sauteed broccoli rabe & roasted potatoes</i>	24.95	BISTECCA ALLA GRIGLIA <i>NY Strip steak with fried cipolini onions, garlic string beans & mashed potatoes</i>	27.95

CONTORNI

ALL ITEMS PRICED AT 8.95

SPINACH
STRINGBEANS
(SAUTEED OR POMODORO)
MASHED POTATOES

BROCCOLI
PASTA POMODORO

SAUTÉED BROCCOLI RABE
FRIED ZUCCHINI
(WITH PARMESAN)
ROASTED POTATOES

Brunch

Sat & Sun 11am till 4pm
Last seating at 3:45pm
*for a 90 minute dining time

\$24.95 - Includes
Appetizer & Entrée

\$28.95 - Includes
Unlimited Mimosas & Bloody Marys

\$34.95 for groups of
8-12 guests

Try a Jar of
**GIO'S
SAUCE**
-\$8-

20% gratuity added to all parties of 6 or more
All menu items are priced for cash. Debit and credit card usage will result in a 3.95% non-cash adjustment
GiovannisBrooklynEats.com