



Giovanni's

of Covent Garden

ANTIPASTI

CECI IN BRODO **V**

Freshly made whole chickpeas cooked in vegetable broth and fresh rosemary. 9

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** 'Patti LuPone'

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 Ligurian light olive oil. 14

TAVOLETTA DEL CONTADINO

Platter of saffroned pecorino cheese, dolcelatte, parmigiano, salami, mortadella, olives and sundried tomatoes. 17

PASTA

ZIO TITINO

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

SPAGHETTINI AL POMODORO FRESCO

Thin spaghetti with freshly made tomato sauce and ripped basil. The Italian classic! 14

PACCHERI CON CINGHIALE

Large ribbed tubes with wild boar ragu sauce. 14

ORECCHIETTE CON BROCCOLI **V**

Shell shaped pasta with broccoli, garlic and chilli. 13

LASAGNA

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

CARNE E PESCE

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

POLLO ALLE ERBE E PEPERONCINO 'Paul Feig'

Breast of chicken pan fried with herbs, chilli and cold pressed olive oil. 16

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

PESCE SPADA IMPANATO Breadcrumbed swordfish steak, with pachino cherry tomatoes, garlic, San Michele di Ganzaria oregano and Sicilian lemon zest. 26

SARDINE GRIGLIATE CON AGLIO

Fresh grilled sardines with garlic and Sicilian oregano. 16

BRANZINO ALL'ACQUA PAZZA

Fillets of seabass cooked in Pachino tomatoes, Etna bianco wine and fresh parsley. 23

CONTORNI

SIDE DISHES

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



Giobanni'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

GELATO della CASA

Artisian vanilla ice cream. 6.50

ESPRESSO CAFFÉ

Espresso coffee. 3.50

CAMOMILLA

Camomile. 3.50

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

PANETTONE

Slice of panettone served with artisan mandarin marmalade and segemnets. 8.50

BAR

ACQUA MINERALE 75CL

Still and Sparkling water 3.95

ARANCIATA

Orange Juice 4

NON ALCOLICHE

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 330CL

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 Glass

LIQUORI

Amaro del capo 8

Amaro lucano 8

Averna 8

Cynar 8

Fernet branca 8

Frangelico 8

Limoncello 7

Malvasia 7

Marsarla 7

Montenegro 8

Ramazotti 8

Zibibbo 7

GRAPPA

San Michele 10

Tardiva Bottega 14

Barricata 15

Ben Rye 19

Jacopo Poli 20

Nonino 29

Sassicaia 40