

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.....	7.95
Insalata di tonno - Imported Italian tuna, potatoes, olives, red onion, tomato & fresh oregano.....	9.95 (grilled shrimp +4.00)
Insalata fresca - Chopped kale greens tossed with apple cider vinaigrette, fresh apples, walnuts & panko-crusted goat cheese.....	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 -

Pomodori: Traditional cherry tomatoes, garlic, olive oil & fresh basil
Gamberi: White bean purée, grilled shrimp & red onion
Carciofi: Artichoke spread & shaved parmesan cheese
Prosciutto: Apricot marmalade, goat cheese & prosciutto
Ricotta: Fresh ricotta & balsamic glazed figs

ANTIPASTI

Nonna's famous meatballs - Tomato sauce, fresh ricotta & basil.....	11.95
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
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
Croquette di salmone - Homemade salmon cakes served over apricot preserve & mixed greens.....	12.95
Grigliata di vegetali - Assorted grilled vegetables with fresh garlic, fresh mint, olive oil & balsamic vinegar.....	10.95

PRIMI PIATTI

Spaghetti al pomodoro - Tomato sauce & fresh basil.....	9.95 (meatballs +4.00)
MAKE IT AN ITALIAN SUNDAY WITH SWEET SAUSAGE, MEATBALL, & FRESH RICOTTA CHEESE +6.00	
Penne alla vodka - Tomato cream sauce & splash of vodka.....	9.95 (chicken or shrimp +4.00)
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.....	9.95
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.....	8.95 (shrimp or calamari +4.00)
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 al tonno - Imported Italian tuna, roasted cauliflower, golden raisins & toasted bread crumbs.....	11.95
Bucatini cacio e pepe - Caciocavallo & fresh ricotta cheese, black pepper with butter & sage sauce.....	10.95

PASTA FRESCA FATTA IN CASA

Luca's Lasagna - Traditional meat lasagna with ricotta & parmesan cheese.....	14.95
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.....	12.95
Tagliatelle al pesto - Fresh basil pesto & potatoes.....	12.95
Tagliatelle ai carciofi - Artichoke hearts in a tomato cream sauce finished with fresh mascarpone cheese.....	12.95
Lasagna di vegetali - Vegetable lasagna with ricotta & mozzarella cheese served with a spinach pesto cream sauce.....	13.95
Tagliatelle alla Bolognese - Country-style ground beef ragu with carrots & celery finished with fresh ricotta cheese.....	13.95

Gluten free & whole wheat pasta available, add 2.00

SECONDI PIATTI

Salmone ai ferri - Grilled salmon served over sautéed spinach.....	15.95
Pollo alla Grandma Scucci - Boneless chicken scaloppini sautéed in white wine with onions & mushrooms served over mashed potatoes.....	13.95
Pollo alla Griglia - Grilled chicken breast served over arugula with lemon dressing.....	12.95
Pollo alla Picatta - Chicken breast sautéed in white wine, lemon, butter & capers served over sautéed broccoli.....	13.95
Pollo alla Giovanni - Chicken rotolini stuffed with prosciutto, spinach, fontina & mozzarella cheese served in a parmesan mushroom cream sauce with roasted potatoes.....	14.95
Bistecca alla Griglia - Grilled hanger steak served over garlic mashed potatoes & fried cipollini onions.....	15.95
Vitello Saltinbocca - Veal scaloppini sautéed in white wine, layered with fresh sage, prosciutto & mozzarella cheese served with rosemary roasted potatoes.....	15.95
Vitello Capricciosa - Breaded pan-fried Veal Scaloppini topped with fresh tomato and red onion salad.....	15.95
Risotto del mare - Shrimp & mussels sautéed in white wine, lemon, butter & capers served over risotto.....	15.95
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.....	14.95

LE PARMIGIANE

Eggplant 12.95	Shrimp 12.95
Veal 13.95	Meatballs 11.95
Chicken 12.95	(side of pasta +\$4.00)

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
GiovannisBrooklynEats.com