

Chef Giovanni Tonight's Suggestions

Tonno Peperonato \$ 24.00

Seared pepper corned Ahi tuna, served sliced and garnished with Arugula and grape tomatoes, finished with drizzling of Dijon honey mustard and lemon infused olive oil.

Burrata \$ 28.00

Fresh Italian cheese consisting of solid mozzarella outer shell with shredded mozzarella and cream filling served on a bed of pesto flanked by Roman artichokes and speck (Italian prosciutto)

Zuppa di Peperoni Rossi e Pomodori Arrostiti

Cup \$6.00 ~ Bowl \$9.00

A savory combination of pureed roasted peppers and tomatoes with sautéed onions, fresh basil and a touch of cream served garnished with a dollop of goat cheese.

Gio's Carbonara \$ 29.00

Homemade black peppered fettuccine tossed in a reduction of creamy gorgonzola with garlic, artichokes hearts, imported Italian prosciutto, hot red pepper flakes, Parmigiano finished with ground black pepper and fresh cut parsley.

Add Chicken \$ 4.00 ~ Sausage \$ 5.00 ~ Shrimp \$ 10.00 ~ Scallops \$ 20.00.

Ravioli di Mare Rugoletta \$ 32.00

Homemade lobster meat filled ravioli, east coast black mussels served in a spicy white wine, garlic, virgin olive oil and marinara sauce finished with Arugula and salted dry ricotta cheese shavings.

Add: Shrimp \$ 10.00 ~ Scallops \$ 20.00

Pollo Vesuvio Originale \$ 26.00

Half chicken on the bone baked in original and traditional style Vesuvio sauce with potatoes heavy garlic, white wine, oregano, fresh rosemary.

Mahi Barolo \$ 36.00

Succulent Mahi – Mahi fillet sautéed then baked topped with an onion, spinach roasted red peppers, Barolo wine, mascarpone cheese and a touch of marinara reduction served with asparagus and mashed potatoes.