



**A CLASSIC ITALIAN  
DINING EXPERIENCE**



**PRIVATE PARTY ROOM • LIVE ENTERTAINMENT**

**ENGLEWOOD CLIFFS, NJ**

**DELIVERY AVAILABLE • CURBSIDE PICK-UP**

**201.894.0880**

**GIOVANNISBICYCLECLUB.COM**



## COLD APPETIZERS

<b>Fresh Mozzarella</b> .....	11
With roasted peppers and fresh basil	
<b>Cold Antipasto</b> .....	14
Ham, salami, capicola, prosciutto, provolone, roasted peppers and anchovies	
<b>Clams on a Half Shell</b> .....	6 11      12 16
Served with cocktail sauce	
<b>Shrimp Cocktail</b> .....	<b>PER SHRIMP</b> 5
Jumbo shrimp served with cocktail sauce	
<b>Lobster Cocktail</b> .....	Market Price
Served with cocktail sauce	

## HOT APPETIZERS

<b>Fried Calamari</b> .....	13
Served with marinara sauce	
<b>Grilled Calamari</b> .....	13
In a garlic lemon sauce	
<b>Mozzarella Sticks</b> .....	10
Served with marinara sauce	
<b>Fried Zucchini</b> .....	9
Served with marinara sauce	
<b>Clams Oreganata</b> .....	6 13      12 17
Baked Clams in a garlic lemon sauce	
<b>Chicken Fingers</b> .....	13
Served with French fries and honey mustard dressing	
<b>Mussels Giovanni</b> .....	13
Sautéed in a rich marinara sauce	
<b>Buffalo Wings</b> .....	10 14      20 24
Hot or mild, served with celery, carrots and blue cheese	
<b>Maryland Crab Cakes</b> served with Russian dressing.....	15
<b>Coconut Shrimp</b> .....	15
Served with French fries and honey mustard dressing	
<b>Hot Antipasto</b> .....	16
Baked clams, shrimp, mussels and eggplant rollatini	
<b>Bruschetta</b> .....	8
Onion, tomato, garlic, parsley, parmesan cheese and olive oil over toasted Italian bread	
<b>Grilled Vegetables</b> .....	10
Eggplant, zucchini, red peppers and portobello mushrooms	
<b>Garlic Bread with Cheese</b> .....	4
<b>Garlic Bread with Pepperoni and Cheese</b> .....	5

## SOUPS

<b>Pasta Fagoli</b> Pasta and beans .....	7
<b>Minestrone</b> Mixed vegetable .....	7
<b>Tortellini in Brodo</b> Cheese-filled pasta in a chicken broth .....	7
<b>Soup of the day</b> .....	7

## SALADS

<b>Mixed Green Salad</b> .....	7
Mixed field greens, tomato, onion, house dressing	
<b>Bike Chopped Salad</b> .....	10
Romaine lettuce, cucumber, feta cheese, tomato, olives, roasted peppers in an Italian vinaigrette	
<b>Caesar Salad</b> Romaine, croutons, Caesar dressing.....	8
<b>Tri-Colori</b> Arugula, radicchio, endive.....	8
<b>Chef's Salad</b> .....	10
Slices of ham, turkey, salami, American cheese, and provolone	
<b>Greek Salad</b> .....	10
Lettuce, tomato, cucumber, feta cheese, olives, red onion, in oil and vinegar	
<b>Giovanni Salad</b> .....	11
Lettuce, tomato, fresh mozzarella, roasted peppers, avocado, olives, onion and pepperoncini	
<b>Tuna Fish Salad</b> .....	11
Freshly prepared tuna fish over mixed greens	

*Add grilled chicken breast for an additional \$4,  
grilled shrimp or scallops for an additional \$5*

