

Giovanni's

Authentic Italian Cuisine, served in the heart of Knutsford

Appetisers

Focaccia & Olives (V) Flat oven-baked Italian bread & olives	£4.50
Croquette & Arancini Fried potato & ham croquette & cheese risotto balls	£4.50
Pane all'aglio (V) Garlic Bread, cheese, tomato, or half & half	£5.25
Plain Garlic Bread	£4.50
Zuppa del Giorno Fresh Soup of the Day	£4.95
Carpaccio di Manzo Thinly sliced peppered beef with rocket & parmesan	£8.25
Costine di maiale Spare ribs served in sticky Italian style sauce	£6.75
Bruschetta Toasted ciabatta with creamy mushrooms & pancetta	£6.50
Il Fresco (V) Buffalo mozzarella, tomato & avocado	£6.75
Frittura di calamari e gamberi Fried calamari, prawns & courgette	£8.75
Cozze e capesante e broccoli Sauté of mussels, scallops & broccoli	£8.95
Misto di Mare Prawn cocktail, bruschetta, fish cake & anchovies	£9.25

Salads / Insalata

	Starter	Main
Insalata con Pollo Classic Caesar Salad	£7.95	£10.95
Insalata con Anatra Salad with smoked duck & avocado	£7.25	£10.25
Insalata Semplice (V) Spinach, tomatoes & mushrooms	£5.95	£8.95
Insalata di Tonno Salad with chunky tuna & black olives	£6.95	£9.95

Sides / Contorni

Spinaci Saltati (V) Sautéed Spinach	£3.50
Broccoli Bolliti (V) Steamed Broccoli	£3.50
Asparagi alla Griglia (V) Grilled Asparagus	£4.50
Zucchini Fritti (V) Fried breaded courgette fries	£3.50
Vegetali Misti (V) Sautéed mixed vegetables	£3.95
Patatine Fritti (V) Chips	£3.00
Rucola (V) Rocket salad with parmesan chips	£4.50
Puré di Patate (V) Mash potato	£3.50
Insalata Mista (V) Mixed Salad	£3.50
Patate Arrosto (V) Roast Potatoes	£3.50

Fish / Pesce

Il Pesce Spada Grilled swordfish with salmorigalio sauce & sicilian coponata	£17.95
La Coda Rospo Monkfish with cherry tomatoes, sliced potatoes & black olives	£19.75
Il Salmone Grilled salmon with a honey & lime sauce served with quinoa coponata	£16.95

Meat / Carne

Controfilletto ai Funghi Sirloin steak with a porcini mushroom sauce	£18.75
Tagliata di Manzo Sliced ribeye steak with rocket, grana padano cheese & cherry tomatoes	£19.75
Scallopini di Viletto Flattened veal scallops served with saffron rice	£14.95
Spezzatino Misto Slow-cooked lamb, pork & Italian sausage with carrot & tomato sauce	£15.95
Pollo Impanato Chicken wrapped in Parma ham, bread crumbed, fried & served with truffle mash potato	£15.50
Filetto alla Griglia (10oz) Special fillet served with salad & a choice of chips, mash or roast potatoes	£23.95
Parmigiana di Melanzane (V) Layers of cheese, cherry tomatoes & aubergine baked in the oven	£13.95

Pizzas

Margherita (V) Tomato sauce & mozzarella	£8.95
Capricciosa Ham, mushrooms, black olives, tomato & mozzarella	£12.95
Calabrese Nduja sausage, pepperoni & mozzarella	£11.95
Anatra Smoked duck, hoisin sauce, spring onions, spinach, cucumber & mozzarella	£12.95
Fiorentina (V) Spinach, egg, fresh tomatoes & mozzarella	£9.95
Parma Parma ham, rocket & mozzarella	£10.25
Gamberi Pesto, prawns, tomatoes, chillies & mozzarella	£12.95
Tonno e Cipolla Tuna, onions, tomato & mozzarella	£11.50
Calzone Ricotta, pepperoni, mushrooms, tomato & mozzarella - folded	£10.95

