

Le bevande calde

	£
Espresso	2.95
Tea	2.95
Double Espresso	3.50
Cappuccino	3.75
Filter Coffee	3.25
Caffe' Latte	3.75
Hot Chocolate	3.95
Mocha	3.95
Liquor Coffee'	9.00

Please inform a member of Staff if you have any food allergies.
Numbers in brackets denote the type of ALLERGENS contained.

Allergens List

(1)	Nuts	(2)	Soya	(3)	Eggs	(4)	Milk	(5)	Peanuts
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I dolci

	£	Allerg. cont.
Gelato 3 Scoops of ice cream (ask waiter for flavours available).	6.95	(3)(4)
Tartufo Bianco Double ice cream dessert with dairy ice cream and a coffee ice cream centre topped with meringue pieces.	7.95	(2)(4)
Souffle' al Cioccolato Chocolate soufflé' served with scoop of ice cream.	7.95	(1)(2)(3)(4)
Torta della Nonna Sweet shortcrust pastry, with lemon Italian cream, topped with pine nuts and served with a scoop of ice cream.	7.95	(1)(2)(3)(4)
Torta ricotta e pera Hazelnut sponge cake with ricotta cheese and pear filling served with a scoop of ice cream.	7.95	(1)(2)(3)(4)
Caprese al Limone Moist lemon sponge with almond and dusted with icing sugar. Served warm with Vanilla ice cream.	7.95	(1)(2)(3)(4)
Panna Cotta Traditional Italian dessert made with fresh cream and vanilla, topped with apple and raspberry sauce.	7.95	(4)
Sorbetto al Limone Sicilian Lemon sorbet.	7.95	
Tiramisu' Home made soft sponge base with a layer of mascarpone cheese.	7.95	(3)(4)

A 12.50% Discretionary Service Charge will be added to the final bill.

A la Carte Menu' Carta delle Portate

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GIOVANNI'S

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Numbers in brackets denote the type of ALLERGENS contained in the dish.

Allergens List

(1)	Nuts	(8)	Cereal containing gluten
(2)	Peanuts	(9)	Celery
(3)	Eggs	(10)	Lupin
(4)	Milk	(11)	Mustard
(5)	Fish	(12)	Sesame seeds
(6)	Crustacea	(13)	Soya
(7)	Molluscs	(14)	Sulphur Dioxide

Pizzeria

Gli antipasti

	Starter	Main	VG	V	GF	Aller. cont.
Bruschetta <i>Toasted bread topped with garlic olive oil, tomatoes and balsamic glaze.</i>	7.5		✓	✓		-
Focaccia all'aglio/formaggio/pesto e pomodoro <i>Garlic bread/add cheese/add pesto and tomato sauce.</i>	9.0		✓	✓		(4)
Zuppa del giorno <i>Soup of the day</i>	9.5					
Parmigiana di melanzane <i>Aubergine baked in tomato e cheesy sauce.</i>	16.0		✓			(4)
Calamari fritti <i>Deep fried calamari.</i>	16.5	21.0				(4)(7)(8)
Gamberoni al peperoncino <i>Butterfly prawns with garlic, parsley, chilli and butter sauce.</i>	18.5	25.0			✓	(6)
Antipasto di salumi e formaggi (sharing plate for 2 people) <i>Selection of Italian salami and cheese.</i>	25.0					(4)(14)

Le insalate

		VG	V	GF	Aller. cont.
La tricolore <i>Cherry tomatoes, sweet corns, creamy mozzarella in a bed of mix leaves.</i>	18.0		✓	✓	(4)
La contadina <i>Roasted chicken breast, mix leaves, black olives and cherry tomatoes in olive oil and balsamic glaze.</i>	19.5			✓	
La marinara <i>Grilled kings prawns, surimi sticks, cherry tomatoes and mix leaves in honey and lemon dressing.</i>	23.5			✓	(5)(6)(7)

I risotti

		VG	V	GF	Aller. cont.
Gamberi e Zucchine <i>Corgettes, onions and kings prawns.</i>	25.0			✓	(6)
Piselli e salsiccia <i>Peas, onions and saussages.</i>	21.0			✓	
Pesto rosso <i>Spicy red Pesto sauce.</i>	17.5		✓	✓	(1)(4)

Le paste

Gluten free or Whole-wheat pasta available on request (£ 2.50 surcharge apply)

