

WELCOME TO FARELLI'S BY 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

Focaccia Garlic Bread	\$17
Homemade Focaccia, Garlic & Herbs butter, Mozzarella	
Burrata	\$26
Sliced Vine Tomato, Basil and olive Oil Emulsion, Black olives, Pangrattato	
Tomato Bruschetta	\$23
Toasted Focaccia, Vine Tomatoes, Basil Leaves, Balsamic glaze	
Angus Beef Carpaccio	\$34
Fine Sliced Angus Beef Served Raw, Capers, Rocket Leaves, Shaved Parmesan, Balsamic Reduction	

HOMEMADE PASTA (ADD BURRATA FOR \$14)

Caserecce Pomodoro	(VG)	\$32
Slow Cooked Tomato Sugo, Basil leaves and Parmesan cheese		
Caserecce Pesto		\$32
Homemade Basil Pesto Sauce & Cherry Tomato	(VG)	\$34
Linguine Puttanesca		\$34
Tomato Sugo, Capers, Black Olives, Chilli & Garlic (Add Anchovy \$4)		
Spaghetti Ragu Bolognese		\$34
Classic Ragu Bolognese With Angus Beef		
Spaghetti Aglio Olio		\$30
Garlic, Chilli, parsley and Pangrattato (Add Prawns for \$12)		
Tagliatelle Carbonara		\$34
Egg Yolks, Bacon, Pecorino Cheese and Black Pepper		
Linguine Vongole		\$36
Wild Little Neck Clams, White Wine, Cherry Tomato & Parsley		

HOMEMADE POTATO GNOCCHI (ADD BURRATA FOR \$14)

Choose Sauce: Tomato & Basil, Bolognese, Pesto	\$32
Gorgonzola Creamy Sauce & Black Pepper	\$34

HOMEMADE RAVIOLI (ADD BURRATA FOR \$14)

Choose Ravioli: Ricotta & spinach OR Rich Angus beef	\$34
Choose Sauce: Tomato & Basil OR Butter & Sage	

PIZZA (ADD BURRATA FOR \$14)

Margherita: Italian Tomato Sauce, Mozzarella, Fresh Basil	(VG)	\$30
Pepperoni: Italian Tomato sauce, Mozzarella & Pepperoni Salami		\$32
Ham & Mushroom: Italian Tomato Sauce, Mozzarella, Ham & Mushroom		\$32
Diavola: Italian Tomato Sauce, Mozzarella, Sicilian Salami, Chilli & Roasted Capsicum		\$34
Prosciutto & Rocket: Italian Tomato Sauce, Mozzarella, Parma ham & Fresh Rocket		\$36
Bianca: Mozzarella, Cherry Tomato, Burrata, Pesto sauce		\$36
Capricciosa: Italian Tomato Sauce, Mozzarella, Ham, Artichoke, Mushroom, Black Olive		\$34
Ortolana: Italian Tomato Sauce, Mozzarella, Mushrooms, Capsicum, Char Grilled Eggplant, Rocket Leaves	(VG)	\$34

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

SECONDI

Pork Cotoletta Crumbed Pork, Parmesan Cheese, Salsa Verde, Lemon	\$42
Beef Tagliata Grilled Prime Beef scotch Fillet Served With Rocket, Cherry Tomatoes, Shaved Parmesan & Balsamic Reduction	\$44
Risotto Milanese Saffron Risotto with whipped Ricotta Cheese (Add Prawns for \$12)	\$38
Grilled Calamari Grilled squid, Sicilian caponata, Cherry Tomato, Gremolata	\$40

SIDES

Insalata Verde Mix Green Leaves, Parmesan Shavings, Balsamic Glaze	\$16
Seasonal Greens Lemon and Olive oil Dressing, Toasted Almonds	\$16

DOLCE

Our Classic Tiramisu	\$18
Ricotta and Lemon Crostata With Red Berries	\$18
Vanilla Panna Cotta With Preserved Cherries	\$18
Cake of the day Giovi's Family Recipe of delicious Home baked Cakes	\$18



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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