



SPIRITS FROM THE BAR

Signature Cocktails

Little Al's Big Bloody Mary
Absolut Peppar, Al's special bloody mary mix with meat and cheese, served with a beer chaser
(Add 2 Jumbo Shrimp for \$4)
\$7.50

Tropical Peach
Svedka Vanilla, Peach Schnapps, pineapple juice
\$7.50

Sunset of Dunnigan
Brassfield Serenity White Wine, Tanqueray 10, St. Germaine
\$8.00

Nipping Passion
Skyy Infusions Passion Fruit, Malort, mango juice, splash OJ
\$7.50

Gingered Rodgers
Skyy Infusions Ginger, cranberry juice, pineapple juice, fresh lime
\$7.50

South Side
Tanqueray Gin, St. Germaine liqueur, fresh sour mix
\$8.50

Cabana Shrub
LeBlon Cachaça, Raspberry Shrub Syrup, Ginger Ale
\$8.50

Berri Acai Lemonade
Absolut Berry Acai, St. Germaine liqueur, lemonade
\$8.00

Sangria
Wine, Peach Schnapps, splash Sierra Mist
\$7.50

Martini's

Malibu Hippy
Malibu Rum, Hpnotiq liqueur, pineapple juice
\$9.00

Pomegranate Blossom
Svedka Cherry, Pama liqueur, lemonade
\$9.00

Cucumber Cooler
Heridricks Gin, fresh sour mix, ginger ale, cucumber wedges
\$9.00

Crème Brûlée
Svedka Vanilla, Frangelico, Grand Marnier, half & half
\$9.00

Raspberry French 75
Tanqueray Gin, fresh sour mix, raspberries, champagne
\$9.00

Torched Chocolate Cherry
Bacardi Torched Cherry Rum, Godiva Chocolate Liqueur, Vanilla McGillicuddy, half & half
\$9.00

Margarita's

Green Margarita
Margarita Silver Tequila, Midori melon liqueur, pineapple juice, fresh lime
\$7.50

Watermelon Margarita
Añejo Tequila, Triple Sec, fresh sour mix, fresh watermelon cubes
\$8.00

Little Al's Big Hombre Margarita
Patron Silver Tequila, Grand Marnier, fresh lime, fresh vanilla agave
\$10.00

Beer on Tap

BASS ALE
BLUE MOON
BODDINGTONS ALE
BUD LIGHT
COORS LIGHT
GOOSE ISLAND SEASONAL
GUINNESS
MICHELOB AMBER BOCK
MILLER LITE
NEW BELGIUM SEASONAL
SAM ADAMS SEASONAL
STELLA ARTOIS



All of our Original and Classic Cocktails are available—Ask your server or bartender

Appetizers

fried baby back ribs 10
sweet 'n sour bbq sauce

bruschetta 8
tomatoes, basil, balsamic vinegar, evoo, and parmesan over toasted francese

shrimp de jonghe 12
parmesan garlic butter and francese points

spinach artichoke dip 9
served with toasted parmesan toast points and fresh vegetables

caprese salad 9
tomato, basil, pickled onion, fresh mozzarella and balsamic reduction

buffalo shrimp 11
bleu cheese crumbles and ranch dipping sauce

grilled shrimp cocktail 12
wasabi cocktail sauce

crab cakes 12
two jumbo lump crab cakes with roasted corn chipotle remoulade

blue moon calamari 11
cajun tomato beurre blanc

beef tenderloin medallions 13
wild mushroom dijon sauce

tuna lettuce wrap 13
blackened tuna, pickled onions, carrots, mango, chipotle peanut sauce and sweet chili sauce

chicken wings 8
ten wings with choice of sauce:
• Sweet 'n Sour BBQ
• Five Spice Cayenne Dry Rub
• Little Al's Buffalo Sauce

Flatbreads

apple pecan 8
honey, gorgonzola, caramelized onions and parmesan cheese

smoked salmon 9
goat cheese, artichoke hearts, capers and dill alfredo

new orleans 11
chicken, andouille sausage, shrimp, scallions and cajun tomato sauce

margarita 8
tomato, basil, onion and mozzarella

bbq chicken 9
crispy chicken tenders, mozzarella, sweet 'n sour bbq sauce, tomatoes, mushrooms and scallions

Pizza 14"

white 15
artichoke dip spread, chicken, bacon, truffle mushrooms, crispy leeks and house cheese blend

sausage and pepperoni 15
sausage and pepperoni served with a cheese blend and roma tomato sauce

bolognese 17
beef short rib ragout, basil and mozzarella

four cheese 13
swiss cheese, white cheddar, mozzarella, provolone and roma tomato sauce

bbq chicken 15
blackened chicken, mozzarella, sweet 'n sour bbq, bacon, cheese blend, red onion, and crispy leeks

Place all cellular phones. There is a 20% service charge added to separate checks and private rooms. Gift cards are available, ask your server.