## SPECIALTY SALADS

<b>Classic Grilled Chicken Cobb Salad</b> .....	16
Avocado, plum tomato, hickory smoked bacon, hardboiled egg and gorgonzola cheese over a bed of mixed greens with vinaigrette	
<b>Seafood Salad</b> .....	16
Calamari, scungilli, shrimp and scallops	
<b>Mayan Sun Salad</b> .....	16
Sautéed filet of salmon or chicken with southwestern spices, roasted corn, black bean salsa, crisp corn tortillas and guacamole, roasted peppers and lime vinaigrette	
<b>Crab Meat and Avocado Salad</b> .....	16
Super lump blue crab meat with ripe Hass avocado, beefsteak tomato and arugula leaves with balsamic vinaigrette and kalamata olives	
<b>Asian Shrimp Salad</b> .....	16
Honey and soy glazed broiled shrimp over snow peas, shitaki mushrooms, bean sprouts, spring onions, toasted peanuts, watercress and ginger sesame dressing	
<b>Sesame Crusted Tuna Salad</b> .....	16
Pan seared loin of tuna crusted with sesame seeds with endive, baby spinach leaves and citrus vinaigrette	
<b>Toscana Salad</b> .....	18
Grilled shrimp, jumbo lump crabmeat, avocado, roasted red peppers, topped with crumbled blue cheese over mesclun	
<b>Steak Salad</b> .....	17
Tender grilled steak served over a bed of mixed greens and topped with gorgonzola cheese	

## PASTA

<b>Baked Ziti</b> .....	15
<b>Penne Alla Vodka</b> .....	16
<b>Fettucine Alfredo</b> .....	16
<b>Stuffed Shells</b> .....	16
<b>Homemade Lasagna</b> .....	16
<b>Spaghetti with Tomato Sauce</b> or <b>Garlic and Oil</b> .....	14
<b>Cheese Tortellini Alfredo</b> .....	16
<b>Baked Manicotti</b> .....	16
<b>Baked Gnocchi</b> .....	16
<b>Rigatoni Bolognese</b> Meat sauce .....	17
<b>Baked Cheese Ravioli</b> or <b>Chicken Ravioli</b> .....	16
<b>Penne with Broccoli Rabe and Shrimp</b> In garlic and oil .....	18
<b>Penne Alla Anisa</b> .....	17
Melted fresh mozzarella, arugula and fresh garlic in tomato sauce	
<b>Penne with Broccoli Rabe and Chicken</b> or <b>Sausage</b> In garlic and oil .....	18
<b>Fettucine Primavera</b> .....	18
Mixed garden vegetables, Alfredo sauce or tomato sauce	
<b>Fettucine Dejana</b> .....	19
Homemade spinach fettucini with grilled chicken, shrimp, mushrooms in a marinara sauce	
<b>Tortellini Boscaiola</b> .....	17
Peas, proscuitto, mushrooms in a pink sauce	
<b>Linguini with Red</b> or <b>White Clam Sauce</b> .....	17
<b>Linguini with Shrimp and Broccoli</b> .....	18
In garlic and oil	
<b>Linguini Giovanni</b> .....	19
Shrimp and clams in a light red sauce	
<b>Linguini Nera Arabiata</b> .....	23
Homemade black linguini with chunks of lobster, shrimp, and mussels in a spicy marinara sauce	
<b>Lobster Ravioli</b> .....	19
Topped with fresh tomato sauce	
<b>Capellini Al Amanda</b> .....	19
Shrimp, scallops, arugula in a light red sauce	
<b>Fusilli Al Alvina</b> .....	19
Shrimp, sundried tomatoes, asparagus, garlic and oil	
<b>Sweet Red Pepper Linguini</b> .....	19
Chicken, shrimp, mushrooms and roasted peppers in a light cream sauce	

