

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

An additional charge of \$3 will be added to all split items. Parties of 6 or more are subject to 20% gratuity.

CHEF'S FEATURES

Add: House Salad •\$3

Add: Baby Spinach • Red Pear & Bleu Cheese • Roasted Beet • Caesar Salad •\$5

Roasted Chicken

Half Chicken • Baby Green Beans • Mashed Potatoes • Cacciatore Sauce • \$15

Swordfish

Broiled • Polenta Cake • Rapinni • Tomato Picatta Sauce •\$24

Salmon

Grilled • Rissoto • Grilled Fennel • Tomato Basil Sauce •\$20

Vegetable Tower

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

Grouper

Seared • Tomato Rissoto • Broccolini • Mushroom Herb Sauce • \$20

ITALIAN FAVORITES

Marsala

Grilled • Mushroom Marsala Cream Sauce • Mashed Potatoes •
Baby Green Beans • Chicken •\$15 • Veal •\$27

Steak Bracirole

Pinwheel of Beef Tenderloin • Garlic • Marinara • Broccolini • Pesto •
Polenta Cakes •\$24

Italian Parmesan

Breaded • Mozzarella • Marinara • Linguini • Chicken •\$15 • Veal •\$25

Osso Bucco

Braised Veal Hind Shank • Italian Herbs • Onions • Celery • Tomatoes •
Veal Stock • Risotto •\$28

OFF THE GRILL

New York Strip

Bone-in • Dem-Glace • Mashed Potatoes • Vegetable Medley •\$24

Steak Gorgonzola

Filet • Creamy Gorgonzola Sauce • Vegetable Medley • Mashed Potatoes •\$27

Petite Filet Mignon

Grilled Filet • Mashed Potatoes • Demi-Glace • Vegetable Medley •\$25

Pork Chop

Seared • Gorgonzola Butter Sauce • Mashed Potatoes • Vegetable Medley •
\$20

Steak Deburgo

Filet • Olive Oil • Herbs • Garlic • Butter • Wine • Mushrooms • Grilled
Zucchini • Mashed Potatoes •\$27

Givanni's proudly serves Braveheart Farms Black Angus Beef.

HANDMADE PASTA

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 •\$15

Pasta La Jolla

Shrimp • Scallops • Clams • Mussels • Linguini • Tomatoes •
White Wine Butter Sauce •\$17

Cioppino

Shrimp • Scallops • Mussels • Mushrooms • Roasted Peppers • Linguini •

Garlic Butter • Spicy Red Sauce •\$17

Beef Tips

Beef Tenderloin Tips • Roasted Peppers • Mushrooms • Caramelized Onions
Spinach • Bleu Cheese • Balsamic Cream Sauce • Radiatori •\$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 •\$17

Sweet Potato Ravioli

Mushrooms • Rapini Fennel • Roasted Tomatoes •
Bleu Cheese Cream Sauce •\$14

Gnocchi alla Sorrentina

Potato Dumplings • Fresh Mozzarella • Caramelized Onions • Fresh Basil

Tomato Sauce \$13

Pasta Caprese

Spinach Linguini • Artichoke Hearts • Crushed Red Pepper • Basil • Tomatoes •
Mushrooms • Feta Cheese • Fresh Spinach • Lemon Garlic Sauce •\$14

Givanni's Lasagna

Ricotta • Jack Cheese • Fresh Pasta • Italian Sausage • Marinara •\$12

Pasta Primavera

Caramelized Onion Roasted Peppers Tomatoes Broccolini Rapini
Mushrooms Spicy Tomato Sauce Spinach Linguine \$14 (Jim's Favorite)

Meatballs and Sausage

Homemade Meatballs Italian Sausage Fresh Basil Bucatini
Red Sauce \$14

Naked Noodles

Choose 1: Radiatori • Cappellini • Fettuccini • Bucatini • Linguini • Penne
Choose 1: Alfredo • Pesto • Marinara • \$10