

## STARTERS

<b>FOCACCIA &amp; OLIVES (V)</b> ..... £5.50 Oven-baked Italian bread & olives (V)	<b>IL FRESCO (V)</b> ..... £8.25 Campania Buffalo mozzarella, tomato & avocado (V)
<b>PANE ALL'AGLIO</b> ..... £5.95 Garlic bread plain, cheese, tomato or half & half	<b>COSTINE DI MAIALE</b> ..... £9.95 Spare ribs served in sticky Italian style sauce
<b>ARANCINI AL TARTUFO (V)</b> ..... £8.95 Fried rice balls filled with mushrooms & truffle cream (V)	<b>GAMBERONI GIOVANNI</b> ..... £12.95 Tiger prawns with garlic tomato and chili sauce served with bread
<b>ZUPPA DELLA CASA (V)</b> ..... £6.25 Minestrone soup (V)	<b>INVOLTINO DI FUNGHI (V)</b> ..... £9.75 Portobello mushrooms stuffed with spinach, goat cheese & pine nuts served on chili-infused virgin oil, crostini bread (V)
<b>FRITTURA CALAMARI GAMBERI E ZUCCHINE</b> ..... £9.75 Fried calamari, prawns & courgette	<b>FEGATINI DI POLLO</b> ..... £8.95 Chicken liver served with grapes, Marsala sauce & toasted bread
<b>BRUSCHETTA PANCETTA E FUNGHI</b> ..... £8.95 Toasted ciabatta with creamy mushrooms & pancetta	<b>IL TAGLIERE MISTO (SHARING PLATTER x 4)</b> ..... £26.95 A selection of Italian meats, cheeses, tomato bruschetta & grilled vegetables in olive oil
<b>IL MISTO MARE</b> ..... £11.95 Prawn cocktail, crab & avocado and a fish cake	
<b>BRESAOLA DI MANZO</b> ..... £9.95 Thinly sliced, air-dried salted beef served with rocket & parmesan	

## PASTA

<b>PENNE CON CARNE</b> ..... £9.50/£15.95 Pasta with fillet steak, mushrooms and onions in a creamy tomato sauce	<b>FARFALLE PANNA E SALMONE</b> ..... £8.50 / £14.95 Pasta cooked in a creamy tomato sauce & smoked salmon
<b>LINGUINE AI FRUTTI DI MARE</b> ..... £10.95/£16.95 Pasta with shellfish and seafood in a cherry tomato sauce	<b>RAVIOLI LEGGERI (V)</b> ..... £7.95 / £13.50 Ravioli filled with ricotta cheese & spinach, cooked in a lemon butter sauce (V)
<b>SPAGHETTI CARBONARA</b> ..... £8.50/£13.95 Pasta with pancetta, eggs & a touch of cream	<b>RISOTTO CREMA DI TARTUFO E FUNGHI (V)</b> ... £7.95/£13.95 Arborio risotto with truffle cream sauce & mushrooms (V)
<b>EXTRA CHICKEN + £2.50</b>	<b>SPAGHETTI BOLOGNESE</b> ..... £7.95/£14.95 Pasta with ground beef in a homemade tomato sauce
<b>FUSILLI AL PESTO DI PISTACCHI E GAMBERI</b> .... £9.95/£16.50 Pasta with pistachio pesto & prawns	<b>GNOCCHI ALLA BUFALA (V)</b> ..... £7.75/£12.95 Pasta dumpling in rich tomato sauce with buffalo mozzarella (V)
<b>FUSILLI CON POLLO</b> ..... £8.50/£14.95 Pasta with chicken fillet cooked with vegetables in a creamy basil pesto sauce	<i>All the pasta dishes are available in either starter or main course size!</i>
<b>LASAGNA</b> ..... £13.95 Baked layers of pasta, Bolognese sauce, bechamel & cheese	
<b>RAVIOLI ALL'ASTICE</b> .... £10.95 / £16.95 Lobster ravioli served with a creamy prawn and lobster sauce	

