

# 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

<b>Classic Italian Fococcia</b>		\$14
Homemade Daily, Whipped Ricotta		
<b>Insalata Verde</b>	(GF) (VG)	\$14
Mix Green Leaves, Shaved Parmigiano, Olive oil, Balsamic Vinegar		
<b>Caprese Salad</b>	(GF)	\$18
Sliced tomato, Mozzarella, Basil & Olive Oil emulsion		
<b>Antipasto Platter</b>		\$38
A Selection of Italian Cured Meats & Cheeses, Marinated Olives, Homemade Fococcia		

## HOMEMADE PASTA - ADD BURRATA (\$14)

<b>Caserecce Tomato &amp; Basil or Arrabbiata With Chilli</b>	(VG)	\$25
Slow Cooked Tomato Sugo, basil leaves and Parmesan Cheese		
<b>Spaghetti Aglio Olio</b>		\$26
Garlic, Chilli, Parsley and Pangrattato (Add Prawns for \$12)		
<b>Spaghetti Ragu Bolognese</b>		\$28
Classic Ragu Bolognese With Angus Beef		
<b>Spaghetti Puttanesca</b>		\$28
Tomato Sauce, Capers, Black Olives, Chilli and Garlic (Add Anchovy \$4)		
<b>Tagliatelle Carbonara</b>		\$30
Egg Yolks, Bacon, Pecorino Cheese, Black pepper		
<b>Linguine al Pesto</b>		\$32
Homemade Basil Pesto Sauce & Cherry Tomato		
<b>Linguine Vongole</b>		\$36
Wild Littleneck Clams, White Wine, Cherry Tomato & Parsley		
Italian Vegan & Gluten Free Pasta available on request \$6		
Parmesan or sauce available on request \$3		
<b>Angus Beef Lasagna</b>		\$29
Layers of Bolognese, Besciamella, Parmigiano		
<b>Veggie Lasagna</b>		\$29
Filled with ricotta, spinach, Parmigiano & Besciamella		

## HOMEMADE POTATO GNOCCHI - ADD BURRATA (\$14)

<b>Choose Sauce:</b> Tomato & Basil, Butter & Sage, Bolognese	\$29
Pesto or Gorgonzola, creamy sauce & pepper	\$29

## HOMEMADE RAVIOLI - ADD BURRATA (\$14)

<b>Choose Ravioli:</b> Ricotta & spinach OR Rich Angus beef	\$32
<b>Choose Sauce:</b> Tomato & Basil OR Butter & Sage	

## PIZZA - ADD BURRATA (\$14)

<b>Margherita:</b> Italian Tomato Sauce, Mozzarella, Fresh Basil	\$26
<b>Ortolana:</b> Italian Tomato Sauce, Mozzarella, Seasonal Vegetables	\$30
<b>Pepperoni:</b> Italian tomato sauce, Mozzarella & Pepperoni salami	\$28
<b>Ham &amp; Mushroom:</b> Italian Tomato Sauce, Mozzarella, Ham & Mushroom	\$31
<b>Diavola:</b> Italian Tomato Sauce, Mozzarella, Sicilian Salami, Chilli & Roasted Capsicum	\$31
<b>Prosciutto &amp; Rocket:</b> Italian Tomato Sauce, Mozzarella, Parma Ham & Rocket	\$34
<b>Capricciosa:</b> Italian Tomato Sauce, Mozzarella, Ham, Artichoke, Mushroom, Black Olives	\$32
<b>Bianca:</b> Cherry Tomato, Mozzarella, Burrata & Pesto Sauce	\$32

Gluten-free base (11") or vegan cheese available on request \$4 (VG)

## DOLCE

<b>Our Classic Tiramisu</b>	\$18
<b>Ricotta and Lemon Crostata</b> With red Berries	\$18
<b>Cake of the day</b> Giovi's family recipe of delicious daily home baked cakes	\$16
Affogato Vanilla or Hazelnut Gelato, Espresso Coffee W/ Frangelico or Amaretto Liqueur \$9	\$15

## LIQUERS

<b>Limoncello</b>	\$18
<b>Fernet</b>	
<b>Sambuca</b>	
<b>Amaro del Capo</b>	
<b>Amaro Montenegro</b>	
<b>Amaro Averna</b>	
<b>Grappa Nardini</b>	
<b>Di Saronno Amaretto</b>	



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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