

## PIZZA

	S	L
<b>CHEESE &amp; TOMATO</b>	17	28
<b>MARGHERITA</b>	17	28
<b>THE BEST SELLER</b>	20	30
<b>SAUSAGE &amp; MUSHROOMS</b>		
<b>HOT &amp; WILD</b>	20	30
<b>PEPPERONI &amp; FRESH GARLIC</b>		
<b>PROSCIUTTO</b>	21	31
<b>TOMATO SAUCE, ARUGULA, FRESH MOZZA &amp; PROSCIUTTO</b>		
<b>THE BIKE</b>	21	31
<b>FRESH MOZZ, EGGPLANT, ROASTED PEPPERS, PLUM TOMATO, RICOTTA, &amp; FRESH GARLIC</b>		
<b>PRIMAVERA</b>	21	32
<b>BROCCOLI, MOZZ, SPINACH, FRESH TOMATOES</b>		
<b>VEGETARIAN</b>	21	32
<b>PEPPERS, ONIONS, GARLIC, MUSHROOMS, BROCCOLI, &amp; ZUCCHINI</b>		
<b>CHICKEN CUTLET</b>	22	32
<b>TOMATO SAUCE &amp; MOZZARELLA</b>		
<b>PIZZA BIANCA</b>	20	30
<b>RICOTTA, MOZZARELLA &amp; PARMESAN</b>		

## TOPPINGS

ADD+3 ITALIAN SAUSAGE, PEPPERONI, MEATBALLS, MUSHROOMS, HAM, BACON, ONIONS, OLIVES, FRESH GARLIC, EGGPLANT, CHERRY PEPPERS, ANCHOVIES, BROCCOLI  
ADD+4 EXTRA CHEESE, BROCCOLI RABE, PORTOBELLOS, SUN-DRIED TOMATOES  
ADD+5 CHICKEN, PROSCIUTTO

## CIABATTA | BURGERS

<b>STEAK SANDWICH</b>	/ 19
<b>CARAMELIZED ONIONS, AUGULA, &amp; GARLIC AOLI</b>	
<b>GRILLED CHICKEN</b>	/ 19
<b>FRESH MOZZARELLA &amp; ROASTED PEPPERS</b>	
<b>SAUSAGE PEPPERS</b>	/ 19
<b>PARM SANDWICH</b>	/ 19
<b>CHOICE OF EGGPLANT   MEATBALL   CHICKEN</b>	
<b>BIKE BURGER</b>	/ 25
<b>10 oz PAT LAFRIEDA GROUND BEEF, FRESH MOZZARELLA, ROASTED PEPPERS, &amp; BASIL</b>	
<b>ADD +6   BACON OR MUSHROOM</b>	
<b>CLASSIC BURGERS</b>	/ 22
<b>AMERICAN CHEESE, LETTUCE, TOMATO, &amp; RED ONION</b>	
<b>ADD FRIES +6   BACON OR MUSHROOMS +1</b>	

# BIKE SPECIALS

## APPETIZERS

<b>½ DOZEN OYSTERS</b>	
<b>BLUE POINT</b>	/ 19
<b>MUSSELS SCARPARELLO</b>	/ 18
<b>BRUSCHETTA</b>	/ 10
<b>FRIED CALAMARI</b>	/ 19
<b>WITH CHERRY PEPPERS</b>	
<b>POLPETTE DI FORMAGGIO</b>	/ 19
<b>MEATBALLS, RED SAUCE, RICOTTA, CHEESE AND TOAST</b>	

## FISH

<b>BROILED FILET OF BRANZINO</b>	/ 35
<b>GRILLED CHILEAN SEA BASS</b>	/ 45
<b>SERVE OVER SAUTEED SPINACH</b>	
<b>HONEY MUSTARD CRUSTED SALMON</b>	/ 39
<b>FILET OF SOLE FRANCESE</b>	/ 35

## VEAL

<b>VEAL SALTIMBOCA</b>	/ 32
<b>PROSCIUTTO, MOZZARELLA, &amp; SPINACH IN A LIGHT BROWN SAUCE</b>	
<b>VEAL ALL SEVA</b>	/ 32
<b>ASUN-DRIED TOMATOES IN A GARLIC &amp; WHITE WINE SAUCE</b>	
<b>VEAL GIOVANNI</b>	/ 35
<b>VEAL MEDALLIONS, PROSCIUTTO, EGGPLANT &amp; MOZZARELLA SAUTEED IN A LIGHT RED SAUCE</b>	

