



# Giovanni's

of Covent Garden

LONDON

## Our philosophy

is authentic Italian – Sicilian cuisine, using the finest ingredients that we personally source to use in our treasured recipes that have been passed down from generation to generation.

As a small family run restaurant we have developed incredible relationships with our suppliers and producers over many decades allowing us the knowledge and benefit of obtaining premium produce.

All our dishes are cooked in extra virgin olive oil or Irish grass fed butter ensuring taste and authenticity is retained which brings out the delicate flavours of the herbs and ingredients.

Every detail is important to us. Even the salt on your table is from the sea in Sicily ensuring it is flavoursome and high in minerals.

Eating at Giovanni's is just like my Nonna cooking for us all.

Pino Ragona

## PER IL TAVOLO For the table

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**PANE V** Bread served with chopped tomato, celery, and basil in extra virgin olive oil *per person* 3

**AGLIO V, VE & GF**  
Sicilian garlic marinated in vinegar, extra virgin olive oil and chilli flakes. 7.50

**POMODORI SECCHI V, VE & GF**  
Sicilian sundried tomatoes in cold pressed extra virgin olive oil, Lipari capers and fresh basil. 8.50

**OLIVE DI SICILIA V, VE & GF**  
Distressed Sicilian black olives. 7.50

**TAVOLO MISTO V, VE & GF**  
Plate of garlic, olives and sundried tomatoes. 13

## ANTIPASTI

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**CREMA DI POMODORO V**  
Freshly prepared cream of tomato soup with a drizzle of fresh double cream. 13

**PASTA E FAGIOLI "FRANK SINATRA" V**  
Fagioli beans in vegetable broth with cubetti pasta 13

**BIANCHETTI**  
Crispy fried whitebait served with a spicy tomato sauce. 17

**CALAMARI FRITTI**  
Calamari and thin sliced zucchini, fried and served with spicy tomato sauce. 18

**CARPACCIO DI PESCE SPADA GF**  
Wafer thin sliced fresh sword fish marinated in extra virgin olive oil, freshly squeezed Sicilian lemon juice and dill with a hint of fresh chilli. 27

**ARANCIA ALLA PATTI LU PONE V, VE & GF**  
Sliced Sicilian orange salad with fennel, Tropea red onions, olives, oregano, mint, drizzle olive oil and red wine vinegar. 15

**TAVOLETTA DEL CONTADINO GF**  
Platter of Italian cheeses, ricotta, pecorino, and parmesan. Slithers of grilled pepper, salami, mortadella, olives, and sundried tomatoes. 19.50

**BURRATA ARTIGIANA V, GF**  
Buffalo milk mozzarella served with sliced datterini tomatoes, fresh basil leaves and cold pressed olive oil 16.50

**MELANZANE AL FORNO GF, V**  
Sliced baked aubergines topped with fresh tomato, Grana Padano cheese and fresh basil 16.50

**VERDURE ALLA GRIGLIA V, VE & GF**  
Grilled vegetables, fennel, zucchini, mushrooms, asparagus, Pachino tomatoes and grilled peppers served with a drizzle of Sicilian extra virgin olive oil 15

# PASTA

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## **PENNETTE CON POMODORO FRESCO\* V & VE**

Pennette with fresh tomato sauce and ripped basil. 19

## **ORECCHIETTE CON BROCCOLI\* V & VE**

Shell shaped pasta with broccoli, garlic and fresh chilli. 19

## **VERMICELLI ALL'AGLIO, PEPERONCINO E POMODORO\* V**

Fine spaghetti with Sicilian garlic, olive oil and fresh chilli in a tomato sauce 24

## **RAVIOLI CON RICOTTA E SPINACI V**

Freshly made ravioli filled with fresh ricotta and young spinach leaves, sautéed in grass fed butter and fresh sage. 24

## **SPAGHETTI CASA NOSTRA \***

Spaghetti with slightly smoked guanciale (prime Italian smoked bacon), Sicilian egg yolk, pecorino cheese and crushed peppercorns. 24

## **MEZZE MANICHE CREMA E FUNGHI\***

Mezze maniche tube pasta with cream, parmesan and mushrooms sautéed in grass fed butter. 24

## **PAPPARDELLE CON CINGHIALE\***

Flat ribbon pasta with wild boar ragù sauce. 25

## **LASAGNE DELLA ZIA MARIA**

Slow oven baked beef ragù with béchamel sauce and parmesan. 25

## **FUSILLI CON TONNO DI FAVIGNANA \***

Fusilli with Sicilian tuna marinated in extra virgin olive oil, garlic, capers, chopped celery, parsley, flakes of fresh chilli and a splash of Regaleali white wine. 27

\* All pasta with the exception of ravioli and lasagne can be swapped for a gluten free alternative

