WELCOME TO GIOVI

ENTRÉE

Classic Italian Focaccia Homemade Daily, Olive Oil, Balsamic Vinegar	(V)	$14
Insalata Verde Mix Green leaves, Shaved Parmesan, Lemon & Olive Oil Dressing	(V)	$16
Burrata Salad Heirloom Tomato, Burrata, Toasted Pine Nuts, Pesto Dressing, Figs Vincotto	(V)	$30
Antipasto Platter A Selection of Italian Cured Meats & Cheeses, Sicilian Olives, Pickled Giardiniera, Served With Homemade Focaccia		$48
Bruschetta Pomodoro Toasted Focaccia, Vine Tomato, Basil Leaves, Balsamic Glaze	(V)	$25

HOMEMADE PASTA (ADD BURRATA $14)

Paccheri Tomato & 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
Casarecce Pesto Homemade Basil Pesto Sauce & Cherry Tomato	(V)	$35
Tagliatelle Ragu Bolognese Classic Ragu Bolognese Made With Angus Beef, Parmesan		$36
Paccheri Puttanesca Slow Cooked Tomato Sugo, Black Olives, Capers, Garlic, Chilli (Add Anchovies $4)	(V)	$35
Spaghetti Carbonara Creamy Egg Yolks, Pancetta, Pecorino Cheese, Black Pepper		$36
Spaghetti Vongole Wild Littleneck Clams, White Wine, Cherry Tomato, Garlic, Parsley		$38
Angus Beef Lasagna Layers of Fresh Pasta Sheets, Bolognese, Bechamel Sauce, Parmesan		$36
Veggie Lasagna Layers of Fresh Pasta Sheets, Ricotta, Spinach, Bechamel Sauce, Parmesan	(V)	$36

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 **Choose Sauce:** Tomato & Basil OR Butter & Sage	(V)	$36

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: Mozzarella, Cherry Tomato, Burrata & Pesto Sauce	(V)	$38
Mortadella: Mozzarella, Mortadella, Gorgonzola, Roman Style Artichoke		$36

DOLCI

Tiramisu Classico Our Traditional Tiramisu, Light And Creamy With A Rich Aroma Of Coffee	$20
Chocolate And Amaretto Tart Fine Whittaker Dark Chocolate Cake, Amaretto, Vanilla Ice-Cream	$19
Cake Of The Day Giovi's Family Recipe of Delicious Daily Home Baked Cakes	$19
Sgroppino Lemon Sorbet Topped With Prosecco Or Vodka, The Perfect Palat Cleanser or Digestif	$18
Affogato Vanilla Ice Cream, Espresso Coffee W/ Frangelico or Amaretto Liquor $9	$12

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

Queenstown CBD
(03) 409 0399

Arrowtown
(03) 409 8423

Wanaka
(03) 443 6748

Te Anau
(03) 249 4009

MENU