## PASTA

<b>GNOCCHI PESTO</b>	/ 25
<b>WITH ROASTED PEPPERS</b>	
<b>TRI COLOR FUSILLI SICILIANA</b>	/ 29
<b>CHICKEN, EGGPLANT, ROASTED PEPPERS, &amp; MOZZARELLA IN A LIGHT BROWN SAUCE</b>	
<b>PAPPARDELLE BOLOGNESE</b>	/ 35
<b>MEAT SAUCE WITH A TOUCH OF CREAM</b>	
<b>BUCATINI ALLA LEMON</b>	/ 35
<b>SHRIMP, ARUGULA, &amp; LEMON ZEST</b>	
<b>LOBSTER MARINARA</b>	/ 47
<b>1½ POUND LOBSTER OVER SPAGHETTI, SAUTEED IN RED SAUCE</b>	

## SALAD

<b>CHOPPED SALAD</b>	/ 17
<b>LETTUCE, CUCUMBER, FETA CHEESE, TOMATO, OLIVES, ROASTED PEPPERS</b>	
<b>ADD CHICKEN +10   SALMON +12   SHRIMP   15</b>	

## POULTRY

<b>CHICKEN CACCIATORE</b>	/ 29
<b>BONELESS CHICKEN, MUSHROOMS, &amp; PEPPERS SERVE IN MARINARA</b>	
<b>CHICKEN SCARPARELLO</b>	/ 29
<b>BONELESS CHICKEN WITH LEMON, GARLIC, WHITE WINE, &amp; CHERRY PEPPERS</b>	
<b>CHICKEN GIOVANNI</b>	/ 29
<b>CHICKEN BREAST, SAUSAGES, SAUTEED WITH WHITE WINE, GARLIC, &amp; LEMON</b>	

## CHICKEN | VEAL +3

<b>PARMIGIANA</b>	/ 29
<b>BREADED CUTLET, FRESH MOZZARELLA &amp; TOMATO SAUCE</b>	
<b>MARSALA</b>	/ 29
<b>SAUTEED IN MUSHROOMS IN MARSALA WINE</b>	
<b>PICATTA</b>	/ 29
<b>LEMON BUTTER, WINE &amp; CAPERS</b>	
<b>PRIMAVERA</b>	/ 29
<b>VEGETABLES SAUTEED IN A LIGHT BROWN SAUCE</b>	
<b>FRANCESE</b>	/ 29
<b>LIGHTLY BATTERED, LEMON BUTTER, &amp; WINE</b>	
<b>CAPRICCIOSA</b>	/ 29
<b>FRIED CUTLET, TOPPED WITH DICED TOMATOES, RED ONION, &amp; VINAIGRETTE</b>	

## RISOTTO

<b>RISOTTO GIOVANNI</b>	/ 47
<b>SHRIMP, SCALLOPS, CLAMS, MUSSELS, AND LOBSTER; SAFFRON ITALIAN RICE</b>	
<b>RISOTTO SAMIRA</b>	/ 45
<b>SHRIMP, CHERRY TOMATOES; SAFFRON ITALIAN RICE</b>	

## SIDE ORDERS

<b>BROCCOLI RABE</b>	/ 12
<b>BAKED ASPARAGUS</b>	/ 12
<b>SAUTEED SPINACH</b>	/ 12
<b>SPAGHETTI WITH TOMATO SAUCE</b>	/ 10
<b>FRENCH FRIES</b>	/ 10
<b>ONION RINGS</b>	/ 10
<b>MEATBALLS</b>	/ 18
<b>BROCCOLI</b>	/ 12
<b>SAUTEED MIXED VEGETABLES</b>	/ 12

## KIDS

<b>10 &amp; UNDER; INCLUDES SOFT DRINK</b>	
<b>MOZZARELLA STICKS WITH FRIES</b>	/ 16
<b>PENNE ALLA VODKA</b>	/ 16
<b>CHICKEN FINGERS WITH FRIES</b>	/ 16

[ ALL ENTREES SERVED WITH LINGUINE, SALAD, OR RICE ]