<b>Bike Rigatoni</b> .....	19
With chicken, cherry peppers, red and green bell peppers in a spicy marinara sauce	
<b>Farfalle Alla Pesto</b> .....	18
Bowtie pasta, sundried tomato and grilled chicken in a creamy pesto sauce	
<b>Orechiette Di Casa</b> .....	18
Broccoli rabe, sausage or chicken, in garlic & oil	
<b>Ravioli Aragosta</b> .....	19
Striped ravioli filled with lobster and calamari in vodka sauce	
<i>Add chicken, meatballs, sausage or meat sauce for an additional \$4, shrimp or scallops for an additional \$5</i>	

## POULTRY

<b>Chicken Parmigiana</b> .....	18
Breaded cutlet baked with mozzarella and tomato sauce	
<b>Chicken Marsala</b> .....	18
Breast of chicken sauteed with mushrooms in marsala wine	
<b>Chicken Francese</b> .....	18
Breast of chicken lightly battered and sauteed in lemon, butter and white wine	
<b>Grilled Chicken Breast</b> .....	18
<b>Chicken Primavera</b> .....	18
Breast of chicken sauteed with crisp fresh vegetables in a light brown sauce	
<b>Chicken Cacciatore</b> .....	18
Boneless chicken in marinara sauce with peppers, mushrooms	
<b>Chicken Piccata</b> .....	18
With lemon, butter, white wine, and capers	
<b>Chicken Scarpariello</b> .....	18
With lemon, garlic, white wine and cherry peppers	
<b>Chicken Giovanni</b> .....	19
Breast of chicken sauteed with white wine, garlic, lemon sauce and sliced sausage	
<b>Bike Chicken Rollatini</b> .....	19
Breast of chicken filled with prosciutto and mozzarella, sauteed in marsala and mushroom sauce	
<b>Chicken Capricioso</b> .....	18
Chicken breast grilled or fried, topped with diced tomato, red onion and vinaigrette	
<i>All poultry entrées served with salad, pasta or rice</i>	

## VEAL

<b>Veal Parmigiana</b> .....	21
Breaded veal cutlet baked with tomato sauce and mozzarella	
<b>Veal Marsala</b> .....	21
Medallions of veal sauteed with mushrooms, butter marsala wine and brown sauce	
<b>Veal Piccata</b> .....	21
With lemon, butter, white wine, and capers	
<b>Veal Francese</b> .....	21
Medallions of veal lightly battered and sauteed in lemon, butter and white wine	
<b>Veal Capricioso</b> .....	21
Breaded veal cutlet topped with diced tomato, red onion and vinaigrette	
<b>Bike Veal Giovanni</b> .....	22
Medallions of veal slices of prosciutto, eggplant, mozzarella sauteed in a light red sauce	
<b>Veal Triestina</b> .....	21
Medallions of veal sautéed with mushrooms, artichoke hearts, lemon and white wine	
<i>All veal entrées served with salad, pasta or rice</i>	

## RISOTTO | ITALIAN-STYLE RICE

<b>Risotto Samira</b> .....	23
Shrimp, asparagus and cherry tomatoes in an Italian rice	
<b>Risotto Giovanni (Paella)</b> .....	26
Shrimp, scallops, clams, mussels and lobster in a saffron Italian rice	

## ITALIAN SPECIALTIES

<b>Eggplant Parmigiana</b> .....	16
<b>Eggplant Rollatini</b> Eggplant Stuffed with Ricotta.....	17
<b>Sausage and Peppers with Mushrooms</b> .....	17
<b>Sausage and Broccoli Rabe</b> .....	17
<i>All Italian specialties entrées served with salad, pasta or rice</i>	

