



# Dinner Service



## Antipasti / Appetizers

### Bruschetta

2pc \$7 4pc \$10

Giovanni's scrumptious tomato, garlic and basil recipe atop lightly toasted Italian bread

### Formaggio al Forno (Baked Cheese)

\$14.95

Breaded mozzarella cheese bricks baked until golden and served atop our tasty tomato sauce, served with bread

### Calamari Fritti (Squid)

\$15

#### Calamari Marinara

Tender squid, lightly floured and deep-fried, served with Marinara sauce

#### Calamari Tzatziki

Tender squid, lightly floured and deep-fried, served with Tzatziki sauce

### Polpetta di Carne (Italian Meatballs)

\$13.95

A combination of veal, pork, beef and Italian spices, served on a marinara sauce

### Cozze (Mussels) (gf)

\$15

#### Filippo

Mussels steamed and served in a delicately flavored white wine broth

#### Fra Diavolo

Mussels steamed in garlic, tomatoes and a blend of herbs & spices

### Carpaccio Di Manzo (gf)

\$14.95

Thinly sliced beef tenderloin with olive oil, capers and a horseradish aioli, served with mixed greens/arugula salad and fresh shaved parmesan

### Gamberi Provenciale (Prawns) (gfbr)

\$15

Jumbo shrimp sautéed in a decadent sauce of white wine, butter, garlic, and lemon, accompanied with an arugula mix with balsamic vinaigrette

### Gamberi Sambuca (Prawns) (gfbr)

\$15

Jumbo shrimp sautéed in a sweet Sambuca sauce, accompanied with an arugula mix and balsamic vinaigrette



## Zuppe / Soup

GST will be added to prices. Changes to menu may result in additional charges. Ask your server

(gf) = gluten free (gfbr) = gluten free by request please alert your server of any allergies



## Dinner Service



### Zuppa del'Giornio (Soup of the Day)

Chef Billy's creation, made fresh daily – Ask your server for details

\$6.95



## Insalate / Salads

### Insalata dell'Erba (Herb) (gf)

Fresh mixed greens with herbs served with a balsamic & olive oil dressing

sm \$7.95 reg \$10.95

### Insalata di Césare (Caesar) (gfbr)

Classic Caesar salad with fresh house dressing, croutons, and freshly-grated parmesan

sm \$8.95 reg \$11.95

### Insalata di Caprese (gf)

Sliced Bocconcini cheese served with tomato slices, capers, and olives in a fresh herb dressing

reg \$12.95

### Insalata di Spinaci (Spinach) (gf)

Fresh baby spinach served with Feta cheese, dried cranberries, and almond slices with a balsamic vinaigrette

sm \$9.95 reg \$12.95

### Insalata di noce e Gorgonzola (gf)

Fresh mixed greens with candied walnuts and gorgonzola cheese in red-wine vinegar dressing

sm \$10.95 reg \$13.95

### Insalata di Mandarino e Mandorle (Mandarin & Almond)

Romaine lettuce, celery, green onions, parsley, mandarin oranges, and toasted almonds with a basil vinaigrette (gf)

sm \$9.95 reg \$12.95



## Pesce / Seafood & Pollo / Chicken

### Gamberi Provenciale (Shrimp Provincial) (gfbr)

\$24.95

Eight Jumbo Prawns sautéed in a decadent sauce of white wine, butter, garlic, and lemon

### Gamberi Sambuca (Sambuca Prawns) (gfbr)

Eight Jumbo Prawns sautéed in a sweet Sambuca sauce

\$24.95

GST will be added to prices. Changes to menu may result in additional charges. Ask your server

(gf) = gluten free (gfbr) = gluten free by request please alert your server of any allergies



## Dinner Service



<b>Pollo La Grilla</b> (Grilled Chicken) (gf) Grilled chicken breast seasoned and cooked to perfection finished with olive oil and lemon	\$20.95
<b>Pollo Marsala</b> (Chicken Marsala) (gfbr) Chicken breast sautéed with Oyster Mushrooms in Marsala wine and rich cream	\$24.95
<b>Pollo Parmigiana</b> (Chicken Parmesan) Breaded chicken breast topped with parmesan and provolone cheeses, baked in a tomato sauce	\$24.95

All above chicken and seafood entrées are served with Giovanni's daily selection of vegetables and your choice of either rosemary-roasted potatoes or pasta of the day.



