

# APPETIZERS

## Shrimp Scampi

Wild caught Shrimp • Garlic Butter Sauce • Tomato • Herbs • Garlic Toast •\$8

## Mussels Messina

White Wine • Fresh Herbs • Garlic Butter • Tomatoes • \$10

## Calamari Fritti

Crispy Squid • Tomato Caper Rémoulade • Marinara • Lemon Aioli •\$10

## Crostini

Buffalo Mozzarella • Roasted Roma • Pesto • Balsamic Reduction • \$8

## Electric Goat

Chèvre • Roasted Tomato Sauce • Garlic • Basil •\$8

## Fried Mozzarella

Breaded Buffalo Mozzarella • Marinara •\$8

## Fried Ravioli

Cheese Ravioli • Marinara • Lemon Aioli •\$10

## Sausage & Peppers

Homemade Sausage • Roasted Red Peppers • Caramelized Onions • Cheese  
• Rappini • Garlic Toast •\$8

# SALADS & SOUP

Dressing choices: Creamy Parmesan • Bleu Cheese • Caesar  
Vinaigrettes: Balsamic • Raspberry • Tomato • Lemon Caper • Pesto

## Italian Sausage with Rapini and White Bean Soup

Italian Sausage • Rapini • Tomatoes • White Beans •\$5

## Mixed Greens

Mixed Greens • Tomato • Cucumber • Red Onion • Carrots •\$4

## Caesar

Hearts of Romaine • Caesar dressing • Croutons • Parmesan •\$6

## Baby Spinach

Spinach • Roasted Peppers • Mushrooms • Red Onion • Walnuts • Chèvre  
• Pesto Vinaigrette •\$9

## Roasted Beet

Fresh Greens • Roasted Beets • Pine Nuts • Gorgonzola  
• Lemon Caper Vinaigrette •\$9

## Italian Tossed

Arugula • Iceberg • Kalamata Olives • Red Onions • Pepperoncinis  
• Creamy Italian Dressing •\$7

# CHIEF'S FEATURES

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Add: House Salad •\$3

Add: Baby Spinach • Roasted Beet • Caesar Salad •\$5

## Roasted Chicken

Half Chicken • Baby Green Beans • Mashed Potatoes • Cacciatore Sauce • \$16

## Salmon

Grilled • Risotto • Vegetable Medley • Tomato Basil Sauce •\$22

## Vegetable Tower

Grilled • Tomatoes • Onions • Zucchini • Portabella Mushrooms • Smoked Gouda • Marinara • Mashed Potatoes • \$16

## Fresh Fish of the Day

Chef's Seasonal Selection • Market Price

# ITALIAN FAVORITES

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## Marsala

Grilled • Mushroom Marsala Cream Sauce • Mashed Potatoes

• Baby Green Beans • Chicken •\$16 • Veal •\$25

## Steak Braciolo

Pinwheel of Beef Tenderloin • Garlic • Marinara • Broccolini • Pesto

• Mashed Potatoes •\$27

## Italian Parmesan

Breaded • Mozzarella • Marinara • Linguini • Chicken •\$16 • Veal •\$25

# OFF THE GRILL

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## New York Strip

Bone-in • Demi-Glace • Mashed Potatoes • Vegetable Medley •\$28

## Steak Gorgonzola

Filet • Creamy Gorgonzola Sauce • Vegetable Medley • Mashed Potatoes •\$29

## Petite Filet Mignon

Grilled Filet • Mashed Potatoes • Demi-Glace • Vegetable Medley •\$28

## Pork Chop

Seared • Gorgonzola Butter Sauce • Mashed Potatoes

• Vegetable Medley •\$22

## Steak Deburgo

Filet • Olive Oil • Herbs • Garlic • Butter • Wine • Mushrooms

• Grilled Zucchini • Mashed Potatoes •\$29

Givanni's proudly serves Braveheart Farms Black Angus Beef.

# HANDMADE PASTA

Add: Sausage \$3 Grilled Chicken \$4  
Add: Shrimp, Scallops or Salmon \$6

Add: House Salad •\$3

Add: Baby Spinach • Roasted Beet • Caesar Salad •\$5

## Shrimp Capellini

Wild Caught Shrimp • Broccolini • Garlic • Shallots • Roasted Roma Tomatoes • Wine & Lemon Butter Sauce •\$17

## Pasta La Jolla

Shrimp • Scallops • Clams • Mussels • Linguini • Tomatoes • White Wine Butter Sauce •\$18

## Cioppino

Shrimp • Scallops • Mussels • Mushrooms • Roasted Peppers • Linguini • Garlic Butter • Spicy Red Sauce •\$18

## Beef Tips

Beef Tenderloin Tips • Roasted Peppers • Mushrooms • Caramelized Onions • Spinach • Bleu Cheese • Balsamic Cream Sauce • Radiatore •\$18

## Three Cheese Ravioli

Grilled Italian Sausage • Spinach • Mushrooms • Roasted Peppers • Spicy Red Sauce • \$16

## Spinach Ravioli with Shrimp

Sautéed Shrimp • Tomatoes • Spinach • Lemon Dill Cream Sauce •\$18

## Sweet Potato Ravioli

Mushrooms • Rapini • Fennel • Roasted Tomatoes • Bleu Cheese Cream Sauce •\$16

## Gnocchi

Potato Dumplings • Roasted Pepper • Roasted Garlic • Tomato Cream Sauce •\$15

## Pasta Caprese

Spinach Linguini • Artichoke Hearts • Crushed Red Pepper • Basil • Tomatoes • Mushrooms • Feta Cheese • Fresh Spinach • Lemon Garlic Sauce •\$15

## Givanni's Lasagna

Ricotta • Jack Cheese • Fresh Pasta • Italian Sausage • Marinara •\$13

## Sausage Rapini

Mushrooms • Spinach • Italian Sausage • Rapini • Radiatore • Herb Butter •\$15

## Meatballs and Sausage

Homemade Meatballs • Italian Sausage • Fresh Basil • Bucatini • Red Sauce • \$15

## Naked Noodles

Choose 1: Radiatore • Cappellini • Fettuccini • Bucatini • Linguine • Penne

Choose 1: Alfredo • Pesto • Marinara • \$10

## Mediterranean Chicken

Spinach • Roasted Romas • Roasted Peppers • Kalamata Olives • Feta Cheese • Chicken • Penne • Pesto Cream •\$16

## Pepper Steak

Beef Tenderloin Tips • Mushrooms • Caramelized Onions • Roasted Peppers • Spinach • Cappellini • Herb Butter • Asiago •\$18

\* Please note that our basil pesto contains walnuts