GIOVANNI

RISTORANTE PIZZERIA MISSION STATEMENT

HERE AT GIOVANNI RISTORANTE PIZZERIA WE HAVE DEDICATED A LARGE PERCENTAGE OF OUR LIVES SELECTING A COMBINATION OF PRODUCE TO BRING YOU A FRESH, MODERN & TRADITIONAL ITALIAN EXPERIENCE.

TO ACHIEVE & MAINTAIN SUCH DISTINCTION IN FOOD, WINE, ATMOSPHERE & SETTING. THE RESTAURANT GAINS PROFESSIONAL RECOGNITION BY OFFERING HIGH QUALITY ITALIAN CUISINE INSPIRED BY AUTHENTIC FAMILY RECIPES.

SO COME EAT, LAUGH & ENJOY GIOVANNI RISTORANTE PIZZERIA.

BUON APPETITE & GRAZIE.

MENU DESIGN BY
EDI MIGNONE (OWNER)
AND HIS DEDICATED TEAM.

STARTERS

SCHIACCIATA BIANCO

A LIGHT FLATTENED CRUNCHY PIZZA BASE WITH PROSCUITTO, GORGONZOLA CHEESE, MUSHROOMS AND WILD ROCKET

\$18.5

TRADITIONAL BRUSCHETTA

CRUNCHY PIZZA BREAD WITH CHERRY TOMATOES,
SHAVED PARMESAN CHEESE DRESSED WITH OLIVE AND BALSAMIC GLAZE

\$9.9

ADD PROSCUITTO

\$7

ADD SMOKED SALMON

\$7

GARLIC PIZZA BREAD

FLATTENED PIZZA BREAD WITH ROASTED GARLIC,
MOZZARELLA, PARMESAN CHEESE FINISHED WITH BASIL PESTO

\$9.5

GLUTEN FREE GARLIC PIZZA BREAD

GLUTEN FREE PIZZA BASE WITH ROASTED GARLIC, MOZZARELLA, PARMESAN, FINISHED WITH PESTO

9" \$11.5

12" \$13.5

SALADS

ROCKET, PEAR AND PARMESAN

WITH WALNUTS DRESSED WITH A WHITE BALSAMIC VINEGAR

\$15

ADD CHICKEN

\$5

ADD SMOKED SALMON

\$7

ADD PROSCUITTO

\$7

ROAST PUMPKIN SALAD

WITH BABY SPINACH, CHERRY TOMATOES, RED ONION, PINE NUTS,
BASIL PESTO AND MARINATED FETA

\$15

ADD CHICKEN

\$5

ADD SMOKED SALMON

\$7

ADD PROSCUITTO

\$7

MIX LEAF SALAD

CHERRY TOMOATOES, RED ONION, CUCUMBER, FETTA CHEESE
WITH LEMON DRESSING

\$15

SECONDI - MAINS

CRISPY SKIN PORK BELLY

TRIPLE COOKED PORK BELLY SERVED WITH CAULIFLOWER GRATIN, WILD ROCKET AND RED WINE JUS

\$33

CHICKEN ROTOLO

OVEN BAKED CHICKEN ROLLED AND FILLED WITH PROSCUITTO,
GREEN AND BLACK OLIVES SERVED WITH ROAST VEGETABLES
AND CAULIFLOWER GRATIN WITH NAPOLITANA SALSA

\$27.5

250g Scotch Fillet

CHAR-GRILL SCOTCH FILLET SERVED WITH SAUTEED BABY SPINACH
AND GARLIC, ROAST POTATOES AND RED WINE JUS

\$32

VEAL COTTOLETTE

House made crumbed veal fried topped with mozzarella served with a pepperanato of roast red capsicum, eggplant and roast potatoes \$25.5

ATLANTIC SALMON

CRISPY SKIN ATLANTIC SALMON SERVED ON A BED OF SPINACH
WITH A MIX LEAF SALAD AND LEMON DRESSING

\$28.5

CALAMARI FRITTI MAIN

CALAMARI LIGHTLY DUSTED WITH FLOUR, DEEP FRIED SERVED WITH A MIX LEAF SALAD, LEMON DRESSING, HOUSE MADE GARLIC AIOLI

\$24.5

PASTA

SPAGHETTI MARINARA

AN ARRAY OF FRESH SEAFOOD, LIGHT FRESH TOMATO, OLIVE OIL AND GARLIC SALSA (CHILLI OPTIONAL)

\$28

FETTUCCINE ALLA PANNA

SMOKED HAM, MUSHROOM IN A GARLIC CREAMY SAUCE FINISHED WITH FRESH PARSLEY \$20.5

FETTUCCINE CON POLLO

PAN SEARED CHICKEN, BROCCOLI, CHILLI AND GARLIC COOKED IN A BUTTER AND WHITE WINE SALSA

\$23

SPAGHETTI BOLOGNESE

TRADITIONAL BEEF AND PORK RAGU SLOW COOKED IN A RICH TOMATO SALSA

\$19.5

LASAGNA IS BACK!

