WELCOME TO NONNA RESI

Nonna Resi continues the legacy of Giovi's venues, offering the same beloved authentic Italian dishes crafted with care, tradition, and only the finest ingredients. From handmade pasta and ravioli to classic lasagna and other specialties, every dish is prepared with recipes rooted in tradition.

ENTRÉE

Classic Italian Focaccia (V) $14
Homemade Daily, Olive Oil, Balsamic Vinegar

Insalata Verde (V) $16
Mix Green leaves, Shaved Parmesan, Lemon & Olive Oil Dressing

Burrata Salad (V) $30
Heirloom Tomato, Burrata, Toasted Pine Nuts, Pesto Dressing, Figs Vincotto

Antipasto Platter $48
A Selection of Italian Cured Meats & Cheeses, Sicilian Olives, Pickled Giardiniera, Served With Homemade Focaccia

HOMEMADE PASTA (ADD BURRATA $14)

Paccheri Tomato & Basil (Large Wide Tube Pasta Originated In Naples) (V) $32
Slow Cooked Tomato Sugo, Basil Leaves And Parmesan Cheese

Spaghetti Aglio Olio Peperoncino (V) $34
Garlic, Chilli, Parsley and Pangrattato (Add Prawns for $12)

Spaghetti Pesto (V) $35
Homemade basil Pesto Sauce, Cherry tomato

Tagliatelle Ragu Bolognese $36
Classic Ragu Bolognese Made With Angus Beef, Parmesan

Paccheri Puttanesca (V) $35
Slow Cooked Tomato Sugo, Black Olives, Capers, Garlic, Chilli (Add Anchovies $4)

Spaghetti Carbonara $36
Creamy Egg Yolks, Pancetta, Pecorino Cheese, Black Pepper

Spaghetti Vongole $38
Wild Littleneck Clams, White Wine, Cherry Tomato, Garlic, Parsley

Angus Beef Lasagna $36
Layers of Fresh Pasta Sheets, Bolognese, Bechamel Sauce, Parmesan

Veggie Lasagna (V) $36
Layers of Fresh Pasta Sheets, Ricotta, Spinach, Bechamel Sauce, Parmesan

HOMEMADE POTATO GNOCCHI (ADD BURRATA $14)

Choose Sauce: Tomato & Basil, Butter & Sage, Gorgonzola & Walnut Sauce, Ragu Bolognese (V) $36

HOMEMADE RAVIOLI (ADD BURRATA $14)

Choose Ravioli: Ricotta & Spinach OR Braised Angus Beef $36
Choose Sauce: Tomato & Basil OR Butter & Sage (V)

PIZZA (ADD BURRATA $14)

Margherita: Italian Tomato Sauce, Mozzarella, Fresh Basil (V) $32

Ortolana: Italian Tomato Sauce, Mozzarella, basil, Artichoke, Black olives, Onions, Capsicum, Baby Spinach (V) $36

Pepperoni: Italian Tomato Sauce, Mozzarella & Pepperoni Salami $34

Ham & Mushroom: Italian Tomato Sauce, Mozzarella, Ham, Mushroom $35

Diavola: Italian Tomato Sauce, Mozzarella, Sicilian Salami, Chilli, Roasted Capsicum $36

Prosciutto & Rocket: Italian Tomato Sauce, Mozzarella, Parma Ham & Fresh Rocket $38

Capricciosa: Italian Tomato Sauce, Mozzarella, Ham, Artichoke, Mushroom & Black Olives $36

Bianca: Cherry tomato, Mozzarella, Burrata & Pesto Sauce (V) $38

Mortadella: Mozzarella, Mortadella, Gorgonzola, Roman Style Artichoke $36

DOLCI

Tiramisu Classico $20
Our Traditional Tiramisu, Light And Creamy With A Rich Aroma Of Coffee

Cake Of The Day $19
Giovi's Family Recipe of Delicious Daily Home Baked Cakes

Affogato $12
Vanilla Ice Cream, Espresso Coffee
W/ Frangelico or Amaretto Liquor $9

LIQUERS

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

Gluten-Free Pizza Base or Vegan Cheese Available on Request $4
Italian Vegan & Gluten Free Pasta Available on Request $6
Parmesan or Extra Sauce $4

Giovanna has a true passion for authentic Italian cuisine, made in our kitchen with only the best ingredients carefully selected imported directly from Italy. and of course, love!

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.

giovifinefood.co.nz (V) Vegetarian

Remarkables Park, Frankton
(03) 442 2900

farelli's BY GIOVI

Queenstown CBD
(03) 409 0399

Bianca BY GIOVI

Arrowtown
(03) 409 8423

Bambina BY GIOVI

Wanaka
(03) 443 6748

Nonna Resi BY GIOVI

Te Anau
(03) 249 4009

Nonna Resi BY GIOVI

MENU