Pasta

	Starter	Main
Tagliatelle Bolognese Pasta with traditional bolognese sauce	£7.25	£10.25
Penne di Carne Penne, fillet steak, mushrooms, onions & creamy tomato sauce	£6.95	£9.75
Fusilli con Pollo Chicken fillet & vegetables in a creamy sauce	£6.95	£9.95
Spaghetti Carbonara Pancetta, truffle oil, egg & carbonara sauce	£6.95	£9.95
Cannelloni al Forno Pancake filled with minced veal topped with bechamel, tomato sauce & mozzarella		£10.50
Risotto ai Funghi Arborio rice with mushrooms & truffle oil	£6.50	£9.50
Ravioli Leggeri (V) Ravioli filled with ricotta & spinach	£6.75	£9.25
Ravioli all Astice Lobster ravioli served with creamy prawn & lobster sauce		£13.50
Risotto/Linguini ai frutti di mare Shellfish & seafood in a cherry tomato sauce	£9.95	£12.95
Farfalle al Salmone Smoked salmon & garden peas in creamy sauce	£7.75	£10.75
Fusilli Norma (V) Smoked cheese, aubergine & cherry tomatoes	£6.75	£9.25
Lasagne al Torno Traditional pasta & ragu sauce baked in the oven		£10.95

*(V) represents dishes suitable for vegetarians *ask for Vegan options *gluten free pasta dishes available
To discuss any allergens please speak to your server or a member of staff who will be able to assist.

Wines

	125ml	175ml	Bottle
RED			
PIENO SUD ROSSO Sicily A juicy, well-balanced wine that captures the sunshine of Sicily, with a blend of ripe red fruit & spicy characters.			£18.95
EMPORIO NER D'AVOLA DOC Sicily Ripe cherry, blackcurrant & light spice aromas combine with a palate rich with dark cedar edged fruits, spices & supple tannins.	£3.75	£5.15	£19.95
BARBERA D'ASTI DOCG; NEIRANO Piemonte A vibrantly fruity wine with clean fresh berry fruit notes & a crisp, crunchy fruit driven style on the palate with nicely balanced acidity.			£21.95
RIOJA CRIANZA; COVILA II Spain Delicious notes of vanilla & black fruits with a pleasing soft creamy texture & a long finish with ripe fruit giving a mellow touch.			£22.00
PODERE MONTEPULCIANO D'ABRUZZO Abruzzo Youthful & juicy, with flavours of plums & morello cherries. The palate is full-bodied with robust tannins & a fruit-filled, yet dry finish.	£4.35	£6.05	£23.95
FEUDO ARANCIO SYRAH Sicily This bold & spicy Syrah has notes of wild berries, black pepper & thyme. The fresh acidity is perfectly framed by the lush, velvety tannins.			£23.95
BRECCIAROLO ROSSO PICENO DOC SUPERIORE Marche An intense bouquet with satisfying vanilla notes. Its warm, lingering, full-bodied & well-orchestrated flavour makes it a distinguished & equally charismatic wine.			£23.95
CASTEL FIRMIAN MERLOT, MEZZACORONA Trentino Intense fragrance with a mixture of ripe fruits and a hint of oak. Dry, complex & well-structured palate.	£4.35	£6.05	£23.95
FINCA LA COLONIA COLECCIÓN MALBEC Argentina Deep red colour with violet hues. Aromas of ripe red fruit, cassis & black pepper, with a touch of spice. Elegant & smooth with a long finish.	£4.85	£6.75	£26.95
CIRÒ ROSSO GAGLIOPPO, LIBRANDI Calabria An incredibly approachable expression of this variety, with well-rounded tannins, bright red berry fruit & notes of Mediterranean herbs.			£26.95
TORMARESCA NÈPRICA PRIMITIVO, PUGLIA Puglia Red fruits, black cherry & notes of liquorice. The palate is well-rounded, with soft, supple tannins & a pleasingly fresh finish.			£26.95
VALPOLICELLA ROCCA RIPASSO SUPERIORE Veneto Generous bouquet that features rich aromas including dark cherry & blackberry with a smooth touch of vanilla. The palate has an elegant balance of dark fruits & silky tannins leading to a long, structured finish.			£29.95
CHIANTI SUPERIORE, SANTA CRISTINA Tuscany A classic Chianti, offering aromas of red berry fruit, with vanilla and floral hints of violets. Flavourful, medium-bodied palate, fresh in structure & with a delicious balance of fruit & savoury notes.	£5.35	£7.50	£29.95
BAROLO DOCG; CAVALIER DARIO Piemonte This wine has a typically spicy nose with notes of dried rose and violet. The taste is dry, full & robust with a velvety, harmonious balance.			£45.00
AMARONE DELLA VALPOLICELLA RISERVA DOCG Veneto Rich fruit on the bouquet with fragrant impressions of cherry, wild berry, spices & chocolate. Full bodied, warm and smooth with silky tannins and a long, lingering finish.			£59.00