## STEAKS AND CHOPS

<b>BBQ Baby Back Ribs</b> .....	18
Slow cooked baby back ribs covered in a rich barbeque sauce	
<b>Grilled Rib-Eye Steak</b> .....	Market Price
Rib-Eye Grilled to your liking	
<b>Broiled Shell Steak</b> .....	27
Tender and cooked to desired temperature	
<b>Filet Mignon</b> .....	Market Price
Pan seared and glazed in cabernet wine, mushroom and shallot sauce	
<b>Steak Pizzaiola</b> .....	28
With peppers, onions, and mushrooms	
<b>Surf and Turf</b> .....	Market Price
Tender filet mignon along side a broiled lobster tail	
<b>Broiled Baby Lamb Chops</b> .....	29
With herb roasted potatoes	
<b>Broiled Pork Chops</b> .....	18
<b>Pork Chops Pizzaiola</b> .....	19
In a light marinara sauce with pepper, mushrooms and onions	
<b>Broiled Pork Chops with Vinegar Peppers</b> .....	19

*All steaks and chops entrées served with salad, pasta or rice*

## SEAFOOD

<b>Shrimp Parmigiana</b> .....	22
Breaded and deep fried, baked with tomato sauce and mozzarella	
<b>Fried Shrimp</b> .....	22
Fried to a golden brown, served with tartar sauce	
<b>Shrimp Scampi</b> .....	22
Tender shrimp broiled in garlic, white wine, lemon and butter sauce	
<b>Shrimp Marinara or Fra Diavolo</b> .....	22
<b>Shrimp Francese</b> .....	22
Shrimp lightly battered and sauteed in lemon, butter and white wine	
<b>Stuffed Shrimp</b> .....	23
Shrimp filled with crabmeat in lemon, white wine and garlic sauce	
<b>Bike Seafood Combination</b> .....	29
Shrimp, scallops, clams, filet of sole and lobster tail	
<b>Fried Seafood Combination</b> .....	29
Shrimp, scallops, calamari and filet of sole	
<b>Giovanni Seafood</b> .....	29
Shrimp, scallops, mussels, calamari, clams and lobster tail in marinara sauce	
<b>Mussels Marinara</b> .....	19
Sauteed in a rich marinara sauce with garlic	
<b>Red Snapper Marechiarra</b> .....	23
Sauteed in white wine, chopped onions and a touch of marinara sauce	
<b>Broiled Salmon</b> .....	23
In a lemon and white wine sauce	
<b>Broiled Filet of Sole</b> .....	23
Filet of sole broiled in a lemon and white wine sauce	
<b>Fried Filet of Sole</b> .....	23
Filet of sole lightly battered and fried, served with tartar sauce	
<b>Chilean Sea Bass</b> over grilled vegetables.....	Market Price
<b>Broiled Lobster Tails</b> Two 6 ounce tails .....	39
<b>Live Lobster</b> Broiled, steamed, oreganata or marinara.....	31
<b>Broiled Alaskan King Crab Legs</b> .....	38

*All seafood entrées served with salad, pasta or rice*

## HOT HEROS

<b>Chicken Cutlet</b> .....	8	<b>Sausage and Peppers</b> .....	8
<b>Grilled Chicken</b> .....	8	<b>Chicken Marsala</b> .....	10
<b>Meatball</b> .....	8	<b>Cheesesteak with Onions</b> .....	9
<b>Veal Cutlet</b> .....	10	<b>Giovanni Steak</b> .....	10
<b>Shrimp</b> .....	10	Mushroom, peppers, onions and	
<b>Eggplant</b> .....	8	American cheese	

*All hot heros with parmigiana additional 2,  
roasted peppers or broccoli rabe additional 3*

## BURGERS | 10 OZ. CUSTOM BLEND PAT LAFRIEDA GROUND BEEF

<b>Classic Burger</b> .....	11	<b>DELUXE</b>	14
American cheese, lettuce, tomato and red onion			
<b>Bacon Cheddar</b> .....	13	<b>DELUXE</b>	15
Sharp cheddar, caramelized onions, sautéed mushrooms			
<b>BBQ Grilled Chicken</b> .....	11	<b>DELUXE</b>	14
Crisp bacon, sauteed onions, gorgonzola cheese			
<b>House BBQ Burger</b> .....	11	<b>DELUXE</b>	14
Bacon and melted cheddar with onions and bbq sauce			
<b>Mushroom Burger</b> .....	11	<b>DELUXE</b>	14
Burger covered with sautéed mushrooms, onions, melted Swiss cheese and mayo			
<b>Blue Burger</b> .....	11	<b>DELUXE</b>	14
Crumbled blue cheese, bacon, lettuce and tomato			
<b>Philly Burger</b> .....	11	<b>DELUXE</b>	14
American cheese with sautéed peppers, mushrooms and onion			
<b>Bike Burger</b> .....	11	<b>DELUXE</b>	14
Fresh mozzarella, roasted peppers and basil			

