

APPETIZERS

BROCCOLI RABE \$9.99
a southern italian delicacy, a leafy green vegetable slightly bitter, sautéed in garlic & oil (add sausage \$3)

MOZZARELLA FRITTA \$8.99
homemade breaded mozzarella cheese, deep fried and served with a side of our marinara sauce

CALAMARI FRITTI \$11.99
lightly battered and deep fried squid served with a side of marinara

BRUSCHETTA \$7.99
sliced bread topped w/ a seasoned medley of fresh tomatoes, onions, grated cheese & olive oil

PORTABELLA FUNGHI \$10.99
sautéed and seasoned portabella mushroom served with onions, tomato and fresh mozzarella

FUNGHI IMBOTITI \$8.99
baked mushrooms stuffed w/ snow crab in a light white wine sauce

PEPERONE ALLA GRIGLIA \$10.99
provolone cheese topped with prosciutto and drizzled with olive oil and complimented with roasted peppers with fresh mozzarella cheese

ANTIPASTO CALDO \$14.99
shrimp, clams, mussels and mushrooms stuffed w/ snow crab. Eggplant rollatini w/ mozzarella and roasted red peppers topped w/ our marinara

COZZE POMODORO HALF 6.99 FULL 12.99
seasoned and sautéed mussels topped with diced tomatoes, garlic and basil

CAPRESE FRESCO \$10.99
tomatoes topped with fresh mozzarella drizzled with olive oil and a side of roasted peppers

SOUP

TORTELLINI SOUP \$5.99 BOWL
traditional italian wedding soup with tortellini and mini meatballs

MINISTRONE SOUP \$5.99 BOWL
italian vegetable, tomato based soup with beans and potatoes

SOUP OF THE DAY PRICE VARIES BOWL

SIDES

side meatballs \$5 side sausage \$5

baked potato \$3 steak fries \$3

side mixed vegetables \$4 side asparagus \$4

sautéed spinach \$4 side broccoli \$4

sm house salad \$4 sm caesar salad \$4

side anchovies \$1 garlic rolls (6) \$4

SALAD ENTRÉES

ANTIPASTO FREDDO \$10.99
garden fresh lettuce, tomatoes, cucumbers and olives tossed with rolled meats. Topped with giardiniera blend and dressed with the chef's special balsamic blend

INSALATA DI POLLO \$15.99
seasoned and grilled chicken served on a bed of greens with roasted peppers, mushrooms, red onions, gaeta olives and topped with the chef's dressing

INSALATA DI FILET MIGNON* \$26.99
grilled 8oz filet mignon served on bed of greens w/ roasted peppers, mushrooms, red onions, gaeta olives w/ chef's dressing

INSALATA DI SALMONE \$17.99
grilled salmon served on a bed of greens w/ roasted peppers, mushrooms, red onion, gaeta olives and topped w/ chef's dressing

INSALATA DI PESCE* \$18.99
chilled shrimp, scungilli, scallops and calamari on a bed of garden fresh lettuce and tossed with chef's seasoning blend

INSALATA DI POLLO ALLA CESARE \$14.99
romaine lettuce, and croutons tossed in a traditional Caesar salad dressing with grilled chicken

CASSEROLE ENTRÉES

add a house or caesar side salad for \$2.99

RAVIOLI DI FORMAGGIO \$14.99
jumbo cheese ravioli baked in tomato sauce and topped with mozzarella

RAVIOLI DI ARAGOSTA \$17.99
jumbo ravioli stuffed with lobster and cheese baked in a pink sauce topped with mozzarella

RAVIOLI DI SPINACI \$15.99
jumbo ravioli stuffed with cheese and spinach topped with tomato sauce and mozzarella.

MELANZANE AL PARMIGIANA \$15.99
sliced eggplant deep fried and topped with tomato sauce and mozzarella. (served w/ a side of spaghetti and tomato sauce)

MELANZANE AL ROLLATE \$16.99
sliced eggplant stuffed with ricotta and prosciutto, baked in marinara sauce and topped with mozzarella. (served w/ a side of spaghetti and tomato sauce)

MANICOTTI \$15.99
two crepes stuffed with ricotta cheese and topped with tomato sauce and mozzarella

LASAGNA AL FORNO \$15.99
four layers of pasta, mozzarella, ricotta cheeses and meat baked with tomato sauce and mozzarella

Any substitutions or modifications of any dish ordered may alter the original price of that dish.

