

Wine & Dine £13.90

Tuesday, Wednesday & Thursday and all day Sunday

Wine & Dine £16

Friday & Saturday

add a dessert or Ice cream for just £2

Wine & Dine = 2 Courses plus half a carafe of selected wine* (or drink of your choice)

* Includes starter and main course or main course and dessert from the wine and dine menu and half carafe (37.5cl) of selected red, white or rosé wine or any one drink of your choice (special wine and Guinness not included). Please note some dishes have a supplement which is clearly indicated. Anyone under the age of 18 may not include an alcoholic beverage as part of the offer.

starters

funghi ripieni V

stuffed mushrooms

calamari in umido

pan fried squid cooked with onions, garlic, fresh chilli, peas, white wine with a touch of tomato sauce

calamari fritti

deep fried squid served on salad leaves with tartar sauce (optional)

melone V

fresh melon served with a selection of fresh fruit (add parma ham for just £2 extra)

zuppa del giorno

home-made soup of the day

torre di melanzana V

aubergine topped with Giovanni's special tomato sauce, fresh mozzarella cheese and fresh basil and oven baked

fegatini di pollo

chicken livers sautéed with mushrooms, onions, chilli and peppers, finished with a touch of wine

pate Giovanni

Giovanni's chicken liver pate served with toasted bread

goujon di pesce

Fish goujons served with a garlic mayonnaise dipping sauce

black pudding al pepe

Giovanni's speciality black pudding served with pepper sauce

alette di pollo piccanti

pan fried spicy chicken wings served with spring onions, fresh chilli, seasoned with salt and pepper

special dietary requirements

We now have a large selection of wheat free pasta and pizza bases for those who have a gluten free diet.

Giovanni will be delighted to discuss your dietary requirements and make you something extra special!

polpettine alla calabrese

our mamma's homemade spicy meatballs in Giovanni's special tomato sauce served with homemade bread

cocktail di gamberetti (£2 supplement)

prawn cocktail served on salad leaves with marie rose sauce

spare ribs (£1.50 supplement)

pork ribs in a barbecue sauce

gamberoni orientale (£3 supplement)

pan fried king prawns with garlic, chilli, spring onions, ginger, cherry tomatoes and white wine

side orders

pane all'aglio - garlic pizza bread V :

plain	£3.50
cheese	£4.40
tomato	£4.00
diavola (chilli, onion and tomato)	£4.10
bruschetta V with fresh tomatoes, olive oil, garlic and basil	£4.00
chips V	£2.20
mixed salad V	£3.95
tomato and red onion salad V	£3.50
bowl of mixed olives V	£3.90

desserts & coffee

add any dessert or ice cream from our daily selection for just £2 extra

cheese & biscuits	£6.50
cappuccino	£2.50
latte	£2.60
espresso	£2.00
pot of tea	£2.00
liqueur coffee	£4.50

V denotes dishes which are vegetarian

main courses

pizza - any 12 inch pizza (additional toppings 75p)

margherita V

the classic mozzarella cheese, tomato and oregano pizza

vegetariana V

selection of fresh vegetables

funghi V

mushrooms

calabrese

spicy salami (with or without chilli beef?)

fresco fresco

a little bit of everything (no fish)

marinara

a selection of mixed seafood

tonno

tuna and onion

Prosciutto

Ham

cardinale

ham & mushroom

tropicale

ham & pineapple

lucia V

cherry tomatoes, rocket, parmesan shavings and olive oil

mia

chicken and sweetcorn

pasta/crepella/risotto/vegetarian dishes

lasagne

pasta layers with Bolognese, mozzarella, parmesan cheese and béchamel sauce

cannelloni

pasta tubes filled with our minced filling of beef and vegetables, topped with béchamel, bolognese and tomato sauce

spaghetti bolognese

pasta served with bolognese sauce

spaghetti carbonara

spaghetti with bacon, egg, parmesan cheese, black pepper and a touch of cream

penne Giovanni V

pasta tubes in tomato sauce with sautéed seasonal vegetables, cherry tomatoes, chilli, olive oil and basil, topped with parmesan shavings

fusilli alfredo

pasta twists cooked with chicken, ham and cream

fusilli matriciana

pasta twists cooked in a tomato sauce with onion, bacon and fresh basil

agnolotti lobster (£2 supplement)

large pasta parcels filled with lobster and salmon cooked in a creamy sauce

tortellini alla panna

pasta parcels filled with meat and served in a creamy sauce with ham and peas

crepella vegetariana V

folded pancake filled with fresh spinach, courgettes, garlic, onions, mushrooms and topped with mozzarella cheese

crepella di pollo

folded pancake filled with chicken, ham, onion and mushrooms in a creamy sauce and topped with mozzarella cheese

risotto marinara

a rice dish with mixed seafood and a touch of tomato sauce

pasticcio di vegetali V

oven baked vegetables with béchamel sauce, Giovanni's tomato sauce, boiled egg and a selection of fresh herbs

meat/fish

pollo alla crema

chicken breast strips cooked with cream, onions, mushrooms and a touch of white wine

pollo alla pizzaiola

chicken breast strips cooked in a tomato sauce with olives, capers, anchovies, garlic and wine

medaglioni di maiale al pepe

medallions of pork cooked with cream, brandy and black peppercorns

stroganoff

tender strips of steak cooked in a creamy sauce finished with a touch of red wine and Dijon mustard, served with rice

insalata di funghi e pancetta (£2 supplement)

pan fried mushrooms, bacon and tender fine strips of sirloin steak served with homemade bread and mixed salad leaves with a vinaigrette dressing

bistecca ai ferri (£5 supplement)

charcoal grilled sirloin steak served plain or with one of the following sauces (£1 supplement):

diane sauce: sauce of onions, mushrooms, french mustard, brandy demi-glace and cream

volcano sauce: mixed peppers, onions, tomatoes, garlic and tobasco

pepper sauce: cream, demi-glace, brandy and black peppercorns

dolce latte sauce: cream, demi-glace, brandy and dolce latte cheese

gamberoni all' aglio (£5 supplement)

pan fried king prawns cooked with garlic, parsley, white wine and fresh lime. Served with rice

today's chefs specials

see our blackboard for today's selection

All appropriate main course dishes will be served with Zio Paolo's potatoes and seasonal vegetables of the day (grown locally in Parbold)

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