



DON GIOVANNI RISTORANTE ITALIANO

57-59, HOMESDALE ROAD, BROMLEY, KENT BR2 9LB

WWW.DONGIOVANNIRESTAURANT.CO.UK

020 8460 5454



STUZZICHINI

PANE, OLIO D'OLIVA 'For Two'	5.00
Bread, extra virgin olive oil and mature balsamic vinegar.	
PANE E AGLIO	4.50
Garlic ciabatta bread.	
OLIVE MARINATE	4.50
Bowl of marinated olives.	
BRUSCHETTA	6.50
Garlic ciabatta bread with fresh vine tomatoes, basil and extra virgin olive oil.	

ANTIPASTI

ZUPPA FATTA IN CASA DELLO CHEF	6.00
Please ask your waiter for our available soups, served with bread.	
INSALATA DI CAPRESE	7.50
Buffalo mozzarella, vine tomatoes, with a pesto dressing.	
GRIGLIATA DI ORTAGGI (VE)	7.95
Timbale of chargrilled Mediterranean vegetables, artichoke heart, with a balsamic glaze.	
FORMAGGIO DI CAPRA ARROSTO (V)	8.50
Roasted goat's cheese on toasted brioche, caramelised banana shallots and balsamic glaze.	
CALAMARI FRITTI	8.50
Squid fried to a crisp, Padron peppers and a homemade tartare sauce.	
ASPARAGI CONTESSA	10.50
Fresh asparagus wrapped in Parma ham, butter and a Parmesan cheese gratin.	
FICHI RIPIENI	9.50
Fig marinated in Grand Marnier syrup, wrapped in Parma ham, topped with a Dolcelatte cheese gratin.	
GAMBERONI AL'ERBE	12.95
King prawns tossed in garlic, chilli, herbs, lemon grass, butter, served with a white wine sauce.	

INSALATE

INSALATA DI POLLO AFFUMICATO	9.50
Smoked chicken, wild rocket, pine kernels, vine cherry tomatoes, pure honey and a grain-mustard dressing.	
INSALATA DON GIOVANI	14.00
Mixed salad leaves, walnuts, chargrilled vegetables, pears, buffalo mozzarella, with a grain mustard and a pure honey dressing.	
INSALATA D'ARAGOSTA
Half a lobster on salad leaves, fresh fanned mango, strawberries, grain mustard and pure honey dressing (when available).	



Gluten free pasta available upon request
(allow 20 minutes additional cooking time).

PASTA E RISO

RIGATONI CHORIZO	12.95
Tube pasta tossed with garlic, chorizo, Sicilian sausage and a tomato sauce.	
RIGATONI CON POLLO E PORCINI	14.00
Long tube pasta, chicken, wild mushrooms, cream and a tomato sauce.	
TAGLIOLINI CON SPECK	16.50
Thin pasta tossed with speck 'cured ham', wild mushrooms, shaved Parmesan and truffles, with truffle oil.	
TAGLITELLE CON ASPARAGI E PORCINI	16.50
Long flat pasta, fresh asparagus, wild mushrooms, cream and shaved Parmesan, drizzled with truffle oil.	
TAGLIATELLE AL CARTUCCIO	18.50
Long flat pasta tossed with garlic, chilli, king prawns and a light tomato sauce. In foil, oven-baked.	
LINGUINE CON CARNE DI GRANCHIO	18.50
Long pasta, garlic, chilli, cherry tomatoes, white crab meat, extra virgin olive oil, with a wine sauce.	
LINGUINE ALL'ARAGOSTA	Half lobster: Whole lobster:
Long flat pasta tossed with garlic, chilli, cherry tomatoes, lobster bisque and a brandy sauce (when available).	
RISOTTO CON POLLO E PORCINI	15.50
Arborio rice, smoked chicken, wild mushrooms, truffle oil and shaved Parmesan.	
RISOTTO CON ASPARAGI E CARCIOFO [V]	14.50
Arborio rice, fresh asparagus, artichoke hearts, cream and shaved Parmesan.	

DESCE E CARNI

BRANZINO CON TAGLIOLINI	19.50
Chargrilled seabass fillets, on tagliolini pasta with garlic, spring onions, soya and roasted peppers.	
CIOPPINO	20.95
King prawns, squid, garlic, chilli, wild rocket and a tomato sauce, served with rice.	
CODA DI ROSPO MARE E MONTE	25.50
Monkfish fillets, on wilted spinach and mash with toasted flaked almonds, grapes and a white wine sauce.	
ARAGOSTA CON BURRO ALL'AGLIO
Half lobster tossed in garlic butter and herbs, served with mash and asparagus (when available).	
PETTO DI POLLO RIPIENI	16.50
Chicken supreme stuffed with buffalo mozzarella and spinach, wrapped in Parma ham, with creamy tagliatelle.	
VITELLO ALLA BOSCAIOLA	18.50
Veal escalopes, black truffles, pine kernels, cream and brandy, on mash and spinach.	
VITELLO ALLA SALTIMBOCCA	18.00
Veal escalopes topped with sage and Parma ham, butter and white wine sauce, on mash and friarelli.	
MEDAGLIONI DI MANZO CON PANCETTA	26.00
Medallions of beef fillets, pancetta, wild mushroom and Barolo sauce, served with mash and friarelli.	
FEGATO ALLA GRIGALIA	17.95
Grilled calves liver, smoked bacon, caramelised onions, served with mash and spinach.	

For any allergens or intolerances, please make your server
aware before placing your order.

A 12.5% service charge will be added to your bill, with thanks.



SELVAGGINA

PETTO D'ANATRA AI PORCINI E MIELE

20.50

Duck breast (pink cooked), laced with wild mushroom sauce, pure honey and a creme de cassis sauce, served with crushed sauté potatoes and caramelised red cabbage.

CINGHIALI AL PEPPE VERDE

25.50

Barolo-marinated wild-boar fillets, shallots, green pepper corn, cream and brandy sauce, served with crushed sauté and caramelised red cabbage.

GRIGLIE

All our steaks are cooked to your liking, served with sauté potatoes and medley of vegetables.

10oz PRIME RIB-EYE STEAK

22.95

10oz PRIME BEEF FILLET

26.50

Porcini mushroom sauce and truffle oil.

3.00

Au poivre (pepper corn) sauce.

2.50

Blue cheese sauce.

2.00

SIDE ORDERS

Mixed or green salad

4.50

Vine tomato and red onion salad

5.00

Wilted spinach

4.50

French fries

3.50

Fried courgettes

4.50

Rocket and shaved Parmesan salad

6.95

Sauté potatoes

3.00

Friarelli (marinated broccoli leaves)

5.50

Mash potato

3.50

Medley of vegetables

3.50

DESSERTS

STICKY TOFFEE PUDDING

6.50

TIRAMISU

6.50

CHOCOLATE FUDGE CAKE

6.50

PROFITEROLES

6.50

CLASSIC CRÈME BRÛLÉE

6.50

APPLE PIE

6.50

BANOFFEE PIE

6.50

Add cream, ice cream or custard to any of the above

1.25

VERO GALTO (AUTHENTIC ITALIAN ICE CREAM)

5.95

SORBET (3 SCOOPS)

5.95

Raspberry or Lemon flavour.

SELECTION OF CHEESES

8.50

A selection of 3 cheeses, served with fruit and biscuits.

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