



Address: 117 Decatur Street
New Orleans, LA 70130

Phone: (504) 529-2154

Fax: (504) 529-3352

Web: www.cafegiovanni.com

Hours: Dinner 7 nights a week
5:30-10:00

Reservations: Recommended but not required

Cuisine: New World Italian

Dress: Tennis to Tuxedo

Smoking: Smoking and Non-smoking
based on availability.

Credit Cards: All major credit cards accepted

Private Parties: From 2 to 200, private dining
rooms available, contact:
specialevents@cafegiovanni.com

Executive Chef
and Managing
Partner: Duke LoCicero



117 Decatur Street
New Orleans, Louisiana 70130



Opera Singers

on
Wednesday, Friday & Saturday Nights

Rated 93





Tom Fitzmorris

citysearch.com


Best of 2002-2003 Italian Food

CHEF DUKE'S LOUISIANA SEAFOOD AND
NEW ORLEANS CREOLE SPECIALTIES CHANGE NIGHTLY.

Let Chef Duke Feed You

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Antipasti

- Chef Duke's Antipasto Plate** (enough for two) \$12.95
A selection of Italian meats, cheeses, marinated vegetables, and seafood
- Marinated Portabella and Italian Sausage** \$12.95
Marinated Portabella, Italian sausage, sauteed onions and peppers deglazed with a sweet vermouth tomato sauce. Served over mascarpone polenta
- Oysters Giovanni** \$8.95
A multi-award winning appetizer of lightly fried Louisiana oysters. Served on a painted, stained glass of our five special sauces
- Seafood Manicotti** \$8.95
Louisiana seafood stuffed in pasta with a vodka-dill tomato cream sauce

Insalate

- Oyster Siciliana Salad** \$12.95
Fried oysters, gourmet greens, Roma tomatoes, and olivata vinaigrette
- Roman Caesar Salad** \$7.95
Served with classic Caesar dressing and eggplant croutons
- Tuscany Asparagus** \$12.95
Fresh asparagus stuffed with mozzarella, wrapped in Prosciutto and lightly fried. Served with Boston bib and red leaf lettuce, spinach and two versions of pesto
- Insalata Caprese** \$7.95
Sliced tomatoes with homemade mozzarella and a five year vinegar vinaigrette
- Insalata Mezzaluna** \$10.95
A fresh arugula, baby spinach, red leaf and Boston bib lettuce combination, includes bleu cheese, tomatoes and spicy nuts topped with a strawberry-balsamic vinaigrette

Pasta

- Spaghetti a la Bolognese** \$17.95
- Chef Duke's Roman Vegetarian Pasta** \$19.95
Papardelle pasta with broccoli, artichokes, Portabella mushroom and asparagus tips
- Rags to Riches** \$18.95
Torn pasta with roasted Italian chicken, sun-dried tomato, fresh tomato, mushrooms, spinach, arugula, olive oil and a hint of lemon, bathed in a light chicken stock and garnished with asiago cheese
- Pasta Gambino** \$18.95
Penne pasta, sauteed Rock shrimp, sun-dried tomatoes and herbed peppers in a three cheese cream sauce

Entrees

- Roasted Duck Classico** \$23.95
Crispy, roasted Maple Leaf duck served with a sweet Marsala-roasted garlic plaze
- Spaghetti Santopadre** \$19.95
A collection of sliced, roasted chicken, sausage, and meatballs served with Marsala sauteed mushrooms in our homemade Marinara sauce
- Southern Comfort Pork Loin** \$24.95
Five-roasted pork loin medallions with a Southern Comfort rosemary demi-glace. Served with creole crawfish and eggplant dressing
- Hunter's Cannelloni** \$19.95
Pork, veal, beef, eggplant, pine nuts and four cheeses topped with our homemade marinara and Alfredo sauces
- Quattro Formaggio al Forno** of Veal - \$24.95 of Chicken - \$19.95
of Eggplant - \$19.95
Sauteed and breaded Provini veal, chicken, or eggplant baked to a golden brown with marinara and four cheeses. Served with penne pasta and roasted Tuscany vegetables

- Marsala of Veal** - \$24.95 of Chicken - \$19.95
Sauteed Provini veal or tender chicken breast topped with a mushroom and sweet
- Scallop-Shrimp Italiano** \$23.95
Jumbo scallops wrapped in Prosciutto and spicy shrimp. Served with truffle Tuscany white beans, sauteed rapini and spinach
- Veal LoCicero** \$24.95
Sauteed veal with shrimp in an asparagus, caper and artichoke lemon sauce. Served with eggplant caponata and four cheese tortellini
- Pesce Scampi** \$22.95
Sauteed fish (daily fresh selection) on a bed of baby Portabella mushroom and asparagus risotto. Topped with a shrimp and crawfish scampi sauce includes roasted Giovanni vegetables
- The Duke's Filet** \$26.95
A fire-roasted filet with a brandy and green peppercorn sauce. Served with foie gras and rosemary roasted garlic potatoes

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USA Chef of the Year, 2002
 Louisiana Gold Culinary Classic Medal Winner
 1997, 1998, 1999, 2001
 La Famiglia di Robert Mondavi Wine Dinner, 2001
 American Tasting Award, 2001, 2000
 Chef Spokesman, Southern Comfort, 2002, 2001, 2000
 Legends Restaurant, New Orleans Int'l Airport,
 Inaugural Chef, 2000/2001
 Where Magazine Visitor's Choice Awards,
 Best Ambiance, 2000
 Award of Excellence, Wine Spectator, 1999, 2000
 Chef of the Year, American Culinary Federations,
 New Orleans Chapter, 1999
 Rated ★★★★★ by New Orleans Restaurant Critic,
 Tom Fitzmorris, 1999
 CityBusiness Top 40 Business Leaders Under 40, 1999
 Chef 2000 Award, 1991-1998
 Master Taster Award, 1996-2000

"Cafe Giovanni prepares your food to order and uses only the freshest and finest ingredients. Please allow us the time needed to serve you in a way that only we can."

Executive Chef
Duke Lo Cicero

A 15% gratuity may be added to parties of 6 or more. no separate checks. Menu and prices subject to change.