Join our mailing list! See your server for details.

Consuming raw or uncooked foods may increase your risk of food borne illness rev.08.08.10

FRIDAYS
ALL YOU CAN EAT
FRIED COD
\$9.95

Est. 1977
Giovanni's
restaurant & convention center

SATURDAYS
PRIME RIB
(Available after 5:00pm)
\$16.95

Starters

lobster bisque 7 cup
soup du jour 4 cup
tomato bisque 4 cup
baked french onion 6 cup

side caesar 5
petite romaine lettuce, caesar dressing, parmesan cheese and croutons

house salad 3
romaine garnished with carrots and chopped tomatoes, topped with creamy balsamic vinaigrette

Sandwiches, Burgers & Quesadillas

served with our seasoned house-made potato chips
sub your chips for fries 1.50
sub your chips for sweet potato fries 2

grilled cheese 7
muenster, cheddar, and American on ciabatta bread, served with house made tomato soup

gio club panini 9
bacon, cheddar, lettuce, tomato, hickory hearth ham and smoked-pan roasted turkey breast

basil pesto chicken sandwich 10
bruschetta, mozzarella

big al's burger 6.95
our half pound angus burger served with lettuce and tomato on a sesame seed bun
*add american, cheddar, swiss, or bleu cheese 1
*add bacon 1
*add mushrooms 1

blackened chicken quesadilla 10
grilled chicken, corn, peppers, onions, black beans, avocado, scallions and cheese blend

turkey panini 9
granny smith apples, double cream brie, turkey and cranberry mayo

reuben 10
corned beef, swiss cheese, sauerkraut and homemade reuben dressing

tuna melt 9
artichoke hearts, sundried tomatoes, asparagus and muenster cheese

italian beef 11
prime beef with melted provolone and giardiniera

egg salad sandwich 8
truffle egg salad, bacon and toasted wheat bread

blackened tuna sandwich 11
carrot cucumber slaw and wasabi aioli

tuna lettuce wrap 13
blackened tuna, pickled onions, carrots, mango, chipotle peanut sauce and sweet chili sauce

chicken fried chicken sandwich 10
carrot cucumber slaw, blackened asparagus, cheddar cheese and chipotle bacon gravy served open-face

Big Salads

chicken caesar 11
grilled chicken, romaine lettuce, caesar dressing, parmesan cheese and croutons

cobb 12
bacon, bleu cheese, avocado, grilled chicken, tomatoes, romaine lettuce, egg, and choice of dressing

mediterranean 11
artichoke hearts, kalamata olives, sundried tomatoes, feta cheese, fresh basil and herb vinaigrette
* add chicken 3 * add tuna 5 * add shrimp 4

gio wedge with chicken 12
bibb lettuce, eggs, tomatoes, applewood smoked bacon and our own gorgonzola dressing

bbq chicken 11
corn, black beans, peppers, tomatoes, avocado, crispy wonton, romaine lettuce and ranch dressing

caribbean shrimp 12
mango, pineapple, avocado, red onions, pumpkin seeds, scallions and citrus vinaigrette

asian tuna 13
sesame seared tuna, mandarin oranges, pickled onion, almonds, carrots, broccoli, spinach, napa cabbage and orange ginger vinaigrette

pesto filet 13
filet mignon beef tips, gorgonzola, tomatoes, romaine, parmesan cheese and italian vinaigrette

Entrées

baby back ribs
half rack 12 full rack 18
chipotle pineapple bbq sauce, fingerling potatoes and asparagus

sesame ahi tuna 13
stir-fried noodles, wasabi, pickled ginger, and ponzu

peanut encrusted salmon 13
maple sweet potatoes, wilted spinach and bacon jus

beef tenderloin medallions 16
mushroom orzo risotto, asparagus and mushroom dijon sauce

jambalaya 13
shrimp, chicken, andouille sausage, vegetables and rice, in cajun tomato sauce

vegetable jambalaya 9
zucchini, yellow squash, asparagus, mushrooms, sundried tomatoes and rice, in cajun tomato sauce

Pastas

chicken parmesan over fettuccini 9
breaded chicken pan-fried to golden brown, tossed with fettuccine noodles, baked with mozzarella and parmesan

sue's angel hair 8
chicken, spinach, dill, tomato and feta, in light chicken broth

filet mignon tips 12
garlic marsala sauce, mushrooms, pappardelle egg noodles

tuscan bolognese 9
braised beef short rib ragout over buttered pappardelle noodles, finished with chili flakes and parsley

mac & cheese 9
bacon, mushrooms and asparagus, in a brie cheese sauce

wild mushroom ravioli 10
mushrooms, tomatoes and asparagus, tossed with a tomato demi sauce