



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



Chef Duke's

Six course tasting menu
paired with wines \$65.00 per person
without wine

Menu changes daily
Ask your server

Sophisticated Fun

Happy Hour 5:30 to 7:30

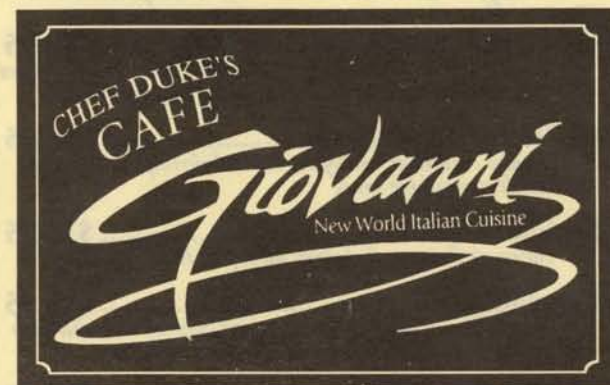
two for one cocktails

Ladies Night

Thursday nights 5:30 to 10:00

\$5.00 stiletto vodka cocktails

with women who wear stiletto heels



Opera Singers
on
Wednesday, Friday & Saturday Nights
6:30 - 9:30 p.m.
Closed Sunday & Monday
the month of August only.

★★★★★

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.

Let Chef Duke Feed You

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

www.cafegiovanni.com

Chef Duke's Antipasta

- Chef Duke's Spicy Caprese Seafood Plate.. \$14.95**
Variety of crab, shrimp, crawfish, in a spicy creamy sauce over a sliced tomato and mozzarella caprese salad
- Chilled Seafood Martini \$13.95**
Jumbo crabmeat, crawfish, broiled shrimp, and home made remoulade sauce
- Shrimp & Grits \$12.95**
Sweet & Spicy gulf shrimp on top of fried grit cake
- Eggplant LoCicero \$13.95**
Sautéed Louisiana Gulf shrimp and crawfish in a dill-herb vodka sauce and fried eggplant.
- Oysters Giovanni \$12.95**
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 \$13.95**
- 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 brushetta
- Fried Green Tomato \$11.95**
Served with remoulade sauce

Insalate

- Crabmeat Sicilian Salad \$14.95**
Jumbo lump crabmeat, gourmet greens, roma tomatoes, and olivata vinaigrette
- Insalata Caprese \$9.95**
Sliced tomatoes with homemade mozzarella, pesto and a honey balsamic vinaigrette
- Picasso 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 garnished with anchovies
- Caesar Salad \$8.95**
With Chef Duke's eggplant croutons

Ask your waiter about Chef Duke's Feed Me (Tasting Menu)

Gratuity of 18% may be added to parties of 6 or more.
No separate checks.

Pasta

- Spaghetti Carbonara \$21.95**
Three cheese cream sauce with peas, prosciutto, apple smoked bacon and caramelized red onions
- Spaghetti a la Bolognese \$21.95**
Traditional Italian meat sauce with ground veal, pork and beef
- Penne Rigate in Vodka Sauce \$18.95**
Chef Duke's vodka & tomato cream sauce
- Absolute Pasta \$23.95**
Jumbo 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
- Grilled Chicken Pesto \$19.95**
Grilled chicken served with a pesto cream sauce and pappardelle pasta

Entrées

- Cioppino \$32.95**
Clams, mussels, shrimp, fish and scallops in a saffron tomato stew
- Pesce Venetian \$27.95**
Grilled fresh fish of the day with jumbo crabmeat & vermouth sauce
- Quattro Formaggio al Forno \$26.95**
Veal \$26.95
Chicken \$23.95
Eggplant \$21.95
Sautéed breaded veal, chicken, or eggplant baked to a golden brown with four cheeses
- Duck Classico \$26.95**
Roasted 1/2 of a duck served with a sweet Marsala roasted garlic glaze and mashed potatoes
- Mixed Grill \$36.95**
Grilled Pork tenderloin, Quail, Rabbit, Lamb Chop, Sausage
- Saltimbocca \$27.95**
Veal \$27.95
Chicken \$24.95
Veal or chicken stuffed with sage, prosciutto and Italian cheese served with a sweet vermouth garlic sauce and a roasted potato

- Grilled Lamb Chops \$32.95**
Roasted garlic, rosemary, tomato sauce with goat cheese polenta
- Duke's Filet \$32.95**
Fire Roasted Filet with a brandy foie gras, green peppercorn sauce with mashed potatoes

Ask your server for this evening's seafood specials

Giovanni's Sides

- Sautéed garlic spinach \$7.95
House risotto \$12.00
Tuscany cannelli beans \$6.95
Grilled Tuscany vegetables \$7.95
Roasted rosemary potatoes \$6.95
Papa's eggplant caponata \$5.95
Polenta with goat cheese \$7.00

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
Best Executive Chef City Business 2008

"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