



Address: 117 Decatur Street
New Orleans, LA 70130

Phone: (504) 529-2154

Fax: (504) 529-3352

Web: www.cafegiovanni.com

Hours: Monday thru Sunday
5:30-10:00

Reservations: Recommended but not required

Cuisine: New World Italian

Dress: Tennis to Tuxedo

Smoking: Louisiana State Law prohibits
smoking in all restaurants.

Credit Cards: All major credit cards accepted

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

Executive Chef

Owner: Duke LoCicero



Let Chef Duke Feed You

Six course tasting menu
\$65.00 per person

Menu changes daily
Ask your server

Belli Baci

A LOUNGE

Sophisticated Fun

Happy Hour 5:30 to 7:00

two for one cocktails

& Domestic Beer

TAPAS menu now available

Open till 12 midnight
on Friday & Saturday nights
serving food late



Live Music Entertainment

on
Wednesday - 6:30 - 9:30 p.m.
Friday & Saturday - 7:00 - 10:00 p.m.
Live Pianist on Thursdays
6:30 - 9:30 P.M.

★★★★★

Wine Spectator Award - 1999 - 2005
citysearch.com
Best of 2002-2003 Italian Food
Chef of the Year ACF
New Orleans Chapter 1999
LRA Restaurateur of the Year 2004
Best Executive Chef 2008 City Business

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

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Cafe Giovanni's Antipasti

Chef Duke's Spicy Caprese Seafood Plate.. \$16.95
Variety of crab, shrimp, crawfish, in a spicy creamy sauce over a sliced tomato and mozzarella caprese salad

Chilled Seafood Martini \$16.95
Jumbo crabmeat, crawfish, broiled shrimp, and home made remoulade sauce

Bruschetta..... \$8.95
Baked Bread with an Italian-Style Relish Topped with Cheese

Louisiana Seafood Turnover..... \$12.95
With a Creole Mustard Cream

Tuscany Asparagus..... \$12.95
Wrapped in prosciutto, stuffed with mozzarella, fried and served with sun-dried pumpkin seed and basil pesto

Chef Duke's Pasta of the Day..... \$16.95

Giovanni's Cannelloni..... \$14.95
Stuffed with Beef, Pork, Veal, Cheese, Eggplant and Pine-nuts

Grilled Marinated Portobello Mushroom \$13.95
Honey Balsamic marinade and served with bruschetta

Fried Green Tomato \$11.95
Served with remoulade sauce

Cheesy Baked Garlic Bread..... \$5.95
Hot and fresh from the oven!

Insalate

Crabmeat Sicilian Salad \$14.95
Jumbo lump crabmeat, gourmet greens, roma tomatoes, and olivata vinaigrette

Insalata Caprese..... \$10.95
Sliced tomatoes with homemade mozzarella, pesto and a honey balsamic vinaigrette

Seafood/Avocado Salad \$14.95
Stuffed 1/2 avocado with a spicy seafood stuffing, grilled shrimp and vine ripe tomatoes

Chopped Italian Salad \$8.95
Iceberg lettuce, tomato, olivata, and lemon juice and anchovies

Caesar Salad..... \$8.95
With eggplant croutons

Ask us about our (6) course tasting menu & pre fixed menu(s)
Gratuity of 18% may be added to parties of 8 or more. - No separate checks. No substitutions.

Pasta Entrées

Spaghetti a la Bolognese \$21.95
Traditional Italian meat sauce with ground veal, pork and beef

Cajun Angel Hair..... \$23.95
Andouille, tasso & shrimp with rosemary olive oil sauce

Absolute Pasta..... \$24.95
Jumbo Gulf shrimp and sea scallops in a vodka cream sauce served with angel hair pasta

Meatballs and Spaghetti..... \$21.95
Chef Duke's meatballs with marinara and spaghetti pasta

Pasta Gambino..... \$22.95
Rock shrimp, sun-dried tomatoes & herbed peppers in a three cheese cream sauce with penne pasta

Entrées

Grilled & Roasted Jumbo Shrimp & Scallops..... \$27.95
Jumbo shrimp & scallops served with a mango chutney and a lemon citrus sauce

Pesce Venetian..... \$27.95
Grilled fresh fish of the day with Louisiana Crabmeat and vermouth sauce

Southern Style Louisiana Voodoo Shrimp.... \$25.95
Shrimp in a sweet & spicy sauce, portabella mushroom, fried green tomato & Southern cheese grits

Quattro Formaggio al Forno..... \$26.95
Veal \$26.95
Chicken \$23.95
Eggplant \$22.95
Sautéed breaded veal, chicken, or eggplant baked to a golden brown with four cheeses

Duck Classico \$27.95
Roasted 1/2 of a duck served with a sweet Marsala roasted garlic glaze and mashed potatoes

Shrimp Ducky \$28.95
Grilled Louisiana shrimp with marinated cajun duck breast & spicy tasso mushroom sauce

Piccata \$23.95
Chicken \$23.95
Pork \$25.95
Veal \$27.95
Chicken, Pork Loin or Veal with a lemon, butter caper sauce with penne pasta

Marsala \$23.95
Chicken \$23.95
Pork \$25.95
Veal \$27.95
Chicken, Pork Loin or Veal with a sweet marsala wine mushroom sauce with penne pasta

LoCicero \$25.95
Chicken \$25.95
Veal \$27.95
Grilled Eggplant \$23.95
Sautéed veal, chicken, or grilled eggplant with shrimp in a lemon sauce comprised of asparagus, capers, mushrooms, and artichokes

Duke's Filet..... \$32.95
Fire Roasted Filet with a brandy foie gras and green peppercorn sauce with mashed potatoes

Ask your server for this evening's seafood specials

Giovanni's Sides

Sautéed garlic spinach \$8.95
House risotto \$14.00
Roasted rosemary potatoes \$7.95
Grilled Tuscany vegetables \$12.95
Polenta with goat cheese \$8.00

Ask your waiter about Chef Duke's world famous tasting menu, or Chef Duke's New Orleans Creole specials

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NEW ORLEANS CREOLE SPECIALTIES CHANGE NIGHTLY.

American Culinary Federation New Orleans Chapter
Chef of the Year 1999
LRA Restauratrur of the year 2004
Louisiana Culinary Classic Medal Winners
1997, 1993, 1999, 2001
American Tasting Award 1991-2010
Chef Spokesman, Southern Comfort 2000, 2003
Inaual Chef 2000-2001 Legends Restaurant
New Orleans Internation Airport
Where Magazine Vistors Choice Award
Best Ambiance 2000
Win Spectator Wine Award 1999-2005
Rated ★★★★★ by New Orleans Restaurant Critic,
Tom Fitzmorris, 1999
CityBusiness Top 40 Under 40 Business Leaders, 1999
City Business Culinary Connoisseurs
Best Executive Chef City Business 2008
Best Casual Upscale Dining 2009
Best Owners 2009
Winner of the Chrome Kitchen First Place Winner 2009

"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."

Owner/Executive Chef
Duke Lo Cicero