



5201 Shaw Avenue, Saint Louis, MO 63110
314.772.5958

ANTIPASTI FREDDI

Caponata di Melanzane con Peperoni Rossi Arrostiti

Cold stew of eggplant with capers, olives, onions and balsamic vinegar

Antipasto Italiano

A variety of imported cheeses, olives, prosciutto, mortadella, genoa salami and grilled vegetables

Carpaccio di Manzo con Parmigiano e Gocce di Tartufo

Carpaccio of beef, shaved parmigiano, truffle and lemon vinaigrette

Prosciutto di Parma e Mozzarella Fresca

Prosciutto and fresh mozzarella

Salmone Affumicato con Mascarpone

Norwegian smoked salmon with mascarpone cheese and capers

ANTIPASTI CALDI

Zuppa del Giorno

Soup of the day

Calamari e Zucchini Fritti

Squid and zucchini lightly dusted with semolina flour and flash fried

Cannellone Amalfitano

Homemade tube pasta stuffed with veal, vegetables finished with Bolognese and Bechamel sauce

Gamberoni con Salsa Cognac

Jumbo shrimp and roasted garlic in a brandy cream sauce

Polpette Molisana

Veal, beef and pork meatball served with tomato puree

INSALATE

Insalata di Cesare

Traditional homemade Caesar Salad

Insalata della Casa

Assorted greens, cherry tomatoes, and sweet red onions with extra virgin olive oil vinaigrette

Mozzarella Caprese con Pesto

Beefsteak tomato with Bufala mozzarella, fresh basil pesto with extra virgin olive oil and balsamic vinegar

Giovanni's on the Hill

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LA PASTA E RISOTTO

Pappardelle alla Bella Oprah

Pasta created for Oprah Winfrey on her last visit to Giovanni's - Wide, flat noodles with fresh tomato, basil pesto, and imported ricotta cheese

Lasagnetta di Melanzane

Traditional lasagna with fresh Ricotta cheese, parmigiano cheese, ground beef and fresh tomato

Linguine alle Vongole Veraci

Linguine with cultivated white water clams and roasted garlic in a white wine sauce

Cannellone Amalfitana

Homemade tube pasta stuffed with veal, vegetables finished with Bolognese and Bechamel sauce

Bucatini all'Amatriciana

Tubular pasta with pancetta, sweet onion, tomato, and aged Pecorino cheese

Fettucine alla Romana con Prosciutto

Homeade fettucine noodles with Prosciutto di Parma and fresh Parmigiano cheese

Farfalline del Presidente Reagan

Bowtie pasta with flakes of salmon and parmigiano cheese in cream sauce
This pasta was created for President Ronald Reagan in August 1981

Rigatoni con Gambaretti al Forno

Oven baked Rigatoni pasta with rock shrimp, zucchini and fresh tomato

Capellini con Aglio e Olio

Thin spaghetti with extra virgin olive oil, fresh garlic and Parmigiano cheese

Gnocchi con Ricotta e Peperoncino

Potato dumplings with Ricotta cheese, fresh tomato sauce and red peppers

Risotto con Aragosta

Arborio rice with lobster and fresh tomato



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SPECIALITÀ ITALIANE

Scaloppini di Vitello del Giorno

Veal scaloppini of the day

Veal Saltimbocca alla Giovanni's

Scaloppini of veal with fresh sage, prosciutto, fontina cheese in a white wine sauce

Costoletta di Vitello al Tartufo Nero

Marinated, grilled veal chop with black truffle sauce

Veal Cotoletta alla Parmigiana con Melanzane

Veal cutlet with fresh tomato sauce, fontina cheese and eggplant

US Prime New York Strip Steak alla Siciliana

16oz prime beef strip steak lightly breaded and grilled

Filetto di Manzo alla Griglia con Funghetti Trifolati

Grilled filet with sauteed wild mushrooms and fresh rosemary

Petto di Pollo alla Parmigiano

Chicken breast with fresh tomato and parmigiano cheese

Involtini di Pollo alla Presidente Bush

Chicken breast stuffed with prosciutto, asiago cheese, and spinach, dusted in bread crumbs

IL PESCE

Pesce del Giorno

Fresh fish of the day

Salmone alla Fina

Grilled fresh salmon filet marinated in extra virgin olive oil and lemon with seasoned breadcrumbs
Served over bed of sauteed baby spinach

Aragosta al Capriccio

Chunks of South African lobster tail in delicate brandy cream reduction

Grigliata di Scampi Dorati

Grilled jumbo prawns, marinated in extra virgin olive oil, garlic, and lemon with seasoned breadcrumbs

Pesce Spada alla Ghiotta

Grilled center cut filet of swordfish finished with rock shrimp and cherry tomato wine reduction