Dishes may contain allergens. if you have any dietary requirements please speak to a member of staff  
Minimum charge £19pp food only

# CARNE

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<b>POLLO “ALLA PAUL FEIG” GF</b>	
Breast of chicken pan fried with herbs, chilli and Irish grass fed butter.	25
<b>SALSICCIA AI FERRI GF</b>	
Sicilian roasted pork sausages with wild fennel served on a bed of fresh lentils.	27
<b>FEGATO CON GUANCIALE GF</b>	
Sliced dutch calves liver with smoked guanciale (prime Italian smoked bacon).	36
<b>VITELLO SALTIMBOCCA</b>	
Veal escalopes, wrapped in sage and San Daniele prosciutto, pan fried in grass fed butter and Pecorino white wine	36
<b>FETTINA ALLA PIZZAIOLA GF</b>	
Thin cut sirloin steak cooked in tomato sauce, fennel seeds, diced black Sicilian olives and Lipari capers.	36

## CONTORNI Sides

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<b>PATATE AL FORNO V, VE &amp; GF</b>	
Oven baked potato wedges.	6
<b>BROCCOLIE AGLIO V, VE &amp; GF</b>	
Broccoli sauteed in garlic.	6
<b>SELEZIONE DI INSALATE V, VE &amp; GF</b>	
Seasonal mixed or green salad.	6.50
<b>ZUCCHINE FRITTE V</b>	
Fried battered courgettes.	6.50
<b>POMODORINI E CIPOLLA DI TROPEA V, VE &amp; GF</b>	
Pachino tomatoes with sliced red Tropea onions, ripped basil and a drizzle of extra virgin olive oil.	7.50

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# PESCE

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## BRANZINO ALL'ACQUA PAZZA GF

Seabass fillets cooked in Pachino tomatoes, Etna bianco wine and fresh parsley 31

## TONNO DI FAVIGNANA ALLA GRIGLIA GF

Grilled fresh tuna steak with lemon zest and Lipari capers. 34

## GAMBERONI IMPERIALI

Freshly grilled Imperial King prawns served with a Le Segreta white wine, lemon sauce and freshly chopped parsley. 34

## PESCE SPADA CROLLALANZA

Breadcrumbs swordfish steak with Pachino cherry tomatoes, garlic, San Michele di Ganzaria oregano and Sicilian lemon zest. 35

# CONTORNI Sides

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## PATATE AL FORNO V, VE & GF

Oven baked Potato wedges. 6

## BROCCOLIE AGLIO V, VE & GF

Broccoli sauteed in garlic. 6

## SELEZIONE DI INSALATE V, VE & GF

Seasonal mixed or green salad. 6.50

## ZUCCHINE FRITTE V

Fried battered courgettes. 6.50

## POMODORINI E CIPOLLA DI TROPEA V, VE & GF

Pachino tomatoes with sliced red Tropea onions, ripped basil and a drizzle of extra virgin olive oil. 7.50

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# DOLCE E FORMAGGIO

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## TIRAMISU DELLA CASA V

Traditional Italian cake made with finger biscuits, coffee, Marsala wine, mascarpone, sugar and egg. 9.50

## BUDINO DI CIOCCOLATA V

Warm chocolate pudding with a melted chocolate centre and drizzle of cream 9.50

## AFFOGATO V

Scoop of vanilla ice cream “drowned” in a single shot of hot espresso coffee. 10.50

## I NOSTRI GELATI V

A choice of Vanilla, Strawberry, Chocolate ice cream or lemon sorbet, Sicilian blood orange sorbet 11

## PANNA COTTA V, & GF

Home made vanilla panna cotta topped with freshly made berry compote 10.50

## CANNOLO

Tube shaped pastry shell filled with sweet ricotta with candied orange and lemon peels and dark chocolate flakes. 11.50

## ARANCIA ALLO ZIBIBBO V, VE & GF

Sliced Sicilian oranges marinated in Zibibbo sweet wine. 10.50

## FORMAGGIO MISTO

Pecorino, provola, parmigiano, dolcelatte and ricotta served with honey and walnuts 14.50

## GELATO UBRIACO V

Vanilia ice cream topped with dried Pantelleria grapes that have been rehydrated in a grappa and other local Sicilian spirits 16

## PEZZETTO SICILIANO V

Multi flavoured wedge of Sicilian styled ice cream 11

# CAFFÉ E TISANE

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## ESPRESSO CAFFÉ

Espresso coffee. 4.50

## AMERICANO

Black filter coffee. 4.50

## TISANE

Tea, Camomile, Fresh mint. 4.50

## ESPRESSO CORRETTO

Espresso coffee with half a shot of grappa 12.50

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# **Giovanni's**

10 Goodwin's Court, Covent Garden, London WC2N 4LL  
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