PASTA ENTRÉES

add a house or caesar side salad for \$2.99

SPAGHETTI CON LE POLPETTE \$14.99
spaghetti with meatballs or sweet Italian sausage in our homemade tomato sauce

BUCATINI PUTTANESCA \$16.99
bucatini sautéed with garlic & oil, gaeta olives, capers, pignoli nuts in our marinara

RIGATONI ALLA MATRICIANA \$15.99
rigatoni sautéed with onions, bacon in a light marinara sauce

GNOCCHI AL PESTO \$15.99
potato pasta sautéed in our pesto sauce (basil, garlic & oil, romano cheese and pignoli nuts)

PENNE BOLOGNESE \$15.99
penne pasta topped with our homemade meat sauce

TORTELLONI ALLA ROMANA \$16.99
cheese filled tortelloni in our bacon heavy cream sauce

FUSILLI CALABRESE \$16.99
fusilli sautéed with broccoli, mushrooms and diced chicken in a light homemade marinara sauce

RIGATONI GIOVANNI \$17.99
rigatoni pasta sautéed with garlic, olive oil, basil, diced tomato, and diced fresh eggplant topped with fresh mozzarella cheese

FETTUCCINI ALFREDO \$16.99
fettuccini pasta sautéed in a heavy cream sauce.

PENNE ALLA VODKA \$16.99
penne sautéed in garlic & oil, sweet peas, ricotta cheese and a touch of heavy cream in a tomato vodka sauce

ADD CHICKEN \$4, SHRIMP OR SCALLOPS \$8 TO ANY PASTA ENTRÉE

CHICKEN ENTRÉES

add a house or caesar side salad for \$2.99

POLLO PARMIGIANA \$16.99
breaded chicken cutlets, fried then baked with homemade tomato sauce and topped with mozzarella

POLLO ALLA GRIGLIA \$15.99
tender chicken breast seasoned with the chef's lemon herb spices, char-broiled and served with garden fresh vegetables

POLLO TORINESE \$18.99
tender chicken breast sautéed w/ butter and mushrooms in our homemade stock and marsala wine sauce, topped with roasted red peppers and fresh mozzarella

POLLO ALLA VERDI \$17.99
tender chicken breast egg-washed and pan fried with fresh broccoli in a light marinara and sherry wine sauce topped with melted mozzarella

CHICKEN ENTRÉES CONT.

add a house or caesar side salad for \$2.99

POLLO MARSALA \$17.99
tender chicken breast sautéed with butter and mushrooms in our homemade stock and marsala wine sauce

POLLO FRANCESE \$16.99
tender chicken breast egg washed and pan fried served with our lemon white wine sauce over linguini

POLLO ROLLATA \$17.99
tender chicken breast stuffed with prosciutto, provolone and basil, served with mushrooms, artichoke hearts in a light marinara sauce

SEAFOOD ENTRÉES

add a house or caesar side salad for \$2.99

GAMBERONI AL POMODORO \$21.99
jumbo shrimp sautéed in garlic and olive oil, topped with fresh chopped tomatoes, basil and the chef's special blend of seasonings served over linguini

GAMBERONI OREGANATO \$21.99
jumbo shrimp baked in a blend of garlic, oregano, romano cheese and crushed black pepper, lightly breaded in a white wine butter sauce over capellini

GAMBERONI STILE SCAMPI \$21.99
jumbo shrimp sautéed in a light garlic & oil, white wine lemon sauce over linguini

TUNA LIVORNESE \$24.99
yellowfin tuna sautéed in garlic and oil, gaeta olives, capers, onions in a light marinara sherry sauce

COMBINAZIONE DI PESCE \$28.99
a seafood lovers delight! Fresh mussels, clams, jumbo shrimp calamari, scungilli and scallops in a delicious, homemade marinara white wine sauce over linguini

