WELCOME TO BIANCA BY GIOVI

ENTRÉE

classic Italian Focaccia Homemade Daily, Olive Oil , Balsamic Vinegar	(V)	$14
Insalata Verde Mix Green Leaves, Shaved Parmesan Cheese, Lemon Dressing	(V)	$16
Burrata Salad Heirloom Tomato, Burrata, Toasted Pine Nuts, Pesto Dressing, Figs Vincotto	(V)	$30

HOMEMADE PASTA ADD BURRATA $14

Paccheri Pomodoro & Basil (Large Wide Tube Pasta Originated In Naples) Slow Cooked Tomato Sugo, basil leaves and Parmesan Cheese	(V)	$32
Spaghetti Aglio Olio Peperoncino Garlic, Chilli, Parsley and Pangrattato (Add Prawns for $12)	(V)	$34
Tagliatelle Ragu Bolognese Classic Ragu Bolognese With Angus Beef		$36
Paccheri Puttanesca Slow Cooked Tomato Sugo, Black Olives, Capers, Garlic, Chilli, (Add Anchovies $4)		$35
Spaghetti Carbonara Creamy Egg Yolks, Bacon, Pecorino Cheese, Black Pepper		$36

Italian Vegan & Gluten Free Pasta available on request $6
Parmesan or sauce available on request $4

HOMEMADE POTATO GNOCCHI ADD BURRATA $14

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

HOMEMADE RAVIOLI ADD BURRATA $14

Choose Ravioli: Ricotta & spinach Or Rich 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, Artichoke, Capsicum, Onions, Black Olives, 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 & Rocket		**$38**
Capricciosa: Italian Tomato Sauce, Mozzarella, Ham, Artichoke, Mushroom, Black Olives		**$36**

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

DOLCI

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

Chocolate & Amaretto Tart **$19**
Fine Whittaker Dark Chocolate Tart, DiSaronno Amaretto, Vanilla Ice Cream

Cake of the day **$19**
Giovi's Family Recipe of Delicious Daily Home Baked Cakes

LIQUERS

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

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.

GIOVI (03) 442 2900

farelli's BY GIOVI (03) 409 0399

Bianca BY GIOVI (03) 409 8423

Bambina BY GIOVI (03) 443 6748

giovifinefood.co.nz

(V) Vegetarian