

WELCOME TO GIOVI

ENTRÉE

Classic Italian Focaccia	(V)	\$14
Homemade Daily, Served With Whipped Ricotta		
Insalata Verde	(V)	\$14
Mix Green Leaves, Shaved Parmesan Cheese, Lemon Dressing		
Burrata		\$26
Vine tomato, Basil & Olive Oil Emulsion, Figs Vincotto		
Antipasto Platter		\$44
A Selection of Italian Cured Meats & Cheeses, Marinated Olives, Homemade Focaccia		
Bruschetta Pomodoro	(V)	\$22
Toasted Focaccia, Vine Tomato, Basil Leaves, Balsamic Glaze		

HOMEMADE PASTA ADD BURRATA \$14

Paccheri Tomato & Basil (Large Wide Tube Pasta Originated In Naples)	(V)	\$28
Slow Cooked Tomato Sugo, Basil leaves And Parmesan Cheese		
Spaghetti Aglio Olio	(V)	\$30
Garlic, Chilli, Parsley And Pangrattato (Add Prawns for \$12)		
Tagliatelle Ragu Bolognese		\$32
Classic Ragu Bolognese With Angus Beef		
Paccheri Amatriciana		\$32
Slow Cooked Tomato Sugo, Pancetta, Black Pepper, Pecorino Cheese		
Caserecce al Pesto		\$34
Homemade Basil Pesto Sauce & Cherry Tomato		
Spaghetti Carbonara	(V)	\$32
Creamy Egg Yolks, Bacon, Pecorino Cheese, Black Pepper		
Spaghetti Vongole		\$36
Wild Littleneck Clams, White Wine, Garlic, Cherry Tomato & Parsley		
Italian Vegan & Gluten Free Pasta available on request \$6		
Parmesan or sauce available on request \$3		
Angus Beef Lasagna		\$32
Layers of Fresh Pasta Sheets, Bolognese, Bechamel, Parmigiano		
Veggie Lasagna	(V)	
Layers of Fresh Pasta Sheets, Ricotta, Spinach, Bechamel, Parmigiano		

HOMEMADE POTATO GNOCCHI ADD BURRATA \$14

Choose Sauce: Tomato & Basil, Butter & Sage, Pesto or Gorgonzola Sauce Ragu Bolognese	(V)	\$32
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HOMEMADE RAVIOLI ADD BURRATA \$14

Choose Ravioli: Ricotta & Spinach Or Rich Angus Beef		\$32
Choose Sauce: Tomato & Basil Or Butter & Sage	(V)	

PIZZA ADD BURRATA \$14

Margherita: Italian Tomato Sauce, Mozzarella, Fresh Basil	(V)	\$28
Ortolana: Italian Tomato Sauce, Mozzarella, Artichoke, Capsicum, Onions, Black Olives, Baby Spinach	(V)	\$34
Pepperoni: Italian tomato sauce, Mozzarella & Pepperoni salami		\$32
Ham & Mushroom: Italian Tomato Sauce, Mozzarella, Ham & Mushroom		\$32
Diavola: Italian Tomato Sauce, Mozzarella, Sicilian Salami, Chilli & Roasted Capsicum		\$32
Prosciutto & Rocket: Italian Tomato Sauce, Mozzarella, Parma Ham & Rocket		\$36
Capricciosa: Italian Tomato Sauce, Mozzarella, Ham, Artichoke, Mushroom, Black Olives		\$34
Bianca: Cherry Tomato, Mozzarella, Burrata & Pesto Sauce	(V)	\$36

Gluten-Free Base or Vegan Cheese Available on Request \$4

DOLCI

Tiramisu Classico	\$18
Our Traditional Tiramisu, Light And Creamy With A Rich Aroma Of Coffee	
Chocolate Cake	\$18
Fine Whittaker Dark Chocolate Cake, Mascarpone And White Chocolate Cream, With Red Berries Compote	
Cake of the day	\$18
Giovi's Family Recipe of Delicious Daily Home Baked Cakes	
Affogato	\$12
Vanilla Gelato, Espresso Coffee W/ Frangelico or Amaretto Liquor \$9	

LIQUERS

	\$12
Limoncello	
Fernet	
Sambuca	
Amaro del Capo	
Amaro Montenegro	
Amaro Averna	
Grappa	
Di Saronno Amaretto	
Frangelico	
Vecchia Romagna	

LIMONCELLO AND CANTUCCI BISCOTTI \$8

Giovanna has a true passion for authentic Italian cuisine

She believes taking the extra time, honouring traditional methods and ensuring great attention to detail is what makes her food special, and our loyal customers certainly agree. Offering a relaxed dining experience, we also serve fine Italian wine direct from her family vineyard La Montina.

MADE WITH LOVE



(03) 442 2900

farelli's
BY GIOVI

(03) 409 0399

Bianca
BY GIOVI

(03) 409 8423

Bambina
BY GIOVI

(03) 443 6748

Nonna Resi
BY GIOVI

(03) 249 4009