TRADITIONAL LAYERED PASTA SHEETS WITH RICH BOLOGNESE SALSA
WITH SMOKED HAM AND MOZZARELLA

\$21.5

FETTUCCINE GARDINO

ROAST PUMPKIN, RED ONION, ZUCCHINI, CHERRY TOMATOES AND BABY SPINACH FINISHED WITH BASIL PESTO AND FETTA

(CHILLI OPTIONAL)

\$23

GLUTEN FREE PENNE PASTA AVAILABLE ADD \$2

GNOCCHI ALLA NAPOLETANA

HAND MADE GNOCCHI WITH A TRADITIONAL NAPOLITANA SALSA
TOPPED WITH SHAVED PARMESAN CHEESE

BAMBINI - KIDS

SPAGHETTI BOLOGNESE AND SOFT DRINK \$10

SPAGHETTI NAPOLITANA AND SOFT DRINK \$10

CRUMBED VEAL AND CHIPS WITH A SOFT DRINK \$10.5

CHICKEN CRACKLES AND CHIPS WITH A SOFT DRINK \$10.5

MINI HAWAIIAN PIZZA AND SOFT DRINK \$8

GARLIC PIZZA BREAD

FLATTENED PIZZA BREAD WITH ROASTED GARLIC, MOZZARELLA, PARMESAN
CHEESE FINISHED WITH BASIL PESTO

\$9.5

GLUTEN FREE GARLIC PIZZA BREAD

GLUTEN FREE PIZZA BASE WITH ROASTED GARLIC, MOZZARELLA,
PARMESAN, FINISHED WITH PESTO

9" \$11

12" \$13

MOUNT BARKER SPECIAL

GIO'S SAUCE, HAM, SALAMI, MUSHROOM, BACON, CAPSICUM, FRESH TOMATO & MOZZARELLA

MARGHERITA

GIO'S SAUCE, FRESH BASIL, SLICED TOMATO & MOZZARELLA
TOPPED WITH OREGANO & GARLIC OIL

AUSTRALIAN

GIO'S SAUCE, KANMANTOO SMOKED HAM & MOZZARELLA

HAWAIIAN

GIO'S SAUCE, HAM, PINEAPPLE & MOZZARELLA

PEPPERONI

GIO'S SAUCE, MOZZARELLA AND LOTS OF PEPPERONI

VEGETARIAN CLASSIC

GIO'S SAUCE, MUSHROOM, FRESH TOMATO, CAPSICUM, SPANISH ONION, PINEAPPLE, GARLIC, MOZZARELLA & OREGANO

SMALL \$13.9 LARGE \$26.9 FAMILY \$35.90

GF BASE AVAILABLE 9" \$4 EXTRA

GF BASE AVAILABLE 12" \$5.5 EXTRA

ALL MEAT

GIO'S OR BBQ SAUCE, HAM, SALAMI, BACON, CABANOSSI & MOZZARELLA

PIZZA GIOVANNI

GIO'S SAUCE, MUSHROOMS, FRESH TOMATO, KALAMATA OLIVES,
GARLIC, MOZZARELLA & OREGANO

SICILIANA

GIO'S SAUCE, SALAMI, MUSHROOMS, FRESH TOMATO, KALAMATA OLIVES,
CHILLI, GARLIC & MOZZARELLA

CAPRICOSA

GIO'S SAUCE, BACON, CAPSICUM, CABANOSSI, SPANISH ONION, MUSHROOM, FRESH TOMATO, GARLIC & MOZZARELLA

BACON SPECIAL

GIO'S SAUCE, DOUBLE BACON, SPANISH ONION, MOZZARELLA & EGG

LATINO

GIO'S SAUCE, HAM, SPANISH ONION, SALAMI, CAPSICUM, FRESH TOMATO, GARLIC, CHILLI & MOZZARELLA

GIO'S REAL CHICKEN

GIO'S OR BBQ SAUCE, CHICKEN, MUSHROOM, SPANISH ONION & MOZZARELLA

SUPREME

GIO'S SAUCE, SALAMI, MUSHROOM, BACON, SPANISH ONION, HAM, CAPSICUM, PINEAPPLE & MOZZARELLA

SMALL \$13.9 LARGE \$26.9 FAMILY \$35.60

GF BASE AVAILABLE 9" \$4 EXTRA

GF BASE AVAILABLE 12" \$5.5 EXTRA

(No Half / Half With This Selection)

