



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 \$22.95

Chef Duke's Famous Meatballs with Mariana and Spaghetti

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

Panéed 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*

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