	Main	VG	V	GF	Aller. cont.
Spaghetti Aglio, olio e peperoncino <i>Pasta with chilli, garlic and olive oil.</i>	17.5	✓	✓		(8)
Tortellini Aurora <i>Tortellini stuffed with ricotta cheese and spinach.</i>	18.5		✓		(4)(8)
Gnocchi al gorgonzola e funghi <i>Gnocchi with gorgonzola in creamy mushroom sauce .</i>	18.5		✓		(4)(8)
Orecchiette Pugliesi <i>Pasta with Stracciatella cheese, cherry tomatoes in spicy tomato sauce.</i>	19.5		✓		(4)(8)
Rigatoni alla N'Duja <i>Calabria spicy sausage meat sautéed with shallots and tomato sauce.</i>	19.5				(8)
Spaghetti alla Carbonara <i>Pancetta, Parmesan cheese, black pepper and double cream.</i>	19.5				(4)(8)
Fettuccine al Salmone <i>Pasta with smoked salmon in creamy sauce.</i>	19.5				(4)(5)(8)
Linguine alle Vongole <i>Baby clams in a garlic and tomato sauce.</i>	19.5				(6)(8)
Rigatoni Siciliani <i>Fried aubergines, cherry tomatoes and flakes of Pecorino cheese in spicy tomato sauce.</i>	19.5		✓		(4)(8)
Rigatoni al Filetto <i>Strips of Fillet steak, garlic, olive oil, in tomato sauce.</i>	21.0				(8)
Linguine allo scoglio <i>Shrimps, mussels, baby clams and calamari in garlic, olive oil, chilli and white wine.</i>	27.0				(5)(6)(7)(8)
Ravioli all'Aragosta e Gamberetti <i>Ravioli with lobster and prawns in a vodka and cream sauce.</i>	29.0				(4)(6)(8)

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I secondi

		VG	V	GF	Aller. cont.
Trancio di Salmone alla mostarda <i>Salmon supreme pan fried with granary mustard sauce, potatoes and vegetables.</i>	24.0		✓		(5)(11)
Tonno alla pizzaiola <i>Pan fried tuna in garlic spicy tomato sauce, capers and black olives; served with mix veg and potatoes.</i>	24.0		✓		(5)
Pollo alla Milanese <i>Breast of chicken in breadcrumbs served with Spaghetti Bolognese.</i>	22.5				(3)(4)(8)
Petto di Pollo alla crema di funghi <i>Grilled supreme of chicken in creamy mushroom sauce served with chips.</i>	22.5				(4)(8)
Suprema di Pollo al peperoncino <i>Breast of chicken grilled with herbs and chilli, served with potatoes and vegetables.</i>	22.5		✓		
Rib eye grigliato <i>Breast of chicken grilled with herbs and chilli, served with potatoes and vegetables.</i>	26.5		✓		
Fegato alla Veneziana <i>Cubes of calves liver pan fried in white wine sauce served with fried onions, mix veg.and roast potatoes</i>	25.0		✓		
Fegato di vitello grigliato <i>Calves liver and Bacon grilled served with roast potato and mix vegetables.</i>	25.0		✓		
Scaloppina di vitello al Marsala <i>Pan fried veal escalope in Marsala wine sauce with roast potatoes and vegetables.</i>	27.0				
Cotoletta alla Milanese <i>Escalope of veal in breadcrumbs served with mix vegetables or spaghetti Bolognese.</i>	27.0				(3)(4)(8)

Le insalate ed i contomi

Verde or mista (Green salad / Mix salad).	6.0	✓	✓	✓	
Cipolla e pomodoro (Tomato and onion salad) .	6.0	✓	✓	✓	
Rucola e grana (Rocket and Parmesan salad).	8.0	✓	✓		
Patatine (French fries)	5.0	✓	✓	✓	

Le pizze

Le bianche (without tomato sauce)

