

## LE INSALATE

L'arugula - Arugula leaves tossed with lemon vinaigrette finished with shaved Parmesan cheese.....	8.95
Spinaci - Spinach leaves, walnuts, pears & imported gorgonzola cheese tossed with raspberry vinaigrette.....	9.95
Bietole - Roasted beets tossed with sherry vinaigrette, walnuts & goat cheese.....	9.95
Insalata Italiana - Chopped romaine lettuce, Gaeta olives, roasted peppers, ricotta salata, prosciutto & artichoke hearts, with garlic herb red wine vinegar.....	9.95
Insalata Mista - Seasonal mixed greens with balsamic dressing tomato and red onion.....	8.95
La Romana - Heart of Romaine wedge with Gio's Caesar dressing, crispy pancetta & crumbled egg.....(chicken or shrimp +4.00)	9.95
Pomodori e melanzane- breaded pan-fried eggplant slice, topped with fresh plum tomatoes, red onion, olive oil and shaved ricotta salata cheese.....	9.95

## LE BRUSCHETTE

- 8.95 -

**\$24.95**

**"Pranzo" Dinner**

Monday to Thursday  
4pm till 7pm

*Includes a choice of any starter -  
any entrée - any dessert*

*Dine-in only*

Pomodori: Traditional cherry tomatoes, garlic, olive oil & fresh basil  
Carciofi: Artichoke spread & shaved parmesan cheese  
Prosciutto: Apricot marmalade, goat cheese & prosciutto  
Ricotta: Fresh ricotta & balsamic glazed figs  
Caprese: Fresh tomato & mozzarella with a drizzle of basil pesto  
Salsiccia: Hot & sweet ground sausage, onions,  
peppers & crumbled provolone

**MARKDOWN  
MONDAYS**

**50% OFF**  
*any bottle of wine*

## ANTIPASTI

Nonna's famous meatballs - Tomato sauce, fresh ricotta & basil.....	11.95
Nonna's drunken meatballs - Tomato cream sauce with a splash of vodka.....	11.95
Zuppa di clams- garlic oil white wine, onion & pancetta.....	12.95
Parmesan fritters - Smoked ham, mozzarella & parmesan cheese.....	9.95
Zuppa di cozze - Steamed mussels in red or white sauce.....	12.95
Vongole al forno - Baked clams with garlic herb bread crumbs & parmesan cheese.....	12.95
Mozzarella - Fresh mozzarella with oven-roasted peppers drizzled with olive oil.....	9.95
Gio's garlic bread - toasted with garlic, fresh herbs & parmesan cheese.....	5.95
Pane Parmigiana - sliced & toasted Italian garlic bread, served over a rich parmesan cream.....	7.95
Calamari & zucchini fritti - Calamari & zucchini fried, served with spiced marinara sauce.....	11.95
Calamari fra diavolo - Spiced tomato sauce with toasted garlic bread.....	11.95
Grigliata di vegetali - Assorted grilled vegetables with fresh garlic, fresh mint, olive oil & balsamic vinegar.....	11.95

## PRIMI PIATTI

Spaghetti al pomodoro - Tomato sauce & fresh basil.....(meatballs +4.00)	9.95
<b>MAKE IT AN ITALIAN SUNDAY WITH SWEET SAUSAGE, MEATBALL &amp; FRESH RICOTTA CHEESE +6.00</b>	
Penne alla vodka - Tomato cream sauce & splash of vodka...(chicken or shrimp +4.00)	10.95
Rigatoni ai formaggi - Four cheese cream sauce with roasted walnuts.....	10.95
Spaghetti aglio e olio - Garlic, olive oil, fresh parsley & red pepper flakes.....	8.95
Penne alla Fiorentina - Spinach cream sauce finished with fresh ricotta cheese.....	10.95
Spaghetti ai vegetali - Assorted vegetables sautéed in garlic & olive oil.....	10.95
Fusilli con salsiccia - Ground hot & sweet sausage in a tomato cream sauce.....	10.95
Spaghetti alla Calabrese - Gaeta olives, fresh tomato & capers in a light tomato sauce.....(shrimp or calamari +4.00)	9.95
Spaghetti con vongole - Little neck clams, garlic, olive oil & white wine.....	13.95
Rigatoni alla Siciliana - Roasted eggplant, tomato sauce & fresh mozzarella.....	10.95
Bucatini alla ricotta - Fresh ricotta and black pepper with butter & sage sauce.....	10.95