*Available cheeses: pepper jack, provolone, Swiss,  
gorgonzola, mozzarella, cheddar and American cheese.  
Deluxe served with French fries*

## HOT WRAPS

<b>Chicken Cutlet</b> .....	13
With roasted peppers, fresh mozzarella, basil and vinaigrette dressing	
<b>Grilled Chicken and Mozzarella</b> .....	13
With tomato and honey mustard	
<b>Grilled Chicken Caesar</b> .....	13
With roasted peppers and romaine lettuce	
<b>BBQ Chicken</b> .....	13
With red onions and melted mozzarella	
<b>Steak Mozzarella</b> .....	13
With mushrooms, peppers and onions	
<b>Grilled Vegetables</b> .....	13
Eggplant, zucchini, portobello mushrooms and roasted peppers	
<b>Grilled Shrimp and Portobello Mushrooms</b> .....	14
With mozzarella in a honey glazed balsamic	

*All wraps served with French fries. Available on bread*

## COLD WRAPS

<b>Turkey and Swiss</b> .....	13
With mixed greens, tomatoes and honey mustard	
<b>Tuna and Swiss Salad</b> .....	13
With cucumber and tomato	
<b>Prosciutto and Fresh Mozzarella</b> .....	13
With arugula and fresh basil in a honey glazed balsamic	
<b>Roasted Peppers and Fresh Mozzarella</b> .....	13
With fresh basil	
<b>Giovanni Cold Cut Combo</b> .....	13
Capicola, ham, salami, mortadella, provolone, lettuce, tomato and roasted red peppers	

*All wraps served with French fries. Available on bread*

<b>PIZZA</b>	<b>PERSONAL</b>	<b>LARGE</b>	<b>SICILIAN</b>
<b>Cheese and Tomato</b> .....	9	15	17
<b>Margherita</b> .....	9	15	17
<b>GOURMET PIZZA</b>			
	<b>PERSONAL</b>	<b>LARGE</b>	<b>SICILIAN</b>
<b>BBQ Chicken Pizza</b> .....	16	22	24
Chicken cutlet in a bbq sauce			
<b>Chicken Cutlet</b> .....	16	22	24
In tomato sauce with mozzarella			
<b>Chicken Pesto</b> .....	16	22	24
Zesty pesto sauce with roasted peppers over melted fresh mozzarella			
<b>Chicken Marsala</b> .....	16	22	24
Breast of chicken sauteed with mushrooms in marsala wine			
<b>Buffalo Chicken</b> .....	16	22	24
Tender chicken pizza in a spicy buffalo sauce served with blue cheese dressing and celery			
<b>The Vegetarian</b> .....	16	22	24
Peppers, onions, garlic, mushrooms, broccoli & zucchini			
<b>Shrimp Delight</b> .....	18	24	26
Shrimp, fresh garlic and parsley			
<b>Fisherman Special</b> .....	25	31	33
Shrimp, clams, scallops and calamari			
<b>Giovanni Special</b> .....	17	23	25
5 toppings of your choice			
<b>Pizza Bianca</b> .....	13	19	21
Ricotta, mozzarella, parmesan cheese			
<b>Quattro Formaggi</b> .....	14	20	22
Four cheeses			
<b>Alla Vodka</b> .....	16	22	24
Grilled chicken in a vodka sauce and mozzarella			
<b>Primavera</b> .....	16	22	24
Broccoli, mozzarella, spinach, fresh tomatoes and sauce			
<b>The Best Seller</b> .....	14	20	22
Sausage and mushrooms			
<b>The Pork King</b> .....	14	20	22
Sausage, ham and salami			
<b>Prosciutto</b> .....	15	21	23
Tomato sauce, fresh mozzarella, prosciutto, arugula			
<b>Quattro Stagioni</b> .....	15	21	23
Ham, artichoke hearts, mushrooms and peppers			
<b>Hot and Wild</b> .....	14	20	22
Pepperoni and fresh garlic			
<b>The Bike</b> .....	15	21	23
Fresh mozzarella, eggplant, plum tomato, roasted peppers, ricotta and fresh garlic			