		VG	V	GF	Aller. cont.
Vegana <i>Vegan cheese, olive oil, garlic, roasted peppers and mushrooms.</i>	16.0	✓	✓		(8)
Quattro formaggi e Pesto Genovese <i>Mozzarella, Gorgonzola, provolone spicy and Parmesan cheese topped with Pesto sauce.</i>	17.0		✓		(1)(4)(8)
Crudaiaola <i>Stracciatella cheese, olive oil, garlic, tomatoes, rocket and Parma Ham, with balsamic glaze.</i>	18.5				(4)(8)(14)
Margherita <i>Le rosse (with tomato sauce)</i> <i>Tomato sauce and mozzarella cheese.</i>	14.5		✓		(4)(8)
Napoletana <i>Tomato sauce, mozzarella, anchovies, capers and black olives.</i>	16.5				(4)(5)(8)
Piccante <i>Tomato sauce, mozzarella cheese and spicy salami.</i>	16.5				(4)(8)(14)
Quattro Stagioni <i>Tomato sauce, mozzarella, ham, mushrooms, artichokes and salami.</i>	18.0				(4)(8)(14)
Festa di carne <i>Mozzarella, tomato sauce, ham, pepperoni and chicken.</i>	19.0				(4)(8)(14)
Calzone <i>Folded pizza with mozzarella cheese, Parma ham, ham and pepperoni.</i>	19.0				(4)(8)(14)

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Gli Spiriti (mixer add £ 1.25)

	25ml	50 ml	125 ml
	£	£	£
Vintage Port	4.0	7.5	12.0
Vin Santo - Sicilia	4.0	7.5	12.0
Passito Siciliano	4.0	7.5	12.0
	25 ml	50 ml	25 ml 50 ml
	£	£	£
Aperitivi			Amari
Martini	4.0	7.5	Jägermeister 4.5 9.0
Cinzano	4.0	7.5	Amaro del Capo 4.5 9.0
Aperol	4.0	7.5	Averna 4.5 9.0
Campari	4.0	7.5	Montenegro 4.5 9.0
Pimm's	4.0	7.5	Strega 4.5 9.0
Creamy	25 ml	50 ml	Whisky 25 ml 50 ml
Baileys	4.0	7.5	Bell's 5.0 10.0
Archer	4.0	7.5	Jim Beam 5.0 10.0
Amaretto Saronno	4.0	7.5	Jameson 5.0 10.0
Cointreau	4.0	7.5	Bushmills 5.0 10.0
Tia Maria	4.0	7.5	John Walker 5.5 11.0
Kahlua	4.0	7.5	Glenfiddich 5.5 11.0
Malibu'	4.0	7.5	Chivas Regal 5.5 11.0
Limoncello	4.0	7.5	Glenmorangle 6.0 12.0
Sambuca	4.0	7.5	Jack Daniel's 6.0 12.0
Frangelico	4.0	7.5	Gran Marnier 6.0 8.0
Grappa	5.0	9.5	Drambuie 6.0 8.0
Grappa Barricata	5.0	9.5	Strega 6.0 8.0
Gin	25 ml	50 ml	Rum 25 ml 50 ml
Gin Grosvenor	4.5	9.0	Havana Club 5.0 10.0
Gordon Gin	4.5	9.0	Bacardi 5.0 10.0
Gordon Pink Gin	4.5	9.0	Southern Comfort 5.0 10.0
Bombay Sapphire	5.5	11.0	Captain Morg Spicy 5.0 10.0
Tanqueray	5.5	11.0	Captain Morgan 5.0 10.0
Hendricks	5.5	11.0	Diplomatico 8.0 15.0
Vodka	25 ml	50 ml	Brandy & Cognac 25 ml 50 ml
Cherry Vodka	4.5	9.0	Vecchia Romagna 5.0 10.0
Vodka Chekov	4.5	9.0	Courvoisier 5.0 10.0
Absolute Vodka	5.0	10.0	Remy Martin 7.0 14.0
Grey Goose	5.5	11.0	Jose Cuervo tequila 4.5 9.0

Le bevande calde

	£
Espresso	2.95
Tea	2.95
Double Espresso	3.50
Cappuccino	3.75
Filter Coffee	3.25
Caffe' Latte	3.75
Hot Chocolate	3.95
Mocha	3.95
Liquor Coffee'	9.00

Please inform a member of Staff if you have any food allergies.
Numbers in brackets denote the type of ALLERGENS contained.

