



*Wine by the Bottle*

				Glass	Bottle
White	Prosecco	Bosco Albano	Italy	\$4.95	\$28
	Riesling	Bosco Albano	Italy	\$4.95	\$28
	Pinot Grigio	Ca Montebello	Italy	\$5.95	\$37
	Moscato	Ca Montebello	Italy	\$5.95	\$37
	Chardonnay	FoxHollow	California	\$4.95	\$22
	Chardonnay	Napa Valley	California	\$5.95	\$46
Red	Rosso Toscana	Borghetto	Italy	\$3.95	\$20
	Montepulciano d'Abruzzo	Bonacchi	Italy	\$3.95	\$22
	Nero d'Avola	Cantine Lavorata	Sicily	\$3.95	\$22
	Lambrusco	Valle Calda	Italy	\$3.95	\$25
	Petite Sirah	Paso Robles	California	\$4.95	\$32
	Cabernet Sauvignon	Tudernum	Italy	\$4.95	\$34
	Cabernet Sauvignon	Train Wreck	California	\$5.95	\$48
	Chianti Classico	Bonacchi	Italy	\$5.95	\$38
	Pinot Nero (Noir)	Ca Montebello	Italy	\$5.95	\$38
	Amarone	Senge Bianche	Italy	\$7.95	\$80
	Brunello di Montalcino	Collina dei Lecci	Italy	\$7.95	\$90
	Barolo	Pietro Rinaldi	Italy	\$8.95	\$120

*Bottled Beer*

Amstel Light	\$3.50
Bud Light	\$3.50
Miller Lite	\$3.50
Michelob Ultra	\$3.50
Corona	\$3.95
Peroni	\$3.95
Heineken	\$3.95

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*[giovannisnc.com](http://giovannisnc.com)*

**GIOVANNI'S**  
**ITALIAN RESTAURANT**

## Appetizers

<b>Carpaccio di Salmone</b> —Smoked salmon served with fresh baby lettuces, tomato, onion and capers, topped with balsamic vinegar .....	\$10.50
<b>Carpresa Classica</b> —Italian buffalo milk mozzarella, fresh tomato and basil, drizzled with olive oil.....	\$11.00
<b>Carpaccio al Parmigiano</b> —Thinly sliced raw beef, slivered artichokes and mushrooms .....	\$9.00
<b>Gamberi</b> —4 Shrimp Cocktail.....	\$9.00
<b>Cold Antipasta</b> —Prosciutto, olives, gorgonzola cheese, and sweet peppers .....	\$11.00
<b>Brushetta al Pomodoro</b> —Italian bread with tomatoes, oregano, provolone, olive oil and garlic.....	\$6.00
<b>Sausage and Peppers</b> —Italian sausage sautéed with onions and peppers, served with marinara sauce .....	\$9.00
<b>Fried Zucchini</b> —5 Freshly cut zucchini breaded and fried to perfection, served with marinara .....	\$6.50
<b>Mozzerella Giovanni</b> —Baked cheese with tomato meat sauce .....	\$10.00
<b>Lumache alla Carnacina</b> —Snails (escargot) steamed with white wine, onions and tomatoes.....	\$9.50
<b>Calamari Fritti</b> —Fried squid.....	\$11.00
<b>Vongole</b> —Dozen fresh clams steamed with a butter garlic sauce.....	\$10.00
<b>Cozze Marinara</b> —Mussels steamed in a tomato, basil and garlic sauce with white wine.....	\$12.00
<b>Vongole Cassino</b> —Fresh baby clams stuffed with seasoned bread crumbs, cheese, garlic and olive oil.....	\$10.00
<b>Oysters Rockefeller</b> —Freshly baked oysters, topped with spinach and prosciutto. Served with Lobster Sauce topping.	
4 Oysters .....	\$8.00
8 Oysters .....	\$15.00

