

EST.  1984

DON GIOVANNI

CUCINA ITALIANA

Manchester

ORO

APPETISER

ANTIPASTO VEGETERIANO

SELECTION OF MARINATED AUBERGINE, COURGETTE, OLIVES, PEPPERS, MOZZARELLA AND TOMATO SERVED WITH GRISSINI

STARTERS

BRUSCHETTA AL GRANCHIO

FRESH CORNISH CRAB, BROAD BEAN AND MINT ON HOMEMADE CIABATTA

ZUPPA DI PORCINI

WILD MUSHROOM SOUP WITH TRUFFLE OIL

FITTURA MISTA

DEEP FRIED CALAMARI, KING PRAWNS AND WHITE BAIT SERVED WITH AN AIOLI DIP

CARPACCIO DI SALMONE

THIN SLICES OF FRESH SMOKED SALMON, CAPERS, DILL AND LEMON OIL

POLPETTE

HOMEMADE MEATBALLS IN A TOMATO SAUCE WITH FRESH BASIL

MAINS

RAVIOLI ARAGOSTA

HOMEMADE RAVIOLI LOBSTER IN A LOBSTER BISQUE WITH RED CHILI

FILETTI DI BRANZINO

PAN FIRED ANGLESEY FARMED SEA BASS FILLETS, PARSLEY AND LEMON

FILETTO

200GR BRITISH FILLET SERVED WITH GARLIC BUTTER AND FRIES

CANNELLONI

HOME MADE PANCAKES FILLED WITH RICOTTA CHEESE, MEDITERRANEAN VEGETABLES, TOPPED WITH TOMATO, BÉCHAMEL AND BAKED

SUPREMA DI POLLO

BRITISH CHICKEN SUPREME SERVED SKIN ON, BAKED IN THE OVEN AND SERVED ON HONEY ROAST ROOT VEGETABLES

DESSERT

CHOCOLATE CHIP CHEESECAKE

MADE WITH FRESH VANILLA PODS, CHOCOLATE CHIPS SERVED WITH A SCOOP OF VANILLA ICE CREAM

CAPRESE AL CIOCCOLATO

CHOCOLATE SPONGE WITH ALMOND PIECES

TORTA FRUTTI DI BOSCO

SHORT CRUST PASTRY WITH CRÈME PATISSERIE TOPPED WITH STRAWBERRIES, BLACKBERRIES, REDCURRANTS AND BLUEBERRIES

ICE CREAM/SORBET CHOICE

ASK SERVER

PANNA COTTA

HOME MADE WITH CREAM AND VANILLA, TOPPED WITH A BERRY COMPOTE

DIGESTIF

LIMONCELLO

AMARETTO DI SARONNO

GRAPPA

£42 SET MENU

 CONTAINS NUTS OR TRACES OF NUTS
 VEGETARIAN DISHES

ALL PRICES ARE IN £
& INCLUSIVE OF VAT



DUE TO THE PRESENCE OF NUTS IN OUR RESTAURANTS,
THERE IS A POSSIBILITY THAT NUT TRACES MAY BE
FOUND IN ANY OF OUR ITEMS

@DONGIOVANNI 
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