

DESSERTS

STICKY TOFFEE PUDDING	7.95
TIRAMISU	7.95
CHOCOLATE FUDGE CAKE	7.95
PROFITEROLES	7.95
CLASSIC CRÈME BRÛLÉE	7.50
APPLE PIE	7.50
BANOFFEE PIE	7.50
Add cream, ice cream or custard to any of the above	3.00
VERO GELATO (AUTHENTIC ITALIAN ICE CREAM)	6.95
SORBET Raspberry or Lemon flavour.	6.95
SELECTION OF CHEESES A selection of 3 cheeses, served with fruit and biscuits.	11.50

PRIVATE EVENT HIRE



If you are looking for a venue in Bromley to host your private party, then look no further than Don Giovanni's Restaurant. Along with impeccable service, accommodating and friendly staff and authentic Italian cuisine that will delight your palates, the main restaurant has the capacity for 80 seated guests whilst our conservatory area holds 30 guests for a more intimate, round the table party. Please talk to our team for more booking information.

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.



DON GIOVANNI
RISTORANTE ITALIANO

STUZZICHINI

PANE, OLIO D'OLIVA Bread, extra virgin olive oil and mature balsamic vinegar.	4.95
PANE E AGLIO Garlic ciabatta bread.	5.95
OLIVE MARINATE Bowl of marinated olives.	7.95
BRUSCHETTA Garlic ciabatta bread with fresh vine tomatoes, basil and extra virgin olive oil.	7.95

ANTIPASTI

ZUPPA FATTA IN CASA DALLO CHEF Please ask your waiter for our available soups, served with bread.	6.95
MELANZANE MIZ (V) Oven baked layers of sliced aubergines, tomato sