GIOVANNI'S table

Antipasti

Salumi e Formaggi

GIOVANNI'S ITALIAN CHEESE AND CURED MEAT PLANK
Pickled vegetables

ZUPPA DEL GIORNO
Ask your waiter for today's soup

MOZZARELLA DI BUFALA
Heirloom tomatoes, fresh basil

GRIGLIATA DI POLPO
Grilled octopus, white beans, pancetta, fresh oregano, olive oil

PANCETTA DI MAIALE
Slow cooked pork belly, arugula, basil salad

COZZE CON BURRO
Steamed mussels, garlic, tomato, Pinot Grigio

INSALATA DI RUCOLA
Arugula, shaved Parmesan, Italian parsley, lemon vinaigrete

TONNO CRUDO*
Ahi tuna, pepperoncini, citrus olive oil, garlic chips

CARPACCIO DEL BOSCO*
Beef carpaccio, arugula, Italian parsley, shaved Parmesan

To view our menus, scan and tap the link on your screen

Piatti Principali

Pasta e Riso

All pasta is housemade and available in half and full portion

TAGLIATELLE ALLA CARBONARA*
Crispy pancetta, poached egg, carbonara sauce

GNOCCHI AL GORGONZOLA
Gorgonzola, creamed spinach

BUCATINI ALLA BOLOGNESE
Beef ragu, red wine, basil, San Marzano tomatoes, Parmesan

LINGUINE ALLE VONGOLE
Manila clams, garlic, Pinot Grigio

PASTA DEL GIORNO
Ask your waiter for today's offering

RISOTTO AI QUATTRO FUNGHI
Arborio rice, wild mushroom, mascarpone, truffle oil

Mare e Terra

MEDITERRANEAN BRANZINO
Fennel, fingerling potatoes, olive oil

FILETTO DI MANZO RUSTICO*
Filet mignon, roasted garlic potato purée, brocolini, Barolo sauce

GAMB ERETTI ALLA LIGURE
Grilled prawns, cherry tomatoes, garlic butter, Italian herbs, potato purée

OSSOBUCO ALLA PIEMONTESE
Braised veal ossobuco, soft polenta, green beans

"ROYAL" PORCHETTA
Slow-roasted pork belly, apple and watercress salad, natural jus

MELANZANE ALLA PARMIGIANA
Baked eggplant, San Marzano tomato, mozzarella and basil

*Consuming raw or undercooked meats, seafood, shellfish, eggs or poultry may increase your risk of foodborne illness, especially if you have medical conditions.

Please inform your server of your food allergies, intolerances or dietary needs. Small supplies in restaurant galleys and wood fired ovens may contain traces of nuts, seeds, or other allergens and intolerances, please ask your waiter.

An 18% gratuity will be added on certain parties of moderate size. Visit www.myrfc.com/gratuities for details.