FILET OF SOLE \$26.99
filet of sole, egg-washed and pan-fried in our lemon butter white wine sauce served over linguini

LINGUINI ALLE VONGOLE \$19.99
fresh clams sautéed in garlic and oil, and spices in a white wine sauce over linguini

FRUTTA DI MARE \$19.99
your choice of calamari, mussels or scallops sautéed to perfection in garlic and oil. Served with our light marinara white wine sauce over linguini

whole wheat spaghetti available for an addition \$1.75

Gift Cards Available for purchase online, in-store or by phone

VEAL & STEAK ENTRÉES

add a house or caesar side salad for \$2.99

VITELLO ALLA PARMIGIANA \$21.99
breaded veal cutlet fried then baked with homemade tomato sauce and topped with mozzarella

VITELLO ALLA SALTIMBOCCA \$23.99
veal scaloppini sautéed in butter with spinach, prosciutto, mushroom and sherry wine sauce topped with provolone

VITELLO PICCATA GALANTE \$25.99
veal scaloppini and egg washed shrimp pan fried and served with artichoke hearts and topped with flavorful sun-dried tomato and brandy sauce

VITELLO 4 STAGIONI \$23.99
veal scaloppini sautéed in butter, topped with asparagus, mushrooms, artichoke hearts, roasted peppers and our homemade marinara stock sauce

TAGLIO DI VITELLO PALLIARDA* \$26.99
freshly cut 12 oz. veal chop, seasoned and char-broiled and served with fresh vegetables

FILET MIGNON* \$29.99
8oz filet mignon cooked to your perfection topped with a burgundy mushroom sauce served with asparagus and baked potato

TAGLIO VITELLO ALLA VALDOSTANA \$31.99
butter-fried veal chop, stuffed with prosciutto, provolone, spinach pan fried. Sautéed in artichoke hearts, sun-dried tomatoes, mushrooms in light marinara

NEW YORK STRISCIA* \$25.99
12 oz New York strip steak seasoned and char-broiled. Served with fresh vegetables (make it pizzaiola -peppers, onions, mushrooms, in marinara \$3)

Attention: Consuming raw or undercooked meats, poultry, seafood, or shellfish, may increase your risk of food borne illness, especially if you have certain medical conditions



Our family arrived in America from Carini, Sicily and Pr. Avellino, Naples, Italy over forty years ago. They were in search of a better life for themselves and for future generations. Deep rooted in our family traditions are a welcoming nature, delicious food and a strong family structure. These are the traditions that we based the foundation of our restaurant upon. Giovanni's opened in 1999 and our family's passion for food and love of Italy keeps us dedicated to serving the freshest and most authentic Italian cuisine in all of Naples.

SPECIALITY PIZZA'S

small 10" - medium 14" - Large 16"

BIANCA* SM 11.99 MD 15.57 LG 18.57
ricotta, romano, mozzarella & fresh mozzarella cheese

MARGHERITA \$11.99 \$15.57 \$18.57
fresh tomato, basil, and fresh mozzarella

DEL PADRONE \$14.99 \$19.56 \$23.56
gr. chicken, broccoli, sun-dried tomatoes & fresh mozzarella

NAPOLETANA \$9.99 \$11.99 \$13.99
tomato sauce and mozzarella cheese

FAVORITA \$12.99 \$17.36 \$20.86
pepperoni, sausage, mushrooms, and mozzarella

GIOVANNI \$13.99 \$19.15 \$23.15
capers, gaeta olives, tomatoes, anchovies and mozzarella

4 STAGIONI \$13.99 \$19.15 \$23.15
mushrooms, zucchini, spinach, broccoli, and mozzarella

CALABRESE \$13.99 \$19.15 \$23.15
anchovies, gaeta olives, eggplant, tomatoes, and mozzarella

BROTHER N LAW \$13.99 \$17.77 \$21.27
peppercorn ranch dressing, gr. chicken, bacon, and mozzarella

