

# Lunch

## PASTA

**Rigatoni alla Siciliana..... \$13.95**

Rigatoni pasta with eggplant and mozzarella sautéed in our signature tomato sauce and topped with basil.

**Pasta alla Papa ..... \$13.95**

Cauliflower sautéed with fresh green scallions, garlic and olive oil served over pasta, finished with toasted bread crumbs and grated parmigiano cheese.

**Orecchiette..... \$13.95**

Small hand rolled pasta with sweet roasted sausage and sautéed broccoli di rabe delicately tossed with a little kick.

**Gluten free pasta available. ✓ .....Add \$2.50**

## MAIN DISHES

**Giambotta..... \$12.95**

Oven roasted chunks of potatoes, zucchini, eggplant, peppers, sweet onions and tomatoes tossed with garlic infused olive oil.

**Hot or sweet sausage for an additional ..... \$2.00**

**Chicken alla Fallacaro\*\* ..... \$12.95**

Lightly breaded chicken cutlet topped with baby arugula and cherry tomatoes drizzled with an olive oil and lemon vinaigrette.

**\*\*We use local Goffle Brook Farm raised chicken.**

**Stuffed Flank Steak ..... \$16.95**

Butterflied flank steak filled with sautéed baby spinach, Fontina cheese and garlic, braised in Madeira wine and mushroom sauce, served with mashed potato and vegetable.

## CIABATTA SANDWICHES\*

**Meatball Parmigiano ..... \$12.95**

Homemade meatballs prepared with our special blend of finely chopped meats simmered in our signature tomato sauce and topped with fresh mozzarella.

**Chicken Parmigiano\*\* ..... \$12.95**

Lightly breaded chicken cutlet topped with our signature Homemade tomato sauce and fresh mozzarella.

**Sausage, Peppers & Onions ..... \$12.95**

Sweet and hot Italian Sausage sautéed with sweet Vidalia onions.

**Grilled Chicken\*\* ..... \$12.95**

Herb marinated grilled chicken topped with arugula, melted Fontina cheese and shallot mayonnaise spread.

**Grilled Vegetable ..... \$12.95**

Thin sliced eggplant, zucchini, red peppers and caramelized red onions with a thin spread of goat cheese, drizzled with a sweet balsamic dressing.

**\*All served on classic Ciabatta bread from Balthazar Bakery.**

**\*\*We use local Goffle Brook Farm raised chicken.**

**FOCACCIA SANDWICHES..... \$12.95**

Half a sandwich served with garden house salad or cup of soup.

