



# Giobanni's

of Covent Garden

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## ANTIPASTI

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### BURRATA V

100% Buffalo mozzarella filled at the center with cream of buffalo served with sliced cherry tomato, fresh basil leaves and cold pressed olive oil 14

### ARANCIA DI SICILIA V

Sliced Sicilian orange salad with fennel, Tropea red onions, olives, oregano, drizzle olive oil and red wine vinegar 12

### VERDURE ALLA GRIGLIA V

Grilled vegetables, fennel, zucchini, mushrooms asparagus, cherry tomatoes and peppers served with a drizzle of Sicilian extra virgin olive oil and fresh basil 11

### BIANCHETTI

Fresh whitebait fried in Lugurian light olive oil 14

### RUCOLA E PARMIGIANO V

Wild rocket salad with shavings of parmesan with a drizzle of Sicilian lemon juice and cold pressed olive oil 12

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## PASTA

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### ZIO TITINO

Fedellini pasta with onion, eggs, parmigiano, garden peas and lightly smoked guanciale (Italian smoked bacon) 15

### PAPPARDELLE MAZZARA DEL VALLO

Flat ribbon pasta with sliced king prawns, Pachino tomatoes sauce, sautéed in Grecanico white wine and a hint of fresh chilli 21

### ORECCHIETTE CON BROCCOLI V

Shell shaped pasta with broccoli, garlic and chilli 13

### LASAGNA

lasagne sheets baked with beef ragu, béchamel sauce and parmesan 14

### PACCHERI CON CINGHIALE

Large ribbed tubes with wild boar ragu sauce 14

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## CARNE E PESCE

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### SALSICCIA AI FERRI

Sicilian roasted pork sausages with wild fennel from Agrigento served on a bed of fresh lentils 16

### POLLO AL BURRO E PEPERONCINO

Breast of chicken with herbs glazed in butter sauce, and fresh chilli 16

**FETTINA CON ORIGANO** Thin beef steak with garlic, fresh Sicilian oregano and cold pressed olive oil 18

### PESCE SPADA IMPANATO

Breadcrumbs swordfish steak, with pachino cherry tomatoes, garlic, San Michele di Ganzaria oregano and Sicilian lemon zest 26

### BRANZINO CON ROSMARINO ALLA GRIGLIA

Grilled whole fresh seabass with rosemary and garlic 24

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## CONTORNI

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### INSALATE DI STAGIONE

Seasonal mixed or green salad 6

### ZUCCHINE FRITTE

Fried courgettes 4.50

### BROCCOLI E AGLIO

Broccoli sauteed in garlic 4

### POMODORINI E CIPOLLA DI TROPEA

Pachino tomatoes with sliced red Tropea onions, ripped basil leaves and a drizzle of extra virgin olive oil 6.50

### PATATE al FORNO

Potato wedges baked in olive oil and fresh rosemary 4.50

### PANE E OLIO

Bread and olive oil £2 pp



**Giovanni's**

of Covent Garden

**DOLCE E FORMAGGIO**

**PANNA COTTA**

Home made vanilla panna cotta. 7.50

**CANNOLO**

Tube shaped pastry shell filled with sweet ricotta with candied orange, lemon peels and Modica dark chocolate 8.50

**ARANCIA ALLO ZIBIBBO**

Sliced Sicilian oranges marinated in Zibibbo sweet wine 8.50

**TIRAMISU DELLA CASA**

Traditional Italian cake made with finger biscuits, coffee, Marsala wine, mascarpone, sugar and egg 7

**FORMAGGIO SICILIANO MISTO**

Sicilian cheeses, pecorino, provola Iblea, ricotta fresca, tumazzo Modicano with honey and walnuts 13.50

**AFFOGATO**

Scoop of vanilla ice cream 'drowned' in a shot of hot espresso coffee 6.50

**BAR**

**ESPRESSO CAFFÉ**

Espresso coffee 3.50

**CAMOMILLA**

Camomile tea 3.50

**NON ALCOLICHE**

Still/Sparkling water 750ml 3.95

Orange Juice 4

Soft drinks 3.50

**BICCHERI DI VINO 185ml**

Glass of house red or white wine 7

Glass of Pinot Grigio 8

Glass of Montepulciano 8.50

**PROSECCO**

Glass of Prosecco 9.50

**BIRRA 330ml**

Moretti Beer 5.50

Messina 5.50

Peroni 5.50

Ichnusa 5.50

**APERITIVI**

**NEGRONI**

Red vermouth, Campari and Italian gin on ice 12

**APEROL SPRITZ**

Prosecco, Aperol, soda water 12

**PROSECCO**

Valdobbiadene Prosecco 9.50

**LIQUORI**

Amaro del capo 8	Limoncello 7
Amaro lucano 8	Malvasia 7
Averna 8	Marsarla 7
Cynar 8	Montenegro 8
Fernet branca 8	Ramazzotti 8
Frangelico 8	Zibibbo 7

**GRAPPA**

Grappa San Michele 9
Grappa Jacopo Poli 15
Grappa barricata 13