

WELCOME TO GIOVI

We have a true passion for authentic Italian cuisine, made right here with only the best ingredients and of course, love! Creating and serving simply delicious dishes in a relaxed, ambient venue is what we believe makes Giovi so special.

ENTRÉE

Classic Italian Focaccia		\$12
Homemade daily, whipped ricotta		
Green Salad	(VG)	\$12
Mix leaves, shaved Parmigiano, Evo olive oil, balsamic vinegar & pepper		
Caprese Salad		\$12
Sliced tomato & ViaVio mozzarella served with basil & EVO olive oil emulsion		
Antipasto Platter		\$12
A Selection of Italian charcuterie & cheeses, served with homemade focaccia		

HOMEMADE PASTA

Caserecce tomato & basil or Arrabbiat style with chilli		\$25
Spaghetti Aglio Olio		\$26
Garlic, chilli and parsley sauce (add prawns for \$12)	(VG)	
Spaghetti Bolognese		\$28
Angus beef mince, tomato, carrot, onion		
Spaghetti Puttanesca		\$28
Tomato sauce, capers, black olives, chilli and garlic (add anchovy \$4)		
Carbonara		\$29.5
Bacon, eggs, pepper & Pecorino		
Linguine al Pest		\$32
Homemade pesto sauce & cherry tomato		
Linguine Vongole		\$36
Wild Littleneck Clams, Cherry tomato & parsley		
Italian Vegan & Gluten Free Pasta available on request \$6		
Parmesan or sauce available on request \$3		
Angus Beef Lasagna		\$28
Layers of Bolognese, Besciamella, Parmigiano		
Veggie Lasagna		\$28
Filled with ricotta, spinach, Parmigiano & Besciamella		

HOMEMADE POTATO GNOCCHI

Choose Sauce: Tomato & Basil, Butter & Sage, Bolognese		\$26.5
Pesto or Gorgonzola, creamy sauce & pepper		\$32

HOMEMADE RAVIOLI

Choose Ravioli: Ricotta & spinach OR Rich Angus beef		\$31
Choose Sauce: Tomato & Basil OR Butter & Sage		

PIZZAS 12"

Margherita: Italian tomato sauce, fresh basil & Fior di Latte mozzarella		\$25
Veggie: Italian tomato sauce, basil, Fior di Latte mozzarella & seasonal vegetables		\$28
Pepperoni: Italian tomato sauce, Fior di Latte mozzarella & pepperoni salami		\$28
Ham & Mushroom: Italian tomato sauce, Fior di Latte mozzarella, Italian ham & mushroom		\$31
Diavola: Italian tomato sauce, Fior di Latte mozzarella, Sicilian salami, chilli & roasted capsicum		\$31
Prosciutto & Rocket: Italian tomato sauce, Fior di Latte mozzarella, Parma ham & fresh rocket		\$32
Capri: Italian tomato sauce, Fior di Latte mozzarella, Italian ham, artichoke, mushroom & black olives		\$31
White Pizza Caprese: Cherry tomato, Fior di latte mozzarella & pesto sauce		\$32
Gluten-free base (11") or vegan cheese available on request \$4 (VG)		

DOLCE

Tiramisu

Savoiardi soaked with espresso coffee, layers of mascarpone with cocoa

\$18

Italian Chocolate Cake (GF)

Fine Callebaut dark chocolate & whipped cream

\$18

Nutella Crostata

Pastry filled with Nutella & cream

\$16

Cake of the day

Giovi's family recipe of delicious daily home baked cakes

\$18

LIQUERS

\$18

Limoncello

Fernet

Bergamot Liquor

Sambuca

Amaro del Capo

Amaro Montenegro

Amaro Averna

Grappa Nardini

Di Saronno Amaretto



Giovanna has a true passion for authentic Italian cuisine, made in our kitchen with only the best ingredients 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.



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