



## Cafe Giovanni Menu

### Small Plates

*Chef Duke's Oven Baked Cheesy Garlic Bread with Marinara  
Hot and Fresh from the Oven! \$8.95*

*Bruschetta*

*Oven Baked Bread with a Chef Duke-Style Relish & Topped with Cheese \$9.95*

*Fried Green Tomatoes*

*Served with Creole Remoulade Sauce \$12.95*

*Tuscany Asparagus*

*Wrapped in Prosciutto, Stuffed With Mozzarella,*

*Fried & Served with Sun-Dried Tomato Pumpkin Seed & Basil Pesto's \$12.95*

*Eggplant LoCicero*

*Fried Medallions of Eggplant with Louisiana Shrimp & Oysters*

*In a Vodka Dill Cream Sauce \$14.95*

*Oysters Giovanni*

*Chef Duke's Award-Winning Oysters*

*Lightly Fried & Served on a Stained Glass of Five Sauces \$13.95*

*Chef Duke's Three Mini Alligator Meatballs*

*With Spicy Alfredo Sauce \$14.95*

*Assorted Italian Meat Plate*

*Fresh Assortment of Italian Meats! \$19.95*

*Spicy Caprese Seafood Plate*

*Louisiana Crawfish & Shrimp in a Spicy Aioli Sauce*

*Over a Sliced Tomato & Mozzarella \$16.95*

*Giovanni's Cannelloni*

*Stuffed with Beef, Pork, Veal, Cheese, Eggplant & Pine Nuts \$15.95*

### Salad

*Insalate Caprese*

*Sliced Tomatoes with Sliced Mozzarella, Two Pestos & Honey Balsamic Vinaigrette \$8.95*

*Chopped Italian Salad*

*Iceberg Lettuce, Olive Oil, Cucumbers, Tomatoes, Olivata, Chopped Boiled Egg, Apple Wood Smoked Bacon, Asparagus, Artichokes, Asiago Cheese  
& Creamy Italian Dressing \$8.95*

*Caesar Salad*

*With Garlic Croutons \$9.95*

*New Orleans Wedge Salad*

*Tomatoes, Blue Cheese Crumbles, Marinated Red Onions, Balsamic Vinaigrette  
Apple Wood Smoked Bacon & Blue Cheese Dressing \$8.95*

*Seafood/Avocado Salad*

*Louisiana Crabmeat Stuffed Half Avocado, Grilled Shrimp,  
Vine Ripe Tomatoes & Balsamic Honey Vinaigrette \$17.95*



## *Pasta*

### *Spaghetti Carbonara*

*Caramelized Onions, Bacon, Pancetta, and egg yolks In a Light Cream Sauce \$19.95*

### *Chef Duke's Meatballs & Spaghetti*

*Chef Duke's Famous Meatballs with Mariana and Spaghetti \$22.95*

### *Spaghetti a la Bolognese*

*A Rich Meat Tomato Sauce Prepared with Fresh Ground Beef, Pork and Veal. \$21.95*

*Fettuccine with Alfredo \$19.95*

*A Cream Sauce Made with Egg Yolks Parmesan & Romano Cheese*

*Panêed Chicken - \$24.95 or Veal - \$26.95*

## *Entrée*

### *Quattro Formaggio al Forno*

*Sautéed Breaded Veal, Chicken or Eggplant Baked to a Golden Brown  
With Marinara & Four Cheeses, Served with Penne Tossed in a Rosé Sauce  
Veal \$25.95 – Chicken \$23.95 – Eggplant \$22.95*

### *Shrimp Fra Diavolo*

*Sautéed Louisiana Shrimp Tossed in a Spicy Tomato Sauce with Cheesy Orzo Pasta \$23.95*

### *Southern Style Louisiana Voodoo Shrimp*

*3x Gold Medal Winner*

*Sautéed Louisiana Shrimp in a Sweet & Spicy Sauce,  
Portabella Mushroom, Fried Green Tomato & Creamy Corn Grits \$26.95*

### *Duck Classico*

*Twice Cooked, Roasted Half Duck, Served with a Sweet Marsala, Roasted Honey Garlic Glaze & Roasted Apple Smoked Bacon,  
Garlic Mashed Potatoes \$28.95*

### *Fire Roasted Duck Decatur*

*Sautéed Louisiana Shrimp, Marinated Cajun Duck Breast  
& Spicy Tasso-Mushroom Sauce \$28.95*

### *Pesce Venetian*

*Fire Roasted Fresh Fish of the Day with Artichokes, Mushrooms  
Louisiana Lump Crabmeat & a Sage Brown Butter Sauce, Served with Citrus Risotto \$27.95*

### *Duke's Filet*

*Fire Roasted Filet Mignon with a Brandy & Green-Peppercorn Sauce  
& Served with Roasted Apple Smoked Bacon, Roasted Garlic Mashed Potatoes \$32.95*

*Menu items and prices subject to change without notice.*

**18% GRATUITY MAY BE ADDED TO TABLES OF 8 OR MORE. PLEASE, NO SEPARATE CHECKS**