Allergens List

(1)	Nuts	(2)	Soya	(3)	Eggs	(4)	Milk	(5)	Peanuts
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I dolci

	£	Allerg. cont.
Gelato	6.95	(3)(4)
3 Scoops of ice cream (ask waiter for flavours available).		
Tartufo Bianco	7.95	(2)(4)
Double ice cream dessert with dairy ice cream and a coffee ice cream centre topped with meringue pieces.		
Souffle' al Cioccolato	7.95	(1)(2)(3)(4)
Chocolate souffle' served with scoop of ice cream.		
Torta della Nonna	7.95	(1)(2)(3)(4)
Sweet shortcrust pastry, with lemon Italian cream, topped with pine nuts and served with a scoop of ice cream.		
Torta ricotta e pera	7.95	(1)(2)(3)(4)
Hazelnut sponge cake with ricotta cheese and pear filling served with a scoop of ice cream.		
Caprese al Limone	7.95	(1)(2)(3)(4)
Moist lemon sponge with almond and dusted with icing sugar. Served warm with Vanilla ice cream.		
Panna Cotta	7.95	(4)
Traditional Italian dessert made with fresh cream and vanilla, topped with apple and raspberry sauce.		
Sorbetto al Limone	7.95	
Sicilian Lemon sorbet.		
Tiramisu'	7.95	(2)(3)(4)
Home made soft sponge base with a layer of mascarpone cheese.		

A 12.50% Discretionary Service Charge will be added to the final bill.

Wine List Carta dei Vini



GIOVANNI'S

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Pizzeria

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Champagne and Sparkling

	125 ml £	175 ml £	250 ml £	Bottle £
Spumante Prosecco DOC	9.5			29.5
Prosecco Rose' DOC	9.5			31.0
Asti Moscato dolce IGT	9.5			29.5
Lambrusco Frizzante Rosso	6.5	9.5	12.5	35.0
Paul Langier Champagne				54.0
Veuve Cliquot				71.0
Laurent Perrier Rose'				99.0

Rose'	125 ml £	175 ml £	250 ml £	Bottle £
Pinot Grigio Blush - Veneto	6.0	8.0	9.5	27.0
Cerasulo DOP - Abruzzo	6.5	8.5	10.0	29.0
Aglianico rose' IGT - Campania	7.0	9.0	11.0	31.0

Cocktails

Sex on the city	10.0	Espresso Martini	10.0
Vodka, peach, orange and pineapple juice.		Kahlua, Vodka and espresso coffee.	
Negroni	10.0	Bellini	10.0
Gin, Campari and Martini rosso.		Prosecco and fruit syrup.	
Cosmopolitan	10.0	Angelo Azzurro	10.0
Vodka, cranberry juice, lime juice and triple sec.		Gin, Cointreau, Blue Curacao.	
Pina colada	10.0	Aperol Spritzer	10.0
Rum, pineapple juice.		Aperol, prosecco and soda.	

Beers

	Half Pint £	Pint £
Peroni Nastro Azzurro (5.1%)	3.95	6.15
Moretti (4.6%)	3.95	6.15
Stella Artois (4.8%)	3.95	6.15
San Miguel (5.0%)	3.95	6.15
Corona (4.5%)	3.95	6.15
Guinness (4.3%)		5.15
Magners (4.5%)		5.15
San Miguel Alcohol free (0%)	3.50	5.95

Soft drinks

	£		£
San Pellegrino (750ml)	4.95	J20 (275ml)	3.75
Strathmore Spark. (330ml)	2.95	Soda Water (200ml)	3.25
Acqua Panna (750ml)	4.95	Tonic water (200ml)	3.25
Strathmore Still (330ml)	2.95	Ginger Ale (200ml)	3.25
Coke (330ml)	3.95	Bitter lemon (200ml)	3.25
Diet Coke (330ml)	3.95	Orange Juice (250ml)	4.25
Zero coke (330ml)	3.95	Tomato juice (200ml)	3.95
San Pelleg Orange (330ml)	3.95	Apple Juice (275ml)	3.25
San Pelleg Lemon (330ml)	3.95	Cranberry juice (200ml)	3.25
Sprite (330ml)	3.95	Pineapple Juice (200ml)	3.25
Appletizer (275ml)	3.95	Ribena squash (250ml)	1.50

Whites

	125 ml £	175 ml £	250 ml £	Bottle £
Rioja - Spain	6.0	8.0	9.5	27.0

Fresh and fruity, with clear notes of exotic fruits. Medium bodied, good structured and full flavoured with good persistence and balance. Almond aftertaste.

