

Reheating Guidelines



4 Church Street, Ramsey, NJ 07446
201-825-5837 ~ www.giovannascafe.com

Filet Mignon

Preheat oven to 400°F. Filet Mignon has been seared. Place Filet Mignon in oven at 400°F. Cook until it reaches your favorable internal temperature. Cooking time varies from 22 minutes to 34 minutes depending on how you like it cooked. You must check with a thermometer for internal temperature.
Rare: 120-125° - Medium Rare: 130-135° - Medium 135-145° - Medium Well 145-155° - Well 160-165°

Flank Steak

Place Flank Steak in oven at 400°F. Cook until it reaches your favorable internal temperature. Cooking time varies from 22 minutes to 34 minutes depending on how you like it cooked. You must check with a thermometer for internal temperature.
Rare: 120-125° - Medium Rare: 130-135° - Medium 135-145° - Medium Well 145-155° - Well 160-165°

Grilled Salmon

Preheat oven to 275°. Cover the fish loosely with foil and put in the oven for about 15 minutes, until the salmon reaches an internal temperature of 125°F to 130°F

Chicken Parmigiana

TO COOK: Preheat oven to 400°. Bake for 15-20 minutes, or until cheese is bubbling and melted, and the chicken is completely cooked through.

TO REHEAT: Preheat oven to 350° and reheat covered for 20 minutes, uncovered for 5 minutes

Mashed Potatoes

Preheat oven to 350°, cover loosely with foil and heat for 15-20 minutes stirring occasionally.

Eggplant Rollatini

TO COOK: Preheat oven to 400°. Bake for 15-20 minutes, or until cheese is bubbling and melted, and the chicken is completely cooked through.

TO REHEAT: Preheat oven to 350° and reheat covered for 20 minutes, uncovered for 5 minutes

Vegetables

Preheat oven to 350°. Remove the top. Cover loosely with foil and heat for 20 minutes.

Eggplant Parmigiana

Preheat oven to 350° and reheat covered for 20 minutes, uncovered for 5 minutes

Classic or Vegetable Lasagna

TO COOK: Preheat the oven to 375°F. Cover with foil and cook for 40 minutes. Remove foil and cook for additional 5-8 minutes until cheese is lightly browned. Remove from oven. Let lasagna set.

TO REHEAT: Preheat the oven to 350°F. Cover with foil and cook for 30 minutes. Remove foil and continue cooking for another 5 minutes. Remove from oven. Let lasagna set.

Manicotti, Rigatoni, Penne Vodka, Ziti, Cavatelli, Mac 'n' Cheese, Orecchiette

TO REHEAT: Preheat the oven to 350°F. Cover with foil and heat for 15 minutes. Remove foil and continue cooking for another 5 minutes or until heated through

Fromage Brie

TO COOK: Preheat oven to 325°. Place in center of over, uncovered, bake for 30 minutes or until

Since oven temperatures vary, please use your discretion when cooking and reheating

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bubbly.

Stuffed Mushrooms

TO COOK: Preheat oven to 375°. Bake, uncovered, until filling is heated through and golden on top, about 25 minutes.

Spanakopita

TO COOK: preheat oven to 325°. Bake the spanakopita, uncovered, for 30 minutes.

TO REHEAT: preheat oven to 325°. Reheat the spanakopita, uncovered, for 15 minutes.

Meatballs

TO REHEAT: Preheat oven to 350°, keep tray of meatballs covered with foil and reheat for 30 minutes.

Rice Balls

TO REHEAT: Preheat oven to 325°. Reheat the rice balls, uncovered, for 20 minutes.

Crab Cakes

TO REHEAT: Preheat oven to 325°. Reheat the crab cakes, uncovered, for 10-15 minutes

Buon appetitto!

With Love from Our Family to Yours