## MAINS

<b>CONTROFILETTO AI FUNGHI (10oz)</b> ..... £25.95 Sirloin Steak with a porcini mushroom sauce	<b>PARMIGIANA DI MELANZANE (V)</b> ..... £14.95 Baked aubergines with mozzarella cheese in tomato sauce (V)
<b>TAGLIATA DI MANZO (10oz)</b> ..... £26.95 Sliced Ribeye steak with rocket, Grana Padano cheese & cherry tomatoes	<b>IL PESCESPADA</b> ..... £20.95 Swordfish steak baked and breaded, served with Sicilian caponata
<b>SCALOPPINA DI VITELLO</b> ..... £18.95 Veal scallops flattened, served with saffron rice	<b>IL TONNO</b> ..... £19.95 Tuna steak pan seared with capers, olive oil and lemon sauce served with mixed peppers
<b>FILETTO ALLA GRIGLIA (10oz) ..</b> £29.95 Special fillet served with sauce & a choice of chips, mash, roast potatoes or salad	<b>IL SALMONE</b> ..... £18.95 Salmon steak grilled with a honey lime sauce, served with quinoa
<b>POLLO VALDOSTANA O SEMPLICE</b> ..... £18.50 Chicken fillet flattened and breaded, topped with ham & cheese, baked in the oven served with tomato spaghetti <b>OR</b> just grilled & served with lemon sauce, potatoes & asparagus	<b>MERLUZZO AL CARTOCCIO</b> ..... £19.50 Cod & shellfish baked in a broth, served with toasted ciabatta
<b>CARRÉ DI AGNELLO</b> ..... £21.95 Rack of lamb grilled, topped with pomegranate & red wine jus served with mustard potato puree	<b>LA CODA DI ROSPO</b> ..... £21.95 Monkfish with cherry tomatoes, sliced potatoes & black olives
	<b>FILETTI DI BRANZINO E GAMBERI</b> ..... £22.50 Seabass fillet, stuffed with spinach, topped with king prawns accompanied with light lemon butter & white wine sauce

## PIZZA

<b>MARGHERITA (V)</b> ..... £10.95 Tomato sauce & mozzarella cheese (V)	<b>GAMBERI</b> ..... £14.50 Tomato, mozzarella, prawns, basil pesto & chilies
<b>CAPRICCIOSA</b> ..... £14.50 Tomato, mozzarella, ham, mushrooms & black olives	<b>VEGETARIANA (V)</b> ..... £11.95 Tomato, mozzarella, roasted vegetables (V)
<b>CALABRESE</b> ..... £13.95 Tomato, mozzarella, nduja sausage & Calabrian pepperoni	<b>TONNO E CIPOLLA</b> ..... £11.95 Tomato, mozzarella, tuna & onions
<b>ANATRA</b> ..... £13.95 Smoked duck, spring onions, spinach, cucumber & mozzarella	<b>IL CALZONE</b> ..... £12.95 Ricotta, pepperoni, mushrooms, tomato & mozzarella – folded
<b>FIorentina (V)</b> ..... £11.95 Tomato, mozzarella, spinach & egg (V)	<b>SALTIMBOCCA POMODORO MOZZARELLA PROSCIUTTO</b> ..... £10.95 Pizza sandwich with tomato, mozzarella & Parma ham

## INSALATE/SALADS

<b>INSALATA CON POLLO</b> ... £7.95/£13.95 Classic Chicken Caesar salad
<b>INSALATA CON ANATRA</b> ..... £7.50/£12.95 Smoked duck, avocado & green vegetable salad
<b>INSALATA SEMPLICE (V)</b> ... £6.95/£9.95 Spinach, tomatoes, mushrooms (V)
<b>INSALATA CON GRANCHIO</b> ..... £7.95/£13.95 Crab & avocado salad
<b>INSALATA CON TONNO</b> .. £8.95/£15.95 Fresh tuna steak sliced with lettuce & black olives
<i>All the salads are available in either starter or main course size!</i>

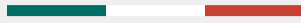
## CONTORNI/SIDES

<b>VERDURE GRIGLiate</b> ..... £4.50 Roasted Mediterranean vegetables
<b>SPINACI SALTATI</b> ..... £4.25 Sautéed spinach
<b>BROCCOLI BOLLITI</b> ..... £3.95 Steamed broccoli
<b>ASPARAGI ALLA GRIGLIA</b> ..... £4.50 Grilled asparagus
<b>ZUCCHINE FRITTE</b> ..... £4.25 Fried breaded courgette
<b>PATatine FRITTE</b> ..... £3.95 Fried chips
<b>PATATE AL FORNO</b> ..... £3.95 Roasted potatoes
<b>INSALATA MISTA</b> ..... £3.50 Mix salad

*Giovanni's*

(V) represents dishes suitable for vegetarians  
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.