	20cl Bottle	Bottle
SPARKLING WINES		
PROSECCO DOC TREVISO EXTRA DRY Veneto Fruity and floral reminiscences of acacia and wisteria on the nose and a refreshingly fruity palate with a pleasant, dry aftertaste.	£8.00	£24.00
"PRIOR" VALDOBBIADENE PROSECCO DOCG BRUT BORTOLOMIOL, Veneto A classic Prosecco with delightful notes of green apple & citrus leading to a soft and lightly fruity palate with a smooth velvety finish.		£29.50
PINOT ROSE SPUMANTE BRUT Veneto Fruity aromas with hints of berries & tropical fruit leading to a harmonious & elegantly dry finish.		£22.00
FRANCIACORTA DOCG BRUT ROSE MILLESIMATO FRATUS Lombardy Fruity aromas with hints of berries & tropical fruit leading to a harmonious & elegantly dry finish.		£29.50
VEUVE LORINET BRUT CHAMPAGNE Notes of apricots & citrus fruit combined with spicy aromas of pepper & toast, & an underlying creaminess. The mousse & the delicate freshness on the palate joined with the full-bodied structure to give a long finish.		£39.00
LAURENT PERRIER BRUT NV CHAMPAGNE A delicate nose & balanced freshness. Floral notes of jasmine and lime combined with a nutty, creamy & citrusy blend of flavours and a long finish.		£65.00
LAURENT PERRIER CUVÉE ROSÉ Elegant, with colour changing naturally from a pretty raspberry hue to salmon-pink. Extraordinary freshness & a wide range of red fruits: raspberry, redcurrant, strawberry, black cherry which follow through to the palate. A fresh, supple and rounded wine.		£79.00

	175ml	Bottle
DESSERT WINES		
PLAISIR PASSITO ROSSO CANNONAU COLLINE Abruzzo Garnet red in colour with a very delicate bouquet and aromatic scent typical of the Cannonau grape. It has a full and well orchestrated flavour with a hint of tannin.	£7.95	£34.95
L'ECRU PASSITO IGT SICILIA Sicily This sweet aromatic wine is a balanced blend of fruity notes that combines the warmth of the wines of the South and the aromatic fragrance of northern wines to create a wonderfully decisive taste.	£8.95	£45.00

	125ml	175ml	Bottle
WHITE			
PIENO SUD BIANCO Sicily This delicately perfumed blend of native Sicilian grape varieties offers ripe pear & red apple fruit, a hint of spice, & lemony crispness on the finish.			£18.95
CHARDONNAY PUGLIA IGT; PASQUA Puglia A golden yellow wine, delicately fruity on the nose, with sweet notes of apples & pears, attractively soft and round on the palate.	£3.75	£5.15	£19.95
TERRE DEL NOCE PINOT GRIGIO Dolomiti Elegant, dry Pinot Grigio with apple & banana fruit aromas, floral lift in the mouth, & a clean, crisp finish.	£4.25	£5.85	£22.95
FEUDO ARANCIO GRILLO Sicily Tropical notes of mango & papaya combined with hints of jasmine & acacia flowers. Refreshing, yet opulently textured.			£23.95
VILLA BIANCHI VERDICCHIO CDJ CLASS, UMANI RONCHI Marche Fresh & fruity, with a typical combination of green apple fruit & a hint of bitter almonds. Bright and aromatic, lifted by a clean streak of acidity on the finish.			£24.95
CASTEL FIRMIAN SAUVIGNON BLANC Trentino A fresh, invigorating nose of cut grass, elderflower & currant leaf leads to a dry, citrusy, but still quite rounded palate.	£4.50	£6.30	£24.95
CIRÒ BIANCO GRECO, LIBRANDI Calabria The initial flavours of citrus & melon give way to subtle notes of Mediterranean herbs. The palate is light, with an appealing chalky, mineral note & a lean, crisp finish.			£26.95
PECORINO VELLODORO, UMANI RONCHI Abruzzo A refreshing, light-to-medium-bodied Pecorino, combining tangy green apple fruit flavours with hints of herbs, stones and almonds.			£27.95
LUGANA DOP "MOLIN"; CÀ MAIOL Lombardy Luminous straw in colour, with aromas of kiwi, lavender & fresh almond with a hint of mulberry flowers and mint providing a fresh palate & crisp finish.			£28.95
SAUVIGNON BLANC; SPY VALLEY New Zealand A flavoursome & balanced wine, rich with tropical & gooseberry flavours providing an elegant finish.			£29.95
CHABLIS 1ER CRU MONTMAINE France A classic, dry white wine made exclusively from the Chardonnay grape. The result is a really appetising glassful of spring blossom with apples & a crisp and lasting finish.			£45.00
GAVI DI GAVI DOCG "VILLA SPARINA" Piemonte Straw yellow in colour with an aromatic bouquet of floral notes & fruit tones, its flavours are delicate with superb acidity & structure.	£5.35	£7.50	£29.95

