



Address: 117 Decatur Street
New Orleans, LA 70130

Phone: (504) 529-2154

Fax: (504) 529-3352

Web: www.cafegiovanni.com

Hours: Monday thru Saturday
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



Chef Duke's
**Four course tasting menu
paired with wines \$45.00 per person**

*Menu changes daily
Ask your server*

Belli Baci Lounge

Sophisticated Fun

Happy Hour 5:30 to 7:30

two for one cocktails

3 appetizers and 1 glass

of wine for \$25.95

in lounge only



Opera Singers
on
Wednesday, Friday & Saturday Nights
7-10 p.m.
Rated 93
★★★★★
Tom Fitzmorris
Wine Spectator Award - 1999 - 2005
citysearch.com
Best of 2002-2003 Italian Food
Chef of the Year 1999
LRA Restaurateur of the Year

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

Let Chef Duke Feed You

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New Orleans, LA 70130
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Chef Duke's Antipasta

- Stuffed Long Stem Artichoke** \$10.95
Served with lentils and white beans
- Chilled Seafood Martini** \$12.95
Jumbo crabmeat, crawfish, broiled shrimp, and home made remoulade sauce
- Baked Oysters New Orleans**..... \$10.95
Louisiana Oysters baked in garlic butter, with three cheeses and pimentos
- Baked Shrimp Decatur** \$13.95
Baked Louisiana gulf shrimp in a garlic sweet vermouth herb sauce
- Oysters Giovanni** \$10.95
Multi-award winning appetizer of lightly battered fried Louisiana Oysters. Served on a painted stained glass of five sauces
- Tuscany Asparagus** \$12.95
Wrapped in prosciutto, stuffed with mozzarella, fried and served with sun-dried pumpkin seed and basil pesto
- Chef Duke's Ravioli of the Day** \$12.95
- Giovanni's Cannelloni**..... \$14.95
Stuffed with Beef, Pork, Veal, Cheese, Eggplant and Pine-nuts
- Marinated Portobello Mushroom** \$12.95
Honey Balsamic marinade and served with bruschetta
- Fried Green Tomato** \$9.95
Served with remoulade sauce

Insalate

- Crabmeat Sicilian Salad** \$14.95
Jumbo lump crabmeat, gourmet greens, roma tomatoes, and olivata vinaigrette
- Insalata Caprese**..... \$8.95
Sliced tomatoes with homemade mozzarella, pesto and a honey balsamic vinaigrette
- Quattro B Salad** \$10.95
Boston bib, fresh beets, bleu cheese, spicy nuts with a strawberry balsamic vinaigrette
- Chopped Italian Salad** \$8.95
Iceberg lettuce, tomato, olivata, and lemon juice, and anchovies
- Caesar Salad with Eggplant Croutons**... \$8.95

Ask your server about Chef Duke's Tasting Menu

Gratuity may be added to parties of 6 or more.
No separate checks.

Pasta

- Spaghetti Carbonara** \$14.95
Three cheese cream sauce with peas, pancetta, and caramelized red onions
- Spaghetti a la Bolognese** \$19.95
Traditional Italian meat sauce with ground veal, pork and beef
- Penne Rigate in Vodka Sauce** \$15.95
Chef Duke's vodka & tomato cream sauce
- Broccoli and Angel Hair Pasta** \$14.95
Fresh broccoli, onions, tomatoes, and garlic in a seasoned butter sauce
- Meatballs and Spaghetti** \$19.95
Chef Duke's meatballs with marinara and spaghetti pasta
- Genoese Pesto** \$16.95
Torn pasta with rosemary roasted potatoes and basil pesto

Entrees

- Pesce Venetian** \$26.95
Pan seared fresh fish of the day with a light cioppino, tomato, saffron and sweet vermouth seafood sauce.
- Quattro Formaggio al Forno** \$26.95
Veal \$21.95
Chicken \$21.95
Eggplant \$21.95
Sautéed breaded veal, chicken, or eggplant baked to a golden brown with four cheeses
- Duck Classico** \$24.95
Roasted 1/2 of a duck served with a sweet Marsala roasted garlic glaze and mashed potatoes
- Roasted Pork Steak** \$25.95
Pork steak smothered in a raspberry orange chipotle balsamic sauce with wild mushrooms
- Cipollini** Fresh Fish \$24.95
..... Pork Steak \$26.95
..... Chicken \$21.95
..... Veal \$25.95
In an artichoke, mushroom, olive, cipollini onion natural au jus with fresh rosemary potatoes

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 \$6.95 | Roasted rosemary potatoes \$6.95 |
| Jerusalem artichoke risotto \$12.00 | Papa's eggplant caponata \$5.95 |
| Tuscany cannelli beans \$6.95 | Lentils with pancetta \$7.00 |
| Tuscany vegetables \$7.95 | Garlic mashed potatoes \$6.95 |

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

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

- LRA Restaurateur of the Year, 2004
USA Chef of the Year, 1999
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 - 2005
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."

Owner/Executive Chef
Duke La Pierre