GST will be added to prices. Changes to menu may result in additional charges. Ask your server  
(gf) = gluten free (gfbr) = gluten free by request please alert your server of any allergies



## Dinner Service



### Paste / Pasta

<b>Spaghetti Polpette di Carne</b> (meatballs) Spaghetti in our Italian tomato sauce, topped with 3 meatballs and parmesan	\$24
<b>Spaghetti Bolognese</b> Spaghetti in a traditional tomato & meat sauce, topped with parmesan	\$18
<b>Penne Arrabbiata</b> Penne pasta served in a spicy hot tomato sauce, topped with parmesan	\$17
<b>Fettuccine Alfredo</b> Fettuccine tossed in a classic cheese and cream sauce, topped with parmesan	\$18
<b>Gnocchi Pomodoro</b> Potato gnocchi prepared with our Pomodoro sauce and topped with Parmesan	\$19
<b>Gnocchi Gorgonzola</b> Potato gnocchi in a decadent Gorgonzola cream sauce and topped with Parmesan	\$21
<b>Linguini Carbonara</b> Linguini pasta prepared in a tantalizing, creamy white wine, pancetta ham and onion sauce	\$20
<b>Linguini con Vongole</b> Linguini pasta with baby clams <b>in your choice</b> of "Bianco" (white wine & garlic sauce) or "Rosso" (white wine and tomato sauce)	\$22
<b>Linguini Pescatore</b> Linguini pasta with seafood (mussels, clams, prawns & squid) <b>in your choice</b> of "Bianco" (white wine & garlic sauce) or "Rosso" (white wine and tomato sauce)	\$26
<b>Add Chicken Breast (gf), Prawns (gf) or Italian Sausage (gf)</b> <i>Add your choice of: chicken breast, 3 jumbo prawns or grilled Italian sausage</i>	\$6.95
<b>Gluten-Free Pasta</b> <i>All of the above pasta dishes can be ordered with gluten-free Corn Penne</i>	Add \$2

GST will be added to prices. Changes to menu may result in additional charges. Ask your server  
(gf) = gluten free (gfbr) = gluten free by request please alert your server of any allergies





## Dinner Service



### Vitello / Veal

<b>Vitello Parmigiana (Veal)</b>	\$26.95
Tender white veal breaded and topped with parmesan and provolone cheeses, baked in a tomato sauce	
<b>Vitello Funghi (Veal)</b>	\$26.95
Tender white veal sautéed with Wild and Porcini Mushrooms in white wine	
<b>Vitello Marsala (Veal)</b>	\$26.95
Tender white veal sautéed with Oyster Mushrooms, Marsala wine and rich cream	



### Manzo / Beef

<b>Filetto di Manzo Gorgonzola (6 oz Filet Mignon)</b>	
6 oz. grilled AAA beef tenderloin, seasoned and cooked to your liking	
\$34.95	
<i>With a Gorgonzola cream reduction</i>	
<b>Filetto di Manzo Gorgonzola (8 oz Filet Mignon)</b>	\$38.95
8 oz. grilled AAA beef tenderloin, seasoned and cooked to your liking	
<i>With a Gorgonzola cream reduction</i>	
<b>Filetto di Manzo (6 oz Filet Mignon) (gf)</b>	\$32.95
6 oz. grilled AAA beef tenderloin steak, seasoned and cooked to your liking	
<b>Filetto di Manzo (8 oz Filet Mignon) (gf)</b>	\$36.95
8 oz. grilled AAA beef tenderloin steak, seasoned and cooked to your liking	

### Vegetarian:

<b>Melenzane Parmigiana</b>	\$19.95
-----------------------------	---------

GST will be added to prices. Changes to menu may result in additional charges. Ask your server  
(gf) = gluten free (gfbr) = gluten free by request please alert your server of any allergies



## Dinner Service



Lightly breaded eggplant topped with parmesan and provolone baked with a zesty tomato sauce

Add Jumbo Prawns to your Entrée (gf)

\$6

**All above entrées are served with Giovanni's daily selection of vegetables and your choice of either rosemary-roasted potatoes or pasta of the day.**



GST will be added to prices. Changes to menu may result in additional charges. Ask your server  
(gf) = gluten free (gfbr) = gluten free by request please alert your server of any allergies



# Dinner Service



## Beverages

Tea		2.50
Tea (Organic Herb Selection)		3.25
<b>Lavazza Italian Coffee:</b>		
Coffee (Regular or Decaffeinated)		2.50
Espresso / Americano	Single 3.75	Double 4.50
Cappuccino / Latte	Single 4.25	Double 4.75
Juice (Orange, Cranberry, Grapefruit, Clamato)		2.95
Pop (Pepsi, Diet Pepsi, Ginger Ale, 7-up, Rootbeer)		2.75
Iced Tea /Lemonade		2.95
Pellegrino Sparkling Water	250ml 2.50	1Lt 5.50



## Dolce / Desserts

<b>Sorbeto or Gelato (gf)</b>	\$6
Exquisite sorbet and gelato made by Mario's Gelato in Vancouver Ask your server about choice of flavour	
<b>Tiramisu Classico</b>	\$7
Layered Italian cake made with coffee liqueur, mascarpone cheese, and savoiardi biscuits.	
<b>Crème Brulée (gf)</b>	\$7
A rich custard base topped with a contrasting layer of hard caramel. Ask your server about choice of flavour.	
<b>Flourless Chocolate Torte (gf)</b>	\$8
A rich chocolate cake topped with chocolate ganache – gluten free	
<b>Belgian Chocolate Mousse (gf)</b>	\$7
Callebaut Chocolate, blended with liqueurs, very decadent	

GST will be added to prices. Changes to menu may result in additional charges. Ask your server  
(gf) = gluten free (gfbr) = gluten free by request please alert your server of any allergies