## Minestre (Soups)

<b>Minestrone</b> —Italian Vegetable Soup.....	\$5.50
<b>Paste e Fagioli</b> —Macaroni and Bean Soup .....	\$5.50
<b>Zuppa del Giorno</b> —Soup of the Day.....	\$5.50

## Inssalate (Salads)

<b>Cesare</b> —Giovanni's Caesar Salad. Add Grilled Chicken - \$6 Add Shrimp - \$6 .....	\$7.00
<b>Fried Oyster Salad</b> —Romaine lettuce topped with fresh tomatoes and fried oysters.....	\$10.00
<b>Di Noce e Gorgonzola</b> —Radicchio, endive and butter lettuces with walnuts, gorgonzola cheese, red wine vinegar and extra virgin olive oil .....	\$8.00
<b>All'Italiana</b> —Tomatoes, onions, cucumbers and spices in olive oil and red wine vinegar .....	\$5.50

## Gourmet Pizza

<b>Pepperoni</b> —The classic, with our homemade marinara sauce, mozzarella cheese and pepperoni .....	\$11.00
<b>Sausage and Gorgonzola</b> —Our spicy Italian sausage, gorgonzola and marinara .....	\$12.50
<b>Margherita</b> —Classic with fresh mozzarella, fresh tomatoes and fresh basil .....	\$11.00
<b>Greek</b> —Olives, artichokes, onion, tomato, pesto, spinach, mushrooms, and squash.....	\$11.00

## Tutto Mare (Seafood)

<b>Shrimp Scampi</b> —Shrimp sautéed with garlic in butter, olive oil, and white wine.....	\$18.00
<b>Filet of Sole</b> —Pan seared in olive oil and baked in a lemon wine sauce .....	\$17.00
<b>Gamberi Parmigiana</b> —Baked shrimp with meat sauce, mozzarella and romano cheeses .....	\$18.00
<b>Salmone al Funchetto alla Griglia</b> —Grilled salmon with mushrooms, pimento and onion in a garlic wine sauce .....	\$18.00
<b>Shellfish à la Roberto</b> —Shrimp, Mussels, Clams, and Scallops in a peeled tomato or white wine sauce over linguini or risotto. Add 4 oz. Lobster \$10.....	\$25.00
<b>Lobster Tail(s)</b> —5/ 6oz. Baked and served with drawn butter.	
1 for .....	\$22.00
2 for .....	\$39.00
<b>Linguini Clams or Shrimp</b> —Served in a red or white wine sauce.....	\$18.00

## Steaks

<b>Sirloin</b> —Sirloin grilled (8oz.) with Marsala mushroom wine sauce served on side.....	\$16.00
<b>Ribeye</b> —Ribeye (12oz.) grilled, drizzled with olive oil and fresh spices on top.....	\$25.00
<b>Filet Mignon</b> —Filet Mignon grilled with Marsala mushroom wine sauce served on side.....	\$26.00
<b>Serf &amp; Turf</b> —Lobster Tail (6oz.) in lemon butter and Filet Mignon (8oz.) .....	\$35.00
<b>T-Bone</b> —T-bone steak (14oz.) with cracked black pepper and extra virgin olive oil .....	\$26.00
<b>Rack of Lamb</b> — Rack of Lamb with rosemary, black pepper and olive oil, served in a portabella wine sauce .....	\$27.00

## Sides (Single / Family Style)

<b>Sautéed Spinach</b> —Sautéed with white wine, splash of tomato, olive oil, and garlic .....	\$4.00/\$7.00
<b>Roasted Potatoes</b> —Roasted with black olives, olive oil, and fresh Italian seasoning.....	\$5.00/\$8.00
<b>Vegetable Medley</b> —Sautéed seasonal vegetables, cooked in a white wine tomato sauce .....	\$5.00/\$8.00
<b>Pasta Any Style</b> —Vodka sauce, alfredo sauce, olive oil and garlic, marinara, or traditional meat .....	\$5.00/\$9.00
<b>Side of the Day</b> —Ask your server for the daily special side.	