\*Please inform your server of any food allergies - consuming raw or undercooked fresh eggs, meats and fish may increase your risk of food borne illness especially if you have a medical condition



## APPETIZERS

- FRESH MOZZARELLA / 15**  
ROASTED PEPPERS & FRESH BASIL
- BURRATA & PROSCIUTTO / 17**  
WITH TOMATO & BALSAMIC DRIZZLE
- JUMBO SHRIMP COCKTAIL / 8 PER**  
SERVED WITH FRESH LEMON, &  
& COCKTAIL
- COLD ANTIPASTO / 17**  
HAM, SALAMI, CAPICOLA, PROSCIUTTO,  
PROVOLONE, ROASTED PEPPERS, &  
ANCHOVIES
- CLAMS OREGANATA / 14**  
½ DOZEN BAKED CLAMS;  
GARLIC LEMON SAUCE
- SCUNGILLI & CALAMARI**  
**MARINARA / 18**
- BUFFALO WINGS / 20**  
10 PCS, HOT OR MILD; CELERY  
CARROTS, BLUE CHEESE
- CHICKEN FINGERS / 18**  
FRENCH FRIES & HONEY MUSTARD
- MOZZARELLA STICKS / 14**  
SERVED WITH MARINARA SAUCE
- GRILLED VEGETABLE / 16**  
EGGPLANT, ZUCCHINI, RED PEPPERS,  
& PORTOBELLO MUSHROOMS
- MUSSELS GIOVANNI / 17**  
SAUTEED IN HEARTY MARINARA
- FRIED ZUCHINI / 15**  
SERVED WITH MARINARA SAUCE

## ITALIAN SPECIALTIES

- EGGPLANT PARMIGIANA / 23**
- SAUSAGE & BROCCOLI RABE / 24**
- EGGPLANT ROLLATINI / 25**  
EGGPLANT STUFFED WITH RICOTTA

- LINGUINE WITH CLAM SAUCE / 28**
- LINGUINE GIOVANNI / 37**  
SHRIMP & CLAMS IN A LIGHT RED SAUCE
- LINGUINI SHRIMP & BROCCOLI / 35**  
GARLIC & OIL
- PENNE BROCCOLI RABE / 29**  
GARLIC & OIL  
CHOICE OF CHICKEN OR SAUSAGE /  
ADD +6 SHRIMP
- BIKE RIGATONI / 29**  
CHICKEN, CHERRY PEPPERS, RED &  
GREEN BELL PEPPERS; SPICY MARINARA
- RIGATONI BOLOGNESE / 27**
- HOMEMADE LASAGNA / 29**
- SPAGHETTI & MEATBALLS**  
**OR SAUSAGE / 27**

## SALADS

- CAESAR SALAD / 15**  
ROMAINE, CROUTONS, CAESAR DRESSING
- GIOVANNI SALAD / 18**  
LETTUCE, TOMATOES, FRESH MOZZARELLA,  
ROASTED PEPPERS, AVOCADO, OLIVES,  
ONION, & PEPPERONCINI
- GREEK SALAD / 18**  
LETTUCE, TOMATO, CUCUMBER, FETA,  
OLIVES, RED ONION, TOSSED IN OIL &  
VINEGAR
- TOSCANA SALAD / 34**  
GRILLED SHRIMP, JUMBO LUMP  
CRABMEAT, AVOCADO, ROASTED RED  
PEPPERS, CRUMBLER BLUE CHEESE;  
SERVED OVER MESCLUN GREENS
- GRILLED CHICKEN COBB SALAD / 25**  
MIXED GREENS, AVOCADO, TOMATO,  
HICKORY SMOKED BACON, HARD-BOILED  
EGG, GORGONZOLA; VINAIGRETTE
- SESAME CRUSTED TUNA / 29**  
PAN-SEARED TUNA, ENDIVE, BABY  
SPINACH; CITRUS VINAIGRETTE
- CRAB MEAT & AVOCADO / 32**  
CRAB MEAT, ARUGULA, AVOCADO,  
TOMATO, KALAMATA OLIVES; BALSAMIC  
VINAIGRETTE
- STEAK SALAD / 29**  
MIXED GREENS, TOPPED WITH  
GORGONZOLA
- ASIAN SHRIMP SALAD / 29**  
HONEY-SOY GLAZED BROILED SHRIMP,  
SNOW PEAS, SHIITAKE MUSHROOMS,  
BEAN SPROUTS, SPRING ONIONS,  
PEANUTS, WATERCRESS
- MAYAN SUN SALAD / 29**  
SALMON OR CHICKEN SAUTÉED,  
ROASTED CORN, BLACK BEAN SALSA,  
CORN TORTILLAS, GUACAMOLE,  
ROASTED PEPPERS, SPICES;  
VINAIGRETTE
- ADD FOR SALADS**  
ADD GRILLED CHICKEN +10  
ADD SHRIMP +15 | SALMON +12