# Giovanni's



## SPARKLING WINE

	Glass	Bottle
<b>PROSECCO MATRONAE</b>	<b>£7.25</b>	<b>£28.95</b>
A light bodied, fresh highly aromatic and crisp sparkling wine. With flavours of apple and tropical fruits.		
<b>PROSECCO D.O.C ANNO DOMINI</b>		<b>£31.95</b>
Genuine, sharp, red scents with several fruity and flowery notes. On the palate a pleasant lingering tactile carbonated feeling, followed by an appealing harmony balancing acidity and sweetness.		
<b>PROSECCO ROSE SANTA MARGHERITA</b>		<b>£34.95</b>
Pale prosecco with a fine persistent mousse. A subtle succession of floral fragrances lifted by white fruits and delicate hints of red berry fruits.		

## ROSE WINE

	Glass	Bottle
<b>ROSATO GEMINI "ZINFANDEL STYLE"</b>	<b>£4.95</b>	<b>£19.95</b>
Ripe aromas of wild strawberries and exotic fruits, balanced with a refreshing, clean and lengthy finish		
<b>PINOT GRIGIO BLUSH 2020 DA CASTELLO</b>	<b>£5.95</b>	<b>£23.95</b>
A crisp and elegant bouquet with fruity scents and notes of peach blossom. The palate is dry with good structure and pleasantly persistent.		
<b>FINA HANAMI 2021 ROSATO TERRE SICILIANE "PROVENCE STYLE"</b>		<b>£28.95</b>
Elegant pale rose colour with a flowery bouquet of peach, jasmine, orange and boxwood blossom. Intense and round taste with notes of sour cherry, peach, lychee and grapefruit.		

## WHITE WINE

	Glass	Bottle
<b>FALANGHINA DON GIOVANNINO 2020 CANTINE MEDITERRANE</b>	<b>£4.95</b>	<b>£19.95</b>
Dry white wine with aromas of green apple skin and pear. Citric notes with high acidity.		
<b>CHARDONNAY 2020 ISOLA BELLA DELLA CROCE</b>	<b>£5.50</b>	<b>£21.95</b>
Pale straw yellow in colour, bright and lively, features aromas of fresh white flowers and citrus. On the palate, a dry, easy drinking, buttery chardonnay.		
<b>PINOT GRIGIO 2021 DACASTELLO</b>	<b>£5.95</b>	<b>£23.95</b>
Pale straw yellow in colour. Scents of broom with a fresh undertones similar to pine. Dry, balanced and harmonious on the palate.		
<b>SAUVIGNON BLANC 2021 DACASTELLO</b>	<b>£6.50</b>	<b>£25.95</b>
Greenish yellow in colour, with an intense vegetal aroma. On the palate, fine and crisp, a mineral texture laced with a persistent aftertaste.		
<b>TAI VENETO 2021</b>	<b>£6.75</b>	<b>£26.95</b>
Straw yellow in colour with green reflections. Mineral and intense body, it is a pleasant, easy to drink wine with a long aftertaste and a sweet spiciness.		
<b>VERDICCHIO 2020 DACASTELLO</b>	<b>£6.95</b>	<b>£27.95</b>
Pale yellow colour with odours of fruit and elderflower. On the palate, this wine offers a crisp and persistent taste, with an almond aftertaste.		
<b>PECORINO 2020 UMANI RONCHI</b>		<b>£29.95</b>
Bright yellow in colour, presenting intense aromas of tangy green apple with clear mineral notes. On the palate, good structure and pleasant freshness, with ripe fruit and sapid.		
<b>GRILLO 2021 FINA</b>		<b>£31.95</b>
Pale yellow in colour with light aromas of flowers and tropical fruits. Well balanced, fresh and soft on the palate.		
<b>GAVI DI GAVI 2021 CONTE DI ALARI</b>		<b>£33.95</b>
Straw yellow in colour with subtle green reflections. A delicately aromatic and soft nose proceeds a crisp and floral palate with peachy undertones and well balanced structure		

