

Wine & Dine £14.90

Tuesday, Wednesday & Thursday and all day Sunday

Wine & Dine £16.90

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 & main course or main course & 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, Guinness and pints of Peroni 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 fritti

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

calamari umido

squid cooked with Giovanni's special tomato sauce with butter beans, onions, garlic, fresh chilli, peas and a splash of white wine

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

Parmigiana di melanzana V

aubergine topped with Giovanni's special tomato sauce, fresh mozzarella cheese, 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

caprese salad V

mozzarella cheese with fresh tomatoes, basil and olive oil

fish platter

deep fried mixed seafood served with tartar sauce

antipasto all'italiana

Italian cured meat selection with olives

croquette di pollo

chicken gougons coated with breadcrumbs and deep fried

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

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!

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

penne mafalda

pasta tubes served with bacon, mushrooms, onion, broccoli, peppers with a touch of tomato

fusilli alfredo

pasta twists cooked with chicken, ham and cream

agnolotti lobster (£2 supplement)

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

tortelloni spinaci V

pasta parcels filled with spinach and ricotta cheese served with a sauce of courgettes, mascarpone cheese, tomato and cream.

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

meat/fish

insalata di pollo e anatra

pan fried chicken, duck and onion served on a bed of salad leaves with vinaigrette dressing

pollo alla crema

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

pollo all'pepe

Chicken breast strips cooked with cream, demi-glace, brandy and black peppercorns

maiale al limone

pan fried scallops of pork with lemon, pink and green peppercorns

salsiccia alla Calabrese (£3 supplement)

spicy Italian sausage served with sautéed peppers, potatoes, onions and broccoli – just the way our Mamma makes!

stroganoff (chicken or beef)

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

bistecca ai ferri (£5 supplement served plain or £6 supplement with a sauce)

charcoal grilled sirloin steak served plain or with one of the following sauces:

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

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

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

Giovanni's chef specials of the day

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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