	125ml	175ml	Bottle
ROSÉ WINES			
ZINFANDEL ROSÉ; KISSING TREE California Ripe aromas of wild strawberries & exotic fruits, balanced with a refreshing, clean & lengthy finish.	£3.75	£5.15	£19.95
TERRE DEL NOCE PINOT GRIGIO ROSÉ Dolomiti Jam-packed with the ripe strawberry & raspberry fruit you would expect from this variety. The finish is long, lingering and clean, with a fine acidity.	£4.25	£5.85	£22.95
M DE MINUTY CÔTES DE PROVENCE ROSÉ Provence, France A beautiful pale pink colour, with aromas of redcurrants giving way to a fresh palate offering delicate flavours of peaches & candied orange peel.			£29.95

	Bottle
FINE WINES	
White	
IMPERO BLANC DE PINOT NOIR, 2018 Fattoria Mancini, Marche Impressive and distinctive wine, showing spice from the wood and bright red apple/peach aromas. Broad structure in the mouth, not unlike a Cote de Nuits white.	£65.00
CERVARO DELLA SALA, 2017 Antinori, Umbria Intense, complex aroma with notes of white flowers and flint balanced by a hint of vanilla. Full-bodied and well-structured palate with notes of toast, citrus and mineral. Elegant and persistent in the mouth, this is a wine with a long life ahead of it.	£120.00
Red	
TENUTE ALTAVILLA TAURASI (AGLIANICO) 2015 Villa Matilde, Campania This wine displays the complexity one would expect from this famous appellation, with the primary red and black fruit flavours giving way to notes of liquorice and violets. The bold tannins are well integrated and plush and the finish is long and well framed by the flavours of spice.	£72.00
BRUNELLO DI MONTALCINO 2014 Pian Delle Vigne, Tuscany Complex, generous nose with ripe aromas of cherries and raspberries, light tobacco notes and hints of coffee and cocoa powder. Multi-layered structure with a nicely rounded texture and elegant fruit leading to a very long finish.	£98.00
SAN LEONARDO (CABERNET SAUVIGNON, CARMENÈRE, MERLOT) 2014 Tenuta San Leonardo, Trentino-Alto Adige The estate's flagship bottling is made in an unashamedly elegant style, emphasising subtlety over power. Ripe forest fruits and fine tannins are complemented by a complex array of tobacco, spice and herb flavours, whilst the bright acidity brings freshness and vivacity.	£102.00
RISERVA COSTASERA AMARONE CLASSICO 2013 Masi, Veneto Plums and baked cherries on the nose with hints of bay leaf. Magnificently rich and soft on the palate with rich cherry and blueberry flavours and some sweet spice. Long, dry finish with a touch of fresh blueberries.	£102.00
BAROLO BUSSIA 2014 Prunotto, Piedmont Imposing single-site Barolo. On the nose, an intense perfume of plum and ripe cherry with hints of flowers and spicy aromas. On the palate, concentrated and profound, with soft texture and a long finish.	£125.00
TIGNANELLO 2016 Antinori, Tuscany The 2016 Tignanello combines lush fruits, coffee beans and spices with a delightful tension and energy. Vibrant and precise through to the sweet, dense finish.	£175.00