**✓Gluten Free \$14.95**

**Any other side salad is an additional ..... \$2.75**

### Select from:

- Ham
- Mortadella
- Hot & Sweet Soppressata

- Prosciutto....\$2.00 extra
- Roasted Peppers
- Mozzarella
- Tomatoes

### Dressings:

- Basil Pesto Spread
- Balsamic Vinaigrette

# Beverages

100 % Fresh Squeezed Orange Juice..... \$4.95

Grapefruit Juice ..... \$3.00

Cranberry Juice ..... \$3.00

Apple Juice..... \$3.00

Tomato Juice..... \$3.00

Fresh Brewed Iced Tea..... \$3.50

Chocolate Milk..... \$3.50

Bottled Water ..... \$1.50

Snapple Ice Tea..... \$2.50

Soda ..... \$2.00

Seltzer..... \$2.00

## Signature Coffee

Freshly Brewed Coffee..... \$2.50

Decaffeinated Coffee..... \$2.50

Fresh Brewed Iced Coffee ..... \$3.00

Single Espresso..... \$3.00

Double Espresso..... \$4.50

Café Macchiato ..... \$3.50

Café Latte..... \$3.50

Cappuccino ..... \$4.00

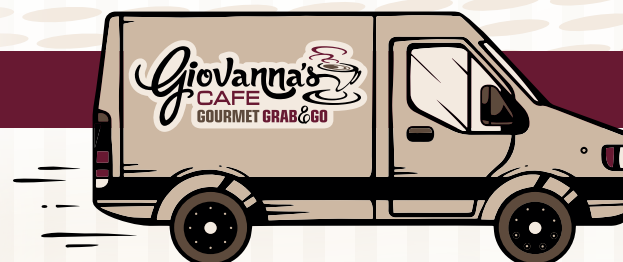
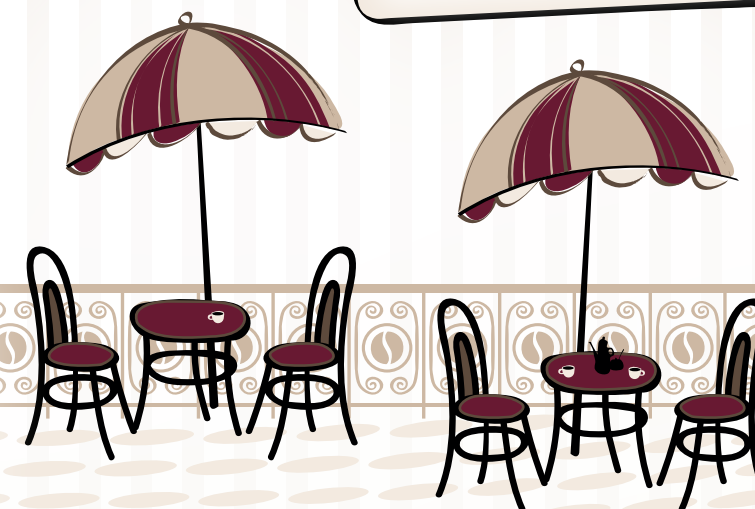
Hot Chocolate ..... \$2.50

Assorted Tea Flavors ..... \$2.50

# Giovanna's

## CAFE

**Take ME Home**  
**EVER CRAVE GIOVANNA'S**  
**FOR DINNER?**  
**COME SEE WHAT'S COOKING AT**  
**GIOVANNA'S GOURMET GRAB & GO**  
**Located Next Door**  
**SEE OUR FULL MENU SPECIALS ONLINE**



**CATERING MENU AVAILABLE**

**FREE DELIVERY IN RAMSEY** (\$20 minimum order)

**www.giovannascafe.com**  



# Breakfast Favorites

## YOGURT COCKTAILS .....\$6.95

Choice of low-fat vanilla or Fage Greek yogurt, layered with fresh fruit, honey and natural crunchy granola. ✓

## OATMEAL .....\$5.00

Hot, creamy Steel Cut Oats with brown sugar and raisins. ✓ **Gluten Free \$6.50**

Add fresh berries for an additional ..... \$1.50

## FRESH FRUIT .....\$5.95

The finest fruit selections tossed with honey, lemon and fresh mint. ✓

## FARM FRESH EGGS\* .....\$7.50

Two local farm fresh eggs served your style, served with **Giovanna's Signature Home Fries.** ✓

Add American cheese for an additional ..... \$ .75

Add bacon, Taylor ham or link sausages

for an additional .....\$3.95

Add a turkey bacon for an additional .....\$4.95

Add corn beef & hash for an additional.....\$5.95

## OMELETS\*

### Cheesy Cheese Omelet ..... \$11.95

Variety of cheddar, mozzarella and Swiss. ✓

### Green Garden Omelet..... \$12.95

A sautéed blend of diced zucchini, peppers, mushrooms, onions and Vermont cheddar cheese. ✓

### La Florentina Omelet ..... \$12.95

Baby spinach sautéed with green scallions, mushrooms and feta cheese. ✓

### Live It Up Omelet..... \$12.95

Crispy bacon, caramelized onions and a blend of cheddar cheeses. ✓

### Viva L'Italia Omelet ..... \$12.95

Imported prosciutto chopped with red onions, grape tomatoes and fresh mozzarella cheese. ✓

### Lite and Lively Omelet ..... \$12.95

Fluffy egg whites with steamed broccoli, mushrooms, tomatoes and onions. ✓

### Custom Omelet .....\$12.95\*

Choice of 3 ingredients. ✓

\*Avacado is an additional \$1.50.

Add **EGG WHITES\*** only to any of

the omelets above for an additional ..... \$1.00

All omlets are served with **Giovanna's Signature Home Fries.**

Select your choice of English muffin, white, multi-grain, whole wheat, rye, pumpernickel or sour dough bread, served with our Homemade flavored whipped butter.

Add **Gluten free** bread for an additional ..... \$1.50



## STEAK & EGGS\* .....\$17.95

Certified 8 oz. Angus steak, seasoned with herb butter, served with 2 local farm fresh eggs, toast and **Giovanna's Signature Home Fries.**

## FRITTATA\* ..... \$12.95

Idaho potatoes, double cut bacon, eggs and creamy Fontina cheese, served with a side of fruit or salad.