Trebbiano - Abruzzo	6.5	8.5	10.0	29.0
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The taste is intense, warm, and velvety, with lively freshness and savoury aromas, marked by sensations of citrus fruits, flowers, fruits and aromatic herbs.

Pinot Grigio - Veneto	7.0	9.0	11.0	31.0
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Fresh, lively and delicate, well-balanced palate with a good persistent finish. The flavours can range from ripe tropical fruit notes of melon and mango to some botrytis-influenced flavours.

Verdicchio dei Castelli - Marche				33.0
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Straw yellow colour flecked with green. Forward aromas of apple and citrus, especially grapefruit. Long and intense. It will partner beautifully with either sea food or with poultry.

Chardonnay IGT - Friuli				33.0
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The bouquet is intensive, deep and lasting, velvety flavour is harmonious. It is medium to light body with noticeable acidity and flavours of green plum, apple and pear.

Agimbe' - Sicilia				33.0
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This wine has a unique bouquet ranging from fresh flowers to ripe tropical fruits. Medium bodied with good intensity and a flamboyant fruit cocktail finish.

Vermentino - Toscana				39.0
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It's light-bodied and remarkably fresh with floral aromas and hints of nuttiness. Dry, fresh, fruit with pleasant a slightly bitter green after.

Sauvignon Blanc DOP - Friuli V.G.				39.0
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It's mouth-wateringly ripe, with flavours of passionfruit, gooseberry, lemongrass, lime and garden pea. It has a zippy acidity that's great with goat's cheese.

Gavi di Gavi - Piemonte				39.0
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Zesty lemon aromas with some almond and stone fruit notes. Crisp, lively, mineral character with sharp acidity and a refreshing lasting finish.

Greco di Tufo DOCG - Campania				39.0
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Flavours of apple and pear Williams, with an important note of melon. It is recommended for the combination with shellfish, raw fish and soups, also perfect as an aperitif.

Pecorino Terre di Chieti - Abruzzo				43.0
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Nose is fresh and fruity, with clear notes of citrus and tropical fruits, white peach, mango and sage. Full bodied, well structured with very good persistence and balance.

Reds

	125 ml £	175 ml £	250 ml £	Bottle £
Rioja - Spain	6.0	8.0	9.5	27.0

A rich palette of aromas, smooth and elegant. Perfect with red meats and cheeses.

Montepulciano - Abruzzo	6.5	8.5	10.0	29.0
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Deep red colour with admirable purple hues. Complex aroma with hints of ripe fruit, cherry and cocoa.

Sangiovese - Marche	7.0	9.0	11.0	31.0
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Ruby red colour with good intensity. Bouquet is rich and fruity, with notes of sweet cherry, plum and chocolate. Full-bodied.

Negramaro Salento - Puglia				34.0
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This has a deliciously intense palate of blackcurrant and wild bramble fruit is lifted with charming hints of thyme and sweet spice. This makes an outstanding partner for rich red meat dishes.

Benuara Cusumano DOC - Sicilia				36.0
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Rustic-red in colour with luscious aromas of blackberry and raspberry jam. The palate is dominated by rich, red fruit flavours with waves of spices.

Cannonau - Sardegna				37.0
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Intense and full-bodied, with plenty of red fruits. A dark, richly perfumed red wine with aromas of strawberry jelly, roses, tea and orange. One to drink with grilled meats.

Chianti Classico DOCG - Toscana				39.0
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A well structured, well balanced wine with ripe cherry fruit and raspberries on the nose and a rich, savoury character on the palate. Smooth and velvety tannins.

Valpolicella Ripasso DOC - Veneto				39.0
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Intense ruby red in colour. A spicy bouquet with intense aromas of ripe cherry and jam. Dry, full, soft flavour in the mouth.

Primitivo DOC - Puglia				49.0
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Very deep red in colour. The nose reveals a rich perfume of plum, black cherry and also spices like ginger and vanilla. Full bodied and well balanced.

Barolo DOCG - Piemonte				69.0
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Intense nose of black pepper, black cherries and spices. Well balanced and expressive with young, ripe tannins and an intense, medium finish.

Amarone della Valpolicella - Veneto				75.0
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Intense ruby red in colour with violet notes. Warm, spicy powerful bouquet with intense aromas of cherry, bitter almond and vanilla. Full, rich and velvety on the palate.