GIO'S DELLA CASA

GIO'S SAUCE, GARLIC MARINATED PRAWNS, FRESH TOMATO, MUSHROOMS, KALAMATA OLIVES, MOZZARELLA & FRESH PARSLEY

CRUDO CLASSICO

OUR ROMA SALSA, MOZZARELLA, GARLIC, BASIL, OLIVE OIL TOPPED WITH ROCKET
SALAD PROSCIUTTO CRUDO AND SHAVED PARMESAN

POLLO VERDE

GIO'S SAUCE, CHICKEN, BABY SPINACH, CREAM, GARLIC & MOZZARELLA
FINISHED WITH CHILLI OIL

Nouveau

GIO'S SAUCE, MOZZARELLA, FRESH MUSHROOMS, ROASTED CAPSICUM, ARTICHOKE HEARTS, BLACK OLIVES, FRESH TOMATO AND SESAME SEEDS

GENOA

GIO'S SAUCE, SPINACH, FETA, GARLIC, MOZZARELLA & PARMESAN FINISHED WITH CHILLI OIL

GOURMET VEGETARIAN

GIO'S SAUCE, SPINACH MIX WITH FETA, PUMPKIN, KALAMATA OLIVE,
GARLIC AND SHAVED PARMESAN

PESCATORE

GIO'S SAUCE, GARLIC MARINATED PRAWNS, SQUID, TUNA FRESH TOMATO & MOZZARELLA, FINISHED WITH CHILLI OIL & FRESH PARSLEY

SMALL \$15.9 LARGE \$28.9 FAMILY \$37.90

GF BASE AVAILABLE 9" \$4 EXTRA

GF BASE AVAILABLE 12" \$5.5 EXTRA

(No Half / Half With This Selection)

CHILLI SQUID

GIO'S SAUCE, FRESH CHILLI SQUID MARINATED WITH BASIL PESTO, SPANISH ONION,
MOZZARELLA WITH FRESH TOMATO AND CRACK PEPPER

TANDOORI CHICKEN

TANDOORI TOMATO BASE, TANDOORI MARINATED CHICKEN, CAPSICUM, GARLIC, FRESH TOMATO, SPRING ONION & MOZZARELLA, FINISHED WITH MINTED YOGHURT

LAMB YIROS

GIO'S SAUCE, MOZZARELLA, CAPSICUM, SPANISH ONION, FRESH TOMATO, MARINATED

LAMB FINISHED WITH MINTED YOGHURT & MIXED LETTUCE

CALZONE RUSTICO

FOLDED PIZZA BASE FILLED WITH STRIPS OF SALAMI, GARLIC,
MARINATED TOMATO, FETTA, PARMESAN & MOZZARELLA CHEESES
TOPPED WITH SALSA

\$18.9

VEGETARIAN CALZONE

SPINACH AND FETA WITH KALAMATA OLIVES,
SPANISH ONION, ROMA TOMATO, MOZZARELLA
CHEESE AND HERBS

\$18.9

SMALL \$15.9 LARGE \$28.9 FAMILY \$37.90

GF BASE AVAILABLE 9" \$4 EXTRA

GF BASE AVAILABLE 12" \$5.5 EXTRA

DOLCE - DESSERT

VANILLA CHEESECAKE

SERVED WITH STRAWBERRY MOUSSE, RED FRUIT COULIS, FRESH STRAWBERRIES

\$11

TRADITIONAL CRÉME BRÛLÉE (GLUTEN FREE)
SERVED WITH VANILLA BEAN GELATO

\$11

GELATI

Choice of 2 scoops
Lemon, vanilla, chocolate, strawberry, coffee

\$7

AFFOGATO

EXPRESSO, VANILLA BEAN GELATO

\$10

SHOT OF LIQUEUR

(KAHLUA, TIA MARIA, BAILEYS, FRANGELICO, AMARETTO)

ADD \$9