## PASTAS

- PENNE ALLA VODKA / 20**
- FETTUCINE ALFREDO / 25**
- BAKED CHEESE RAVIOLI / 24**
- PENNE ALLA ANISA / 27**  
MOZZARELLA, ARUGULA, & GARLIC,  
IN TOMATO SAUCE
- FETTUCINE PRIMAVERA / 28**  
GARDEN VEGETABLES, CHOICE OF  
TOMATO SAUCE OR OLIVE OIL
- FETTUCINE DEJANA / 37**  
HOMEMADE SPINACH FETTUCINE,  
GRILLED CHICKEN, SHRIMP, AND  
MUSHROOM IN MARINARA SAUCE
- TORTELLINI BOSCAIOLA / 29**  
PROSCIUTTO, PEAS, MUSHROOMS IN  
PINK SAUCE
- LINGUINI NERO ARRABIATA / 39**  
HOMEMADE BLACK LINGUINI, CHUNKS OF  
FRESH LOBSTER, SHRIMP, MUSSELS,  
IN A SPICY MARINARA
- CAPELLINI AL AMANDA / 37**  
SHRIMP, SCALLOPS, ARUGULA, IN A  
LIGHT RED SAUCE
- FUSILI AL ALVINA / 39**  
SHRIMP, SUN-DRIED TOMATOES,  
ASPARAGUS, FRESH GARLIC & OLIVE OIL
- SWEET RED PEPPERS LINGUINI / 39**  
CHICKEN, SHRIMP, MUSHROOMS, ROASTED  
PEPPERS, IN A LIGHT CREAM SAUCE
- FARFALLE ALLA PESTO / 29**  
BOWTIE PASTA, SUN-DRIED TOMATOES,  
GRILLED CHICKEN; CREAMY PESTO SAUCE
- ADD FOR PASTA**  
ADD + 10 CHICKEN | MEATBALLS | SAUSAGE |  
MEAT SAUCE

## SEAFOOD

- SHRIMP MARINARA / 37**
- SHRIMP FRA DIAVOLO / 37**
- SHRIMP SCAMPI / 37**  
TENDER SHRIMP SAUTED IN FRESH  
GARLIC; WHITE WINE, & LEMON
- STUFFED SHRIMP / 43**  
SHRIMP FILLED WITH CRAB MEAT;  
SAUTED IN FRESH LEMON, GARLIC, &  
WHITE WINE
- SHRIMP PARMIGIANA / 42**  
HAND BREADED & FRIED; BAKED WITH  
TOMATO SAUCE & MOZZARELLA
- FRIED SHRIMP / 37**  
FRIED TO GOLDEN BROWN, SERVED  
WITH TARTAR SAUCE
- BROILED SALMON / 39**  
LEMON, GARLIC & WHITE WINE SAUCE
- BIKE SEAFOOD COMBINATION / 57**  
BROILED WITH SHRIMP, SCALLOPS,  
CLAMS, FILET OF SOLE & LOBSTER TAIL
- GIOVANNI SEAFOOD / 57**  
SAUTÉED SHRIMP, SCALLOPS, MUSSELS,  
CALAMARI, CLAMS, & LOBSTER TAIL;  
MARINARA SAUCE

## STEAK & CHOPS

- BROILED BABY LAMB CHOPS / 47**  
WITH HERB ROASTED POTATOES
- HARIS RIBEYE STEAK / 65**
- PORK CHOP WITH**  
**VINEGAR PEPPERS / 45**
- STEAK PIZZAIOLA / 47**  
PEPPERS, ONIONS, & MUSHROOMS
- BBQ BABY BACK RIBS / 28**  
SLOW-COOKED WITH RICH BBQ  
SAUCE

ALL ENTREES SERVED WITH LINGUINE, SALAD, OR RICE

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