

Per Tutti

DON GIOVANNI TAKEOVER

Aperitivo

BELLINI	£6.50
APEROL SPRITZ	£6.00
PROSECCO	£5.50

Starters

OLIVES	£3.25
HOME MADE BREAD WITH SALTED BUTTER	£3.50
GARLIC BREAD	
PLAIN	£4.50
TOMATO	£5.50
CHEESE	£6.50
FOCACCIA SPECIALÉ FRESH ROSEMARY, CHERRY TOMATOES, ROCKET, PARMESAN SHAVINGS AND EXTRA VIRGIN OLIVE OIL	£6.95
SOUP OF THE DAY SERVED WITH HOMEMADE CIABATTA	£5.50
CALAMARI FRIED SQUID WITH A WEDGE OF LEMON	£6.50
FRITTO MISTO KING PRAWNS, SQUID, BABY OCTOPUS, WHITE FISH	£8.95
ANTIPASTO SELECTION OF ITALIAN CURED MEATS, GRILLED AUBERGINE, OLIVES, MOZZARELLA, GRILLED PEPPERS, TOMATOES AND GRISSINI STICKS	£8.95
PATÉ DUCK AND CHICKEN LIVER PATÉ WITH TOASTED BREAD AND CRANBERRY COMPOTE	£5.50
FUNGHI AL FORNO PORTABELLO MUSHROOMS TOPPED WITH SPINACH AND MOZZARELLA IN A SUN DRIED TOMATO SAUCE	£6.95
COZZÉ PICCANTI STEAMED SCOTTISH MUSSELS WITH CHILLI IN A TOMATO SAUCE	£8.95
TORTINO DI GRANCHIO HOME MADE CRAB CAKES	£7.95
BRUSCHETTA POMODORO TOASTED CIABATTA WITH CHERRY TOMATOES, ONIONS AND PESTO	£5.95
CARPACCIO DI MANZO BRITISH FILLET STEAK WITH A HOME MADE DRESSING	£9.95
GAMBERONI GRIGLIATI PAN FRIED KING PRAWNS WITH A LEMON, CHILLI AND EXTRA VIRGIN OLIVE OIL ON TOASTED CIABATTA	£9.95
BURRATA CHERRY VINE TOMATOES, BASIL, EXTRA VIRGIN OLIVE OIL	£9.95
POLPETTE HOMEMADE MEATBALLS IN A TOMATO SAUCE WITH FRESH BASIL	£8.50

Head Chef Specials

PLEASE ASK YOUR SERVER FOR THIS WEEK’S SPECIALS

Neapolitan Stone
Baked Pizza

MARGHERITA MOZZARELLA, BASIL, TOMATO	£8.50
CAPRI ANCHOVIES, TUNA, CAPERS, SHALLOTS, TOMATO	£11.50
ITALIA PARMA HAM, ROCKET, PARMESAN SHAVINGS, TOMATO	£10.50
ROMA ROCKET, FETA, CHERRY TOMATO, TOASTED PINE NUTS	£10.00
DG BUFFALO MOZZARELLA, MEAT BALLS, RED CHILLI	£10.50
BRESAOLA BRESAOLA, ROCKET, PARMESAN, TOMATO	£11.50
DIAVOLA SPICY SALAMI, RED ONIONS, FRESH CHILLI	£10.25
CALZONE FOLDED PIZZA WITH HAM, SPICY SALAMI, MOZZARELLA AND MUSHROOMS	£12.50
LUNCH TAKEOUT/OFFICE DELIVERY AVAILABLE. ORDER IN ADVANCE	