## Vegetariani (Vegetarian)

<b>Linguini Primavera</b> —Linguini topped with fresh vegetables, sautéed in a light tomato sauce .....	\$16.50
<b>Melezane Parmigiana</b> —Sliced eggplant on a bed of tomato sauce, topped with mozzarella .....	\$14.50

## Chef's Vitello (Veal) / Pollo (Chicken)

<b>Scaloppine alla Giovanni</b> —Thinly pounded veal topped with ham, eggplant and mozzarella in a white wine sauce with mushrooms .....	\$18.50
<b>Scaloppine Marsala</b> —Thin veal in a Marsala sauce with mushrooms.....	\$18.00
<b>Scaloppine Piccata</b> —Veal pounded thin in a lemon white wine sauce with mushrooms. (Capers optional) .....	\$18.00
<b>Veal Melenese</b> —Thinly pounded veal pan seared in extra virgin olive oil with fresh squeezed lemon and served with sliced tomatoes and gorgonzola cheese .....	\$18.50
<b>Salt-imbocca</b> —Veal topped with ham, mozzarella in a lightly spiced sauce with mushrooms.....	\$18.00
<b>Vitello alla parmigiana</b> —Breaded veal baked with mozzarella and meat sauce.....	\$16.00
<b>Chicken Piccata</b> —Chicken sautéed with lemon and white wine served with mushrooms and spices .....	\$16.50
<b>Involtni di Pollo</b> —Chicken breast stuffed with ham, mushrooms and ricotta in a lemon wine sauce .....	\$18.50
<b>Salsicce e Petto di Polo</b> —Italian sausage, chicken and mushrooms in a spicy tomato wine sauce .....	\$18.00
<b>Pollo fra Diavolo</b> —Chicken breast with green peppers, mushrooms and onions in a spicy tomato sauce .....	\$16.00
<b>Pollo alla Cacciatora</b> —Chicken breast in a tomato-basil sauce with green olives and mushrooms .....	\$16.00
<b>Chicken Parmigiana</b> —Breaded chicken baked with mozzarella and meat sauce .....	\$16.00
<b>Chicken Florentine</b> —Thinly pounded chicken topped with mozzarella, cooked in white wine mushroom sauce with fresh Italian spices.....	\$17.00
<b>Chicken Marsala</b> —Thinly pounded, sautéed with onions and mushrooms in a Marsala wine sauce .....	\$16.00

## Pasta

<b>Fettuccine Alfredo</b> —The classic prepared in a creamy alfredo sauce. Add chicken - \$5 Add 3 shrimp - \$7 .....	\$12.00
<b>Fettuccine al Salmone Affumicato</b> —Fettuccine with smoked salmon in a cream sauce .....	\$15.00
<b>Gnocchi al Ragu</b> —Homemade potato dumplings in a vodka sauce .....	\$14.00
<b>Tortelloni all Panna</b> —Large stuffed pasta in a creamy cheese sauce.....	\$15.00
<b>Spaghetti Carbonara</b> —Spaghetti cooked with pancetta and spring onions in a creamy sauce .....	\$16.00
<b>Rigatoni alla Giovanni</b> —Rigatoni prepared with care and Giovanni's special sauce .....	\$13.50
<b>Lasagna</b> —Layers of pasta and cheese in a tomato meat sauce with onions and peppers.....	\$14.00
<b>Manicotti</b> —Cheese stuffed crêpes baked with meat sauce.....	\$13.00
<b>Lobster Ravioli</b> —Fresh lobster filled pasta in a light pink sauce .....	\$18.00
<b>Spaghetti Salsicce</b> —Italian sausage in a rich tomato meat sauce served over spaghetti.....	\$15.00
<b>Capelli d'Angelo</b> —Portabella mushrooms served in a tomato basil sauce, served over angel hair pasta .....	\$15.00