## RED WINE

	Glass	Bottle
<b>NERO D'AVOLA 2020 DA CASTELLO</b>	<b>£4.95</b>	<b>£19.95</b>
Garnet red in colour, Nero D'Avola is full bodied red with musky berry flavours. With aromas of chocolate and plum, this wine is rich, concentrated and tannic.		
<b>BARBERA D'ALBA 2020 LE CLIVIE</b>	<b>£5.50</b>	<b>£21.95</b>
Deep ruby red with violet reflections, with fruity aromas of blackberry and cherry. On the palate this wine is full-bodied, intense and solid with a pleasant acidity.		
<b>CABERNET SAUVIGNON 2020 DA CASTELLO</b>	<b>£5.95</b>	<b>£23.95</b>
Purple/black in colour, and full of flavour with hints of blackcurrant mint and pepper. Notes of cedar and spice.		
<b>MONTEPULCIANO 2021 VENTUNO</b>	<b>£6.50</b>	<b>£25.95</b>
Easy drinking, youthful and fresh. Bold plum and cherry flavours with a hint of thyme. High acidity, medium bodied red.		
<b>MERLOT 2019 TORRANTICA</b>	<b>£6.95</b>	<b>£27.95</b>
A heavy, incisive bouquet of ripe plums, red cherries and woodland fruits. Oak barrel aged which enhances the vanilla aftertaste.		
<b>SYRAH 2020 FEUDO ARANCIO</b>		<b>£28.95</b>
This bold and spicy Syrah has notes of wild berries, black pepper and thyme. The fresh acidity is perfectly framed by the lush, velvety tannins.		
<b>CHIANTI CLASSICO 2020 PICCINI</b>		<b>£29.95</b>
A ruby-red wine with aromas of violets and cherries and a hint of earthy spice. A medium to full bodied wine.		
<b>VALPOLICELLA RIPASSO 2020 SCUOLA GRANDE</b>		<b>£31.95</b>
A bouquet that features rich aromas including dark cherry, blackberry and vanilla. The palate has an elegant balance of dark fruits and structured tannins leading to a long, structured finish.		
<b>CHIANTI RISERVA 2019 LA SCOPERTA UGGIANO</b>		<b>£33.95</b>
A bright and characterful, fruit forward Chianti Riserva. On the palate, layers of fresh plum, cherries and pepper. Aged in oak for depth of flavour.		
<b>BAROLO 2015 MOSCONE</b>		<b>£49.95</b>
On the bouquet, 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.		
<b>AMARONE DELLA VALPOLICELLA 2019 POESIE</b>		<b>£59.95</b>
Deep ruby red in colour with garnet highlights. Medium body, with hints of cherry, vanilla, raisins and tropical fruit. Aromas of wild berry, spices and chocolate. With silky tannins and a long-lingering, tasty finish.		
<b>TIGNANELLO 2017 ANTINORI</b>		<b>£255.00</b>
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.		

## CHAMPAGNE

	Bottle
<b>VEUVE LORINET</b>	<b>£47.95</b>
Diverse and flattering aromas on the nose. The palate has dominant notes of apricot and citrus and secondary notes of spices like pepper and gingerbread. Delicate and fresh with an underlying creaminess.	
<b>LAURENT PERRIER BRUT</b>	<b>£79.95</b>
A delicate nose and balanced freshness. Floral notes of jasmine and lime combined with a nutty, creamy and citrusy blend of flavours and a long finish.	
<b>LAURENT PERRIER CUVÉE ROSE</b>	<b>£88.95</b>
Elegant raspberry hue with extraordinary freshness and a wide range of red fruits including raspberry, redcurrant, strawberry and red cherry which follow through to the palate.	
<b>DOM PERIGNON 2006</b>	<b>£270.00</b>
Notes of toast and coffee, with subtle aromas of vanilla and cream. Known for the fresh acidity and minerality, this champagne boast an intense bouquet with high floral notes and a full rich body.	

Our 125ml glasses are 1/6th of the price of the bottle

All of our wines are Italian, and chosen especially with guest satisfaction in mind. If you would like help pairing a wine with a meal, please ask a member of our team who will be happy to help you.