Pasta é Risotto

	STARTER	MAIN
LINGUINE VONGOLE LINGUINE PASTA, RAZOR CLAMS, CLAMS, CHERRY TOMATOES	£10.95	£17.95
PAPPARDELLE FUNGHI MUSHROOMS, CREAM ADD TRUFFLE SHAVINGS	£10.95 £5.50	£17.95 £5.50
GNOCCHI SORRENTINA TOMATO, FIOR DE LATTE, BASIL	£8.95	£13.95
RISOTTO MARÉ MUSSELS, SQUID RINGS, BABY PRAWNS AND SCALLOPS	£9.95	£15.95
LASAGNE CLASSIC BEEF WITH BÉCHAMEL	£11.50	
CANNELLONI HOME MADE PANCAKES FILLED WITH GRILLED MEDITERRANEAN VEGETABLES, WITH TOMATO AND BÉCHAMEL. FINISHED IN THE OVEN	£9.95	
PENNÉ ARRABBIATA PENNE PASTA, CHILLI, PARSLEY, TOMATO SAUCE AND OLIVES ADD CHICKEN	£7.45 £1.95	£12.95 £2.95
RAVIOLI DI SPINACI EGG RAVIOLI FILLED WITH RICOTTA AND SPINACH IN A BUTTER AND SAGE SAUCE	£7.95	£12.95
RAVIOLI ARAGOSTA HOME MADE RAVIOLI LOBSTER IN A LOBSTER BISQUE AND CHILLI	£9.95	£16.95
TAGIATELLE AL POLPETTE TAGIATELLE PASTA WITH HAND MADE MEAT BALLS, TOMATO SAUCE, PARSLEY	£8.95	£15.95
FARFALLE AL SALMONE BOWTIE PASTA WITH SMOKED SALMON, DILL, IN A CREAMY TOMATO SAUCE	£9.45	£15.95
SPAGHETTI ARAGOSTA OUR FAMOUS SPAGHETTI LOBSTER WITH FRESH SCOTTISH LOBSTER, PEAS IN A CREAMY TOMATO SAUCE		£19.95
SPAGHETTI CARBONARA SPAGHETTI WITH GUANCIALE WITH CRUSHED PEPPERCORNS ADD CHICKEN	£8.95 £1.95	£14.45 £2.95

OUR CATTLE ARE REARED ON FARMS IN AND AROUND THE MACCLESFIELD AREA. IT IS THEN MATURED ON THE BONE PRIOR TO TRIMMING	
ALL SERVED WITH A CHOICE OF SIDE SALAD OR FRIES AND GARLIC BUTTER SAUCE	
RIBEYE 285G	£19.95
SIRLOIN 255G	£21.95
FILLET 200G	£23.95
PEPPERCORN, PORCINI, DIANA SAUCE	£1.50

Pesce

FRESCO DEL GIORNO - ‘FRESH FISH OF THE DAY’	
FILETTI DI BRANZINO PAN FRIED ANGLESEY FARMED SEA BASS FILLET	£17.95
SALMON ADRIATICO GRILLED ATLANTIC SALMON WITH ASPARAGUS AND BABY PRAWNS IN A CREAM AND CHIVE SAUCE	£14.95
LOBSTER THERMIDORE NATIVE SCOTTISH LOBSTER, PAN FRIED WITH ENGLISH MUSTARD, TOPPED WITH PARMESAN AND FINISHED IN THE OVEN	£29.95
CODA DI ROSPO WILD SCOTTISH MONKFISH WITH CHERRY TOMATOES AND CLAMS	£14.95
CAPESANTÉ ALL’ ORIENTALÉ FRESH SCOTTISH SCALLOPS, SEARED AND SERVED WITH A CHERRY VINE TOMATO JUS AND FRESH SAMPHIRE	£18.95

Contorni

FRIES	£3.00
ZUCCINE FRIES	£3.50
PISELLI CON PANCETTA GARDEN PEAS WITH PANCETTA AND PAN FRIED ONIONS	£3.45
INSALATA CASA MIXED LEAF, OLIVES, PEPPERS, CUCUMBERS, TOMATOES	£3.95
SPINACHI FRESH SPINACH, PAN FRIED WITH FRESH CHILLI	£3.95
PATATE ARROSTO FRIED BABY POTATOES TOPPED WITH GRATED PARMESAN	£3.95
BRESAOLA AND ROCKET SALAD WITH PESTO AND PARMESAN SHAVINGS	£3.75
VERDURE DI STAGIONE MIXED SEASONAL VEGETABLES	£3.95
INSALATA CASA MIXED LEAF, OLIVES, PEPPERS, CUCUMBERS, TOMATOES	£3.95

Desserts

PIZZA NUTELLA	£6.50
VANILLA CHEESECAKE MADE WITH FRESH VANILLA PODS AND A BERRY COMPOTE	£5.50
AFFOGATO VANILLA ICE CREAM WITH A SHOT OF ESPRESSO	£4.50
CRÈME BRULEE FRENCH CUSTARD, WITH A CARAMELISED SUGAR TOP	£5.50
PANNA COTTA HOME MADE VANILLA AND CREAM INFUSION WITH A BERRY COMPOTE	£5.50
GELATO ASSORTED FLAVOURS. ASK SERVER	£4.50
TIRAMISU HOME MADE CLASSIC	£5.50
STICKY TOFFEE PUDDING TOFFEE SPONGE TOPPED WITH WALNUTS AND A STICKY TOFFEE SAUCE	£5.50
PROFITEROLES BUNS OF CHOUX PASTRY FILLED WITH CHANTILLY CREAM AND TOPPED WITH A WARM CHOCOLATE SAUCE	£5.50
CHOCOLATE BROWNIE HOME MADE, SERVED WARM WITH A SCOOP OF VANILLA ICE CREAM	£5.50