CHICKEN BUFFALO \$13.99 \$17.77 \$21.27
buffalo sauce blended w/ bleu cheese dressing, gr. chicken and mozzarella

FIorentina \$13.99 \$19.15 \$23.15
spinach, mushrooms, onions, ham, and mozzarella

ROMAGNOLO \$12.99 \$17.36 \$20.86
sun-dried tomatoes, pepperoncini, eggplant, and mozzarella

HAWAIIAN \$12.99 \$17.36 \$20.86
ham, pineapple, diced tomatoes, and light mozzarella

CONTADINA \$14.99 \$20.44 \$25.44
sausage, ham, salami, meatball, pepperoni, and mozzarella

RUSTICA \$12.99 \$17.36 \$20.86
mushrooms, sun-dried tomatoes, eggplant and provolone

LUNA VERDE* \$15.99 \$18.78 \$21.28
sautéed broccoli rabe, sausage and mozzarella

THE ROPER \$11.99 \$15.57 \$18.57
eggplant, prosciutto, tomato sauce and mozzarella

CHICKEN BLT* \$14.99 \$17.77 \$21.27
mozzarella, bacon, grilled chicken, tomato, topped with peppercorn ranch dressed lettuce

GREG'S GOT MAIL* \$17.99 \$25.15 \$31.15
ricotta, mozzarella, fresh mozzarella cheese, roasted red pepper, prosciutto and grilled shrimp

CUSTOM PIZZA SM 9.99 MD 11.99 LG 13.99
tomato sauce and mozzarella cheese
+ each topping: sm 1.00, md 1.79, lg 2.29

*Specialty Toppings: chicken: sm \$2 md \$4 lg \$5
shrimp, scallops, calamari, veal: sm \$4 md \$6 lg \$8*

STROMBOLI'S

served with a side of tomato sauce (extra sauce .75)

CUSTOMIZE YOUR OWN BOLI \$7.99
each additional topping \$1.00 / specialty toppings: chicken \$2 / shrimp, scallops, calamari, or veal \$4)

SUPREME BOLI \$14.99
ham, salami, pepperoni, sausage, green peppers, onions and mushrooms w/ mozzarella (aka original stromboli)

MEATBALL BOLI \$10.99
meatball, onions, peppers and mozzarella cheese

SAUSAGE & PEPPERS BOLI \$10.99
sausage, green peppers, onions and mozzarella cheese

GIO'S FAVORITE BOLI \$13.99
grilled chicken, pepperoni, meatball, eggplant, onions and mozzarella cheese

MEAT LOVER'S BOLI \$12.99
pepperoni, sausage, ham, salami, meatball and mozzarella cheese

CHICKEN BROCCOLI BOLI \$10.99
grilled chicken, sautéed broccoli and mozzarella cheese

EGGPLANT BOLI \$10.99
eggplant, onions, peppers and mozzarella cheese

VEGGIE SUPREME BOLI \$14.99
eggplant, broccoli, mushroom, green peppers, zucchini, onions, spinach and sun-dried tomatoes w/ mozzarella cheese

CALZONE (NOT SO BOLI) \$9.99
half moon-shaped pizza dough stuffed with mozzarella and ricotta cheese

DESSERTS

CANNOLI \$4.99
crunchy pastry shell stuffed with sweet ricotta cheese and chocolate chips

TIRAMISU (HOMEMADE) \$5.99
layers of espresso, mascarpone, lady fingers, marsala served in a martini glass

ITALIAN CHEESE CAKE \$5.99
with sweet ricotta cheese and graham cracker crust

CHOCOLATE CAKE \$5.99
rich layers of chocolate cake and creamy chocolate chip frosting

PEANUT BUTTER MOUSSE CAKE \$6.99
Layers of peanut butter and dulce de leche mousse enrobed in tempered chocolate

SPUMONI \$5.99
a delicious blend of chocolate, pistachio and cherry ice cream



• Dinner Take-Out Menu •



**Serving Dinner:
Mon-Sat 4pm-10pm
Sunday 4pm - 9pm**

Tel (239) 353-9440

**Crossroads Market
At the Vineyards
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giovanni-naples.com