*Gluten free & whole wheat pasta available, add 2.00*

20% gratuity added to all parties of 6 or more  
2.00 per card will be charged for 3 or more split checks per table  
GiovannisBrooklynEats.com

## PASTA FRESCA FATTA IN CASA

Luca's Lasagna - Traditional meat lasagna with ricotta & parmesan cheese.....	15.95
Tagliatelle ai gamberi - Shrimp, fresh tomato & arugula in a light tomato sauce.....	13.95
Tagliatelle di spinaci - Spinach tagliatelle with fresh rosemary chicken & mushrooms in a parmesan cream sauce.....	13.95
Tagliatelle al pesto - Fresh basil pesto & potatoes.....(chicken or shrimp +4.00)	13.95
Tagliatelle ai carciofi - Artichoke hearts in a tomato cream sauce finished with fresh mascarpone cheese.....	13.95
Lasagna di vegetali - Vegetable lasagna with ricotta & mozzarella cheese served with a spinach pesto cream sauce.....	14.95
Tagliatelle alla Bolognese - Country-style ground beef ragu with carrots & celery finished with fresh ricotta cheese.....	14.95

*Gluten free & whole wheat pasta available, add 2.00*

## SECONDI PIATTI

Salmone ai ferri - Grilled salmon & roasted potatoes served over sautéed spinach.....	16.95
Pollo alla Grandma Scucci - Boneless chicken scaloppini sautéed in white wine with onions & mushrooms served over mashed potatoes.....	14.95
Pollo alla Griglia - Grilled chicken breast served over arugula with lemon dressing.....	13.95
Pollo alla Picatta - Chicken breast sautéed in white wine, lemon, butter & capers served over sautéed broccoli.....	14.95
Pollo alla Giovanni - Chicken rolatini stuffed with prosciutto, spinach, fontina & mozzarella cheese served in a parmesan mushroom cream sauce with roasted potatoes.....	15.95
Bistecca alla Griglia - Grilled shell steak served over garlic mashed potatoes & fried cipollini onions.....	17.95
Vitello Saltinbocca - Veal scaloppini sautéed in white wine, layered with fresh sage, prosciutto & mozzarella cheese served with rosemary roasted potatoes.....	16.95
Vitello Capricciosa - Breaded pan-fried Veal Scalopini topped with fresh tomato and red onion salad.....	16.95
Risotto del mare - Shrimp & mussels sautéed in white wine, lemon, butter & capers served over risotto.....	16.95
Costoletta di manzo alla Genovese - Slow braised beef short ribs with white wine, carrots & celery served with mashed potatoes.....	15.95
Pollo alla campagnola - Breaded chicken cutlet, melted mozzarella & tomato sauce topped with cherry peppers, potatoes, onions & roasted peppers, with sautéed broccoli rabe.....	16.95
Salmone al limone - salmon filet sautéed in lemon white wine with zucchini & little neck clams served with roasted cauliflower.....	17.95
Salsiccia alla "Brookolino" - grilled sweet sausage, onions, peppers & crumbled provolone cheese over sautéed broc. rabe with basil pesto & lemon aioli sauce.....	15.95

**\$5 Happy Hour**

Monday to Friday | 4pm till 7pm  
Served at bar

Any glass of wine or beer along with  
a free "Italian Antipasto"  
Vegetarian option available

## LE PARMIGIANE

Eggplant 12.95	Shrimp 13.95
Veal 13.95	Meatballs 12.95
Chicken 13.95	(side of pasta +\$4.00)

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

## CONTORNI

ALL ITEMS PRICED AT 5.95

Small green salad	Broccoli	Sautéed broccoli rabe
Spinach	Garlic bread	Roasted cauliflower
Mashed potatoes	Fried cipolini onions	Roasted potatoes

Gluten free & whole wheat pasta available, add 2.00 - 20% gratuity added to all parties of 6 or more  
2.00 per card will be charged for 3 or more split checks per table  
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