

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		\$14
Homemade Daily, Served With Whipped Ricotta		
Insalata Verde	(GF) (V)	\$14
Mix Green Leaves, Shaved Parmigiano, Lemon Dressing		
Caprese Salad	(GF) (V)	\$18
Sliced tomato, Mozzarella, Basil & Olive Oil emulsion		
Antipasto Platter		\$38
A Selection of Italian Cured Meats & Cheeses, Marinated Olives, Homemade Focaccia		
Minestrone Soup	(V)	\$24
Mix Vegetable Soup, Served With Parmesan and Toasted Garlic Focaccia		

HOMEMADE PASTA - ADD BURRATA (\$14)

Caserecce Tomato & Basil or Arrabbiata With Chilli	(V)	\$26
Slow Cooked Tomato Sugo, basil leaves and Parmesan Cheese		
Spaghetti Aglio Olio	(V)	\$28
Garlic, Chilli, Parsley and Pangrattato (Add Prawns for \$12)		
Tagliate Ragu Bolognese		\$28
Classic Ragu Bolognese With Angus Beef		
Linguine Puttanesca	(V)	\$30
Tomato Sauce, Capers, Black Olives, Chilli and Garlic (Add Anchovy \$4)		
Spaghetti Carbonara		\$32
Egg Yolks, Bacon, Pecorino Cheese, Black pepper		
Caserecce al Pesto	(V)	\$32
Homemade Basil Pesto Sauce & Cherry Tomato		
Linguine Vongole		\$36
Wild Littleneck Clams, White Wine, Garlic, Cherry Tomato & Parsley		

Italian Vegan & Gluten Free Pasta available on request \$6
Parmesan or sauce available on request \$3

Angus Beef Lasagna		\$30
Layers of Fresh Pasta Sheets, Bolognese, Besciamella, Parmigiano		
Veggie Lasagna	(V)	
Layers of Fresh Pasta Sheets, Ricotta, Spinach, Besciamella, Parmigiano		

HOMEMADE POTATO GNOCCHI - ADD BURRATA (\$14)

Choose Sauce: Tomato & Basil, Butter & Sage, Pesto or Gorgonzola Sauce	(V)	\$30
Ragu Bolognese		

HOMEMADE RAVIOLI - ADD BURRATA (\$14)

Choose Ravioli: Ricotta & spinach OR Rich Angus beef		\$32
Choose Sauce: Tomato & Basil OR Butter & Sage	(V)	

PIZZA - ADD BURRATA (\$14)

Margherita: Italian Tomato Sauce, Mozzarella, Fresh Basil	(V)	\$28
Ortolana: Italian Tomato Sauce, Mozzarella, Artichoke, Capsicum, Onions, Black Olives, Baby Spinach	(V)	\$32
Pepperoni: Italian tomato sauce, Mozzarella & Pepperoni salami		\$30
Ham & Mushroom: Italian Tomato Sauce, Mozzarella, Ham & Mushroom		\$32
Diavola: Italian Tomato Sauce, Mozzarella, Sicilian Salami, Chilli & Roasted Capsicum		\$32
Prosciutto & Rocket: Italian Tomato Sauce, Mozzarella, Parma Ham & Rocket		\$34
Capricciosa: Italian Tomato Sauce, Mozzarella, Ham, Artichoke, Mushroom, Black Olives		\$34
Bianca: Cherry Tomato, Mozzarella, Burrata & Pesto Sauce	(V)	\$34

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

DOLCE

Our Classic Tiramisu		\$18
Chocolate Cake (GF)		\$18
Served Warm with Ice-Cream		
Cake of the day		\$16
Giovi's Family Recipe of Delicious Daily Mome Baked Cakes		
Affogato		\$12
Vanilla Gelato, Espresso Coffee		
W/ Frangelico or Amaretto Liquor \$9		

LIQUERS

\$12.5

Limoncello
Fernet
Sambuca
Amaro del Capo
Amaro Montenegro
Amaro Averna
Grappa
Di Saronno Amaretto
Frangelico



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.



(03) 442 2900



(03) 409 0399



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