Sparkling Wine

PROSECCO	125ML	£5.50
ROSE DE'SALICI	125ML	£5.50
DRAPPIER	125ML	£7.95

Champagne

CHAMPAGNE DRAPPIER CARTE D'OR BRUT	£39.50
CHAMPAGNE DRAPPIER ROSÉ BRUT	£42.50
CHAMPAGNE VEUVE CLICQUOT	£52.50

Softs

COKE/DIET COKE/LEMONADE	£1.95
FEVER TREE TONIC & LIGHT	£1.35
FRESH ORANGE	£2.95
FROBISHERS TOMATO JUICE	£2.25
EAGER CRANBERRY/APPLE/PINEAPPLE	£2.25
FERRARELLE SPARKLING WATER	£2.95
NATIA MINERAL WATER	£2.95
FENTIMANS GINGER BEER	£2.95
RED BULL	£2.75
APPLETISER	£2.25

Bottles

PERONI GRAN RESERVE	£3.75
CORONA	£3.25
ALHAMBRA RESERVA	£4.00
REKORDERLIG FRUIT CIDER	£4.75
ASPALL PREMIER CRU CYDER	£4.75

Drafts

	½ PINT	SCHOONER
MORETTI	£2.95	£4.55
PORETTI	£2.75	£4.25

Spirits

RUM BACARDI SAILOR JERRY HAVANA ESPECIAL HAVANA 7	VODKA STOLI CITRON STOLI VANILLA STOLI RED GREY GOOSE
TEQUILA EL JIMADOR SILVER EL JIMADOR GOLD PATRON XO CAFÉ	GIN GORDONS HENDRIX BOMBAY SAPPHIRE
SPIRITS & LIQUEURS COINTREAU CHAMBORD MALIBU FRANGELICO APEROL CAMPARI PUNT-E-MES CARPANO BIANCO CARPANO DRY LAZZARONI AMARETTO GALLIANO RISTRETTO PEACH SCHNAPPS BAILEYS TIA MARIA	WHISKEY JACK DANIELS JAMESON NAKED GROUSE MAKER'S MARK
	BRANDY COURVOISIER VS REMY VSOP

By the Glass	175ML	250ML	BOTTLE
VILLA ROSSI TREBBIANO, RUBICONE 2015 (EMILIA-ROMAGNA, ITALY / 12%)	£5.45	£7.25	£19.95
CHARDONNAY TERRE DEL NOCE 2015 (DOLOMITI, ITALY / 12%)	£5.75	£7.60	£20.95
PINOT GRIGIO TERRE DEL NOCE 2016 (DOLOMITI, ITALY / 12%)	£5.75	£7.60	£20.95

Red

VILLA ROSSI SANGIOVESE, RUBICONE 2015 (EMILIA-ROMAGNA, ITALY / 12%)	£5.45	£7.25	£19.95
MERLOT TERRE DEL NOCE 2015 (DOLOMITI, ITALY / 12.5%)	£5.75	£7.60	£20.95
SYRAH FEUDO ARANCIO 2015 (SICILY, ITALY / 13.5%)	£5.95	£7.95	£21.95

Rosé

NINA PINOT GRIGIO ROSÉ (VENETO, ITALY / 12.5%)	£5.75	£7.60	£20.95
ZINFANDEL BLUSH (PUGLIA, ITALY / 11.5%)	£6.10	£8.10	£22.95

White Wine

REGALEALI BIANCO (CATARRATTO/INZOLIA/GRECANICO) (TASCA, SICILY, ITALY / 12%) DELICATELY FRUITY NOSE WITH APPLE, PEACH & PINK GRAPEFRUIT NOTES. THE PALATE IS QUITE INTENSE & CRISP, WITH PLENTY OF FRESH FRUIT FLAVOURS.	£24.95
GRILLO FEUDO ARANCIO (SICILY, ITALY / 13%) DEEP STRAW YELLOW WITH AN AROMA DISTINCTLY TROPICAL WITH NOTES OF MANGO & PAPAYA, THAT BLENDS WITH INKLINGS OF JASMINE & WHITE FLOWERS. BALANCED & HARMONIOUS WITH A DELICATE ACIDITY.	£21.95
CASTEL FIRMIAN SAUVIGNON BLANC (MEZZACORONA, TRENTINO-ALTO ADIGE, ITALY / 12%) A FRESH, INVIGORATING NOSE OF CUT GRASS, ELDERFLOWER & CURRANT LEAF LEADS TO A DRY, CITRUSSEY, BUT STILL QUITE ROUNDED PALATE. THIS ROUNDNESS ALONGSIDE A DELICATELY MINERAL FINISH IS TYPICAL TRENTINO - THIS IS AN EXCELLENT MARRIAGE OF GRAPE VARIETY & LOCATION.	£23.95
GAVI DI GAVI LA MEIRANA (PIEDMONT, ITALY / 12.5%) GREAT TEXTURE AND PRECISION, WITH DISTINCTIVE GREENGAGE AND ALMOND NOTES ON THE PALATE. FRESH AND DRY, THIS IS PARTICULARLY CHARACTERFUL GAVI.	£29.95