## TOPPINGS

**\$3 each topping** Italian sausage, pepperoni, mushrooms, meatballs, ham, salami, fresh garlic, zucchini, onions, peppers, eggplant, bacon, anchovies, broccoli, spinach, olives, cherry peppers

**\$4 each topping** Extra cheese, broccoli rabe, portobello mushrooms, sundried tomatoes

**\$5 each topping** Chicken, prosciutto

**\$7 each topping** Shrimp

## BAKED CALZONE AND ROLLS

<b>Ricotta and Mozzarella</b> .....	7
<b>Ricotta and Mozzarella with one topping</b> .....	8
<b>Three Musketeer Calzone with any 3 toppings</b> .....	9
<b>Beef Patty</b> .....	4
<b>Hippie Roll</b> .....	7
<b>Stromboli</b> .....	7
<b>Chicken Roll</b> .....	7

## SIDE ORDERS

French Fries.....	5
Onion Rings.....	6
Meatballs.....	6
Spaghetti with tomato sauce.....	7
Broccoli.....	7
Broccoli Rabe.....	9
Baked Asparagus.....	10
Sautéed Spinach.....	7
Sautéed Escarole.....	7
Sautéed Mixed Vegetables.....	9

## BEVERAGES

Soda.....	CAN 2 2 LTR	4
Coke.....	GLASS BOTTLE	4
Lemonade.....	GLASS BOTTLE	3
Root Beer.....	GLASS BOTTLE	3
Water.....	BOTTLE	2
Mystic.....	16 OZ.	3

## ICE CREAM AND MILK SHAKES

Ice Cream.....	1 SCOOP 3 2 SCOOPS	4
Vanilla, Chocolate, Strawberry		
Milk Shake.....		6
16 oz. Vanilla, Chocolate, Strawberry		

## DESSERTS

Miniature Cannoli.....	3 PIECES	6
Chocolate chip cream filling		
Toasted Almond.....		7
Lady fingers soaked in amaretto layered with marscapone cream and topped with roasted almonds		
Tiramisu.....		7
Espresso and amaretto soaked lady fingers layered with marscapone and whipped cream		
Tartufo.....		7
Vanilla and chocolate ice cream, almonds and a cherry in the middle covered in chocolate		
New York Cheesecake.....		7
Traditional creamy cheesecake		
Strawberry Cheesecake.....		8
Traditional creamy cheesecake with fresh strawberries		
Chocolate Brownie Suicide.....		7
Two layers of fudge brownie filled with fudge frosting and chocolate chips, finished in a dark chocolate glaze		
Chocolate Soufflé.....		9
A rich chocolate cake with a liquid center of chocolate ganache served warm with vanilla ice cream		
Caramel Apple with Vanilla Ice Cream.....		8
A warm cookie crust loaded with apples, cream cheese and spices, topped with vanilla ice cream		
Spumoni.....		6
Layered vanilla, chocolate and strawberry ice cream with cream, candied fruit and nuts		
Ice Cream.....		5
Vanilla, chocolate, strawberry		

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. We will gladly prepare any special request. Promotions/specials not valid on holidays. Prices subject to change without notice.