

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

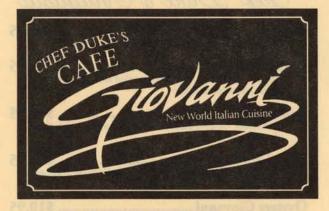
Happy Hour 5:30 to 7:30

two for one cocktails

3 appetizers and 1 glass

of wine for \$25.95

in lounge only



## **Opera Singers**

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

9 117 Decatur Street New Orleans, LA 70130 (504) 529-2154

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Chef Duke's Antipasta
Stuffed Long Stem Artichoke
Chilled Seafood Martini \$12.95  Jumbo crabmeat, crawfish, broiled shrimp, and home made remoulade sauce
Baked Oysters New Orleans
Baked Shrimp Decatur
Oysters Giovanni \$10.95  Multi-award winning appetizer of lightly battered fried Louisiana Oysters. Served on a painted stained glass of five sauces  Trace and Account and Served Serve
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, Egoplant and Pine-nuts
Marinated Portobello Mushroom \$12.95 Honey Balsamic marinade and served with brushetta
Fried Green Tomato
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
Boston bib, fresh beets, bleu cheese, spicy nuts with a
Strawberry balsamic vinaigrette Chopped Italian Salad
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
Spaghetti a la Bolognese
Penne Rigate in Vodka Sauce\$15.95 Chef Duke's vodka & tomato cream sauce
Brocoli 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 ....... Veal \$26.95

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 ½ of a duck served with a sweet Marsala roasted garlic glaze and mashed potatoes

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

tyBusiness Top 40 Business Leaders Under 40

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 To Cicero