



G'VANNI'S RISTORANTE ITALIANO

55 PEARL STREET. WORCESTER, MA. 01609
RESERVATION 508.752.0070 www.gvannis.com

11AM – 6PM

G'VANNI'S "VEALLY GOOD DEAL"

TWO (2) DINNERS AND BOTTLE WINE \$39.99

11AM-6PM DAILY



ENTREÉS

Sliced FLAT IRON STEAK PIZZIAOLLA, wild mushrooms, fresh tomatoes, fresh oregano over HANDMADE FUSILLI

Braised SLICED SIRLOIN BRACIOLE with mushrooms, cipollini onion, san marzano tomato sauce served with mezze linguine

PORK TENDERLOIN CACCIATORE with TRENETTE pasta

VEAL MARSALA, imported ham, wild mushroom and FLORIO marsala demi-glaze

CHICKEN SORRENTINO, prosciutto, fried eggplant, mozzarella cheese, mushroom SAN MARZANO TOMATO SAUCE

VEAL VALDOSTANO, prosciutto and fontina cheese, ARTICHOKE HEART FRITTI, wild mushroom marsala sauce

SHRIMP and SCALLOP SCAMPI with RED and YELLOW OIL CURED TOMATO pancetta, asparagus, garlic, white wine sauce over mezze linguine

GNOCCHI LUIGI, homemade potato dumpling, BUFFALO MOZZARELLA, reggiano parmigiano SAN MARZANO TOMATO SAUCE

STUFFED RICOTTA GNOCCHI with North End sweet fennel SAUSAGE, buratta cheese in G'VANNI'S BOSTON RED SAUCE

FRUTTI DI MARE RAVIOLI with SHRIMP in a spicy LAS OLAS BOULEVARD tomato sauce

Seafood Luciano, MUSSEL, CLAMS, SHRIMP, SCALLOPS, SQUID, capers, roasted garlic, gaeta olives, G'VANNI'S BOSTON RED SAUCE over mezze linguine

"VEALLY GOOD DEAL" WINE

Rosso

*Carafe of Chianti
Merlot, Sangiovese
Cabernet
Shiraz, Petite Sirah
Zinfandel*

Bianco

*Pinot Grigio
Chardonnay
White Zinfandel*

ZUPPE

*G'VANNI'S almost famous NEW ENGLAND
CLAM CHOWDER with roasted corn
and leeks 10
SEAFOOD BISQUE with aged sherry and
LOBSTER TAIL tempura 10*

INSALATA

*G'VANNI'S CHOPHOUSE SALAD with
BOSTON BIBB, mesclun, BLOOD ORANGE Pan-seared
SEGMENTS, currant, candied walnuts,
CREAM VIDALIA SHERRY VINAIGRETTE 9*

ANTIPASTI

*Sauteed BANG ISLAND MUSSELS with garlic,
leeks, dry vermouth, and RED AND YELLOW TOMATO 9*

*Glazed G'VANNI'S RANCH BABY BACK RIBS
with crispy onion strings 13*

*GRILLED BUSTONI with hot house TOMATO CHECCA,
slivered garlic, basil and extra virgin olive oil 8*

Fried CALAMARI and MAINE CLAMS with sauce louie 11

*JUMBO LUMP CRABCAKE with HEIRLOOM
TOMATO and herb emulsion 13*

*COCONUT SHRIMP with agri-dolce HORSERADISH
ORANGE MARMALADE sauce 12*

*Jumbo STUFFED MUSHROOMS with duxelle, spinach,
and TALEGGIO CHEESE 9*

*SMOKED BEEF BRISKET CRESPELLE (Quesadilla)
with caramelized onion ROMANO PEPPATO CHEESE and*

roasted peppers 9

*MIXED GREENS with tomato, cucumber,
pickled onions, CRUMBLED GOAT
CHEESE, aged white balsamic vinaigrette 8*

*CAESAR SALAD with romaine lettuce,
red endive, FOCACCIA CROUTON,
parmigiano reggiano, white anchovie
and LEMON-TARRAGON DRESSING
with Chicken 10
Steak or Shrimp 12*

*BELLA CAPRANZANELLA red and
yellow tomato, FRESH MOZZARELLA,
balsamic glaze, extra virgin olive oil 11*

*ANTIPASTO for 2 -4 people – SALUMIS,
cured meats, DRY SAUSAGE, pickled,
grilled and roasted vegetables, artisanal cheeses,
mixed olives, extra virgin olive oil 14*