Red Wine

REGALEALI NERO D'AVOLA (TASCA, SICILY, ITALY / 13.5%) NOTES OF CHERRY, MULBERRY, BLACK CHERRY, BLUEBERRY, VANILLA & SAGE ON THE NOSE. VELVETY & BALANCED IN THE MOUTH.	£24.95
MONTEPULCIANO D'ABRUZZO (FATTORIA LA VALENTINA , ABRUZZI, ITALY / 13%) FIRST-CLASS PEPPERY MONTEPULCIANO, WITH ALL THE EXUBERANT FRUIT & SPICY CHARACTER OF THE GRAPE, PLUS AN EXTRA DEGREE OF REFINEMENT FROM THIS EXCELLENT PRODUCER.	£29.50
LAGREIN RISERVA 2013 (MEZZACORONA , TRENTINO-ALTO ADIGE, ITALY / 13%) BRIGHT, JUICY FOREST FRUIT AROMAS COMBINE WITH PEPPERY SPICE AND A SILKY-SMOOTH TEXTURE IN THIS VIBRANT EXPRESSION OF THE LOCAL LAGREIN GRAPE.	£27.50
NÉPRICA (NEGROAMARO/PRIMITIVO/CABERNET) (TORMARESCA, PUGLIA, ITALY / 13.5%) RED FRUITS, BLACK CHERRY & BLACKCURRANT ON THE NOSE. ON THE PALATE, THE SPICE OF THE NEGROAMARO IS COMPLEMENTED BY THE JUICY PLUM JAM FLAVOURS OF PRIMITIVO, RESULTING IN A SOFT & WELL-BALANCED WINE.	£23.95



WISHING YOU A VERY DON GIOVANNI

Christmas

PROUDLY FEEDING MANCHESTER
FOR OVER 30 YEARS

SET MENUS FROM £28.50
NEW YEARS EVE FROM £69.95

— Christmas Party Menu —
£29.95

Starters

SOUP OF THE DAY
SERVED WITH HOMEMADE CIABATTA

CALAMARI
FRIED SQUID WITH A WEDGE OF LEMON

BRUSCHETTA POMODORO
TOASTED CIABATTA WITH CHERRY TOMATOES,
ONIONS AND PESTO

PATÉ
DUCK AND CHICKEN LIVER PATÉ
WITH TOASTED BREAD AND CRANBERRY COMPOTE

Mains

CANNELLONI
HOME MADE PANCAKES FILLED WITH GRILLED
MEDITERRANEAN VEGETABLES, WITH TOMATO AND BÉCHAMEL.
FINISHED IN THE OVEN

MINUTE STEAK
WITH FRIES AND GARLIC BUTTER

DIAVOLA
SPICY SALAMI, RED ONIONS, FRESH CHILLI

SPAGHETTI CARBONARA
SPAGHETTI WITH GUANCIALE WITH CRUSHED PEPPERCORNS

Desserts

PANNA COTTA
HOME MADE VANILLA AND CREAM INFUSION
WITH A BERRY COMPOTE

GELATO
ASSORTED FLAVOURS. ASK SERVER

TIRAMISU
HOME MADE CLASSIC

CRÈME BRULEE
FRENCH CUSTARD, WITH A CARAMELISED SUGAR TOP

“

THE ATTENTION TO DETAIL AND FRESHNESS
OF THEIR PRODUCE IS OUTSTANDING.
I AM EXTREMELY IMPRESSED WITH THE
WHOLE TEAM AT DON GIOVANNI AND
IT ENCAPSULATES EVERYTHING THAT
AN AUTHENTIC INDEPENDENT ITALIAN
RESTAURANT SHOULD BE. ”

JEAN-CHRISTOPHE NOVELLI