## PANCAKES .....\$7.50/Short Stack \$5.50

Served with whipped butter. ✱ ✓ **Gluten Free \$7.50**

• Chocolate Chip Pancakes .....\$8.00

• Blueberry Pancakes.....\$8.95

## WAFFLES .....\$7.50

Thick Belgium crispy waffle, sprinkled with powdered sugar. ✱ ✓ **Gluten Free \$9.50**

## FRENCH TOAST ..... \$8.50/Short Stack \$6.50

Golden slices of thick brioche, custard dipped, dusted with powdered sugar. ✱ ✓ **Gluten Free \$9.50**

One seasonal fruit topping with whipped cream .....\$2.50

Add 2 eggs any style for an additional\*.....\$2.95

✱ All served with warm maple syrup.

## BREAKFAST SANDWICHES\*

Egg Sandwich..... \$4.50

Egg & Cheese Sandwich ..... \$5.00

Egg Sandwich with Bacon, Sausage or Taylor Ham.....\$6.95

Egg & Cheese Sandwich with Bacon, Sausage or Taylor Ham.....\$7.50

The Beast .....\$8.95

Bacon, egg and cheese with **Giovanna's Signature Home Fries** on a Kaiser roll.

The Mighty Beast ..... \$15.95

Sliced steak, egg and cheese with **Giovanna's Signature Home Fries** on Ciabatta bread.

Any breakfast sandwich on a Croissant for an additional... \$1.50

Add **Gluten Free** roll for an additional ✓ ..... \$1.50

Add a side of **Giovanna's Signature Home Fries** for an additional .....\$4.00

Add fresh avocado for an additional ..... \$1.50

Add fresh tomato for an additional ..... \$ .75

## AVOCADO TOAST ..... \$14.95 Each

Smashed avocado, arugula, tomato and 2 eggs your style, served on multi-grain toast with a side of fresh fruit.

\*We use local farm fresh eggs from Goffle Brook Farm.

# Appetizers

## COLD APPETIZERS

### Shrimp & Avocado... Small \$12.00/Large \$18.95

Fresh jumbo shrimp served with chunks of avocado and red onions, dressed in an olive oil, lemon vinaigrette.

## HOT APPETIZERS

### Nonna Maria's Peppers.....\$8.95

Roasted red peppers layered with provolone cheese, fresh tomato, fresh herbs and garlic.

### Mini Arancini .....\$8.95

Golden fried Arborio rice balls filled with a touch of sausage, peas and mozzarella, dipped in our signature tomato sauce.

### Eggplant Rollantini.....\$8.95

Thin sliced eggplant, filled with creamy, seasoned ricotta cheese, baked with our signature tomato sauce and mozzarella.

# Sensational Salads

### Garden House ..... \$10.95

Chopped romaine and iceberg lettuce, carrots, red and green peppers, vine-ripened tomatoes and cucumbers, tossed with our heavenly house vinaigrette.

### Classic Caesar Salad ..... \$12.95

Romaine lettuce, Homemade Focaccia croutons and shavings of imported parmigiano cheese, tossed with homemade Caesar dressing.

### Giovanna's Pick ..... \$12.95

Mixed organic greens, tuna fish, red onion, avocado, cherry tomato, cucumber and hard boiled egg, tossed with lemon vinaigrette.

### Strawberry Fields..... \$12.95

Strawberries, toasted sliced almonds, tomatoes and Vermont goat cheese, served over spinach and mixed field greens.

### Chef's Favorite ..... \$12.95

Sliced apple, sweet Gorgonzola, cranraisins and walnuts, over mescaline greens in a red wine vinaigrette.

### La Sorrentina ..... \$14.95

Juicy red tomatoes, fresh mozzarella, ripened avocado, red onion and grilled marinated chicken, served over mixed field greens.

Add grilled shrimp for an additional.....\$6.00

Add flank steak for an additional.....\$5.00

Add sliced chicken for an additional .....\$4.00

# Half & Half

### Half of Sandwich with Soup or Salad .....\$12.95

Half of sandwich with choice of garden salad or cup of soup.

Replace the garden salad with another type of salad for an additional ..... \$3.50

# Soups

### Old Fashion

### Chicken Soup ..... Cup \$3.95/Bowl \$5.95

Hand shredded chicken with fresh vegetables in a rich Homemade broth served with ditalini.

### Vegetarian Lentil..... Cup \$3.95/Bowl \$5.95

### Soup of the Day ..... Cup \$3.95/Bowl \$5.95

# Children's Menu

Silver Dollar Pancakes ..... \$4.50

Peanut Butter & Jelly .....\$4.00

Pasta with Sauce or Butter .....\$4.00

Grilled Cheese .....\$4.50

Chicken Fingers .....\$6.00

French Fries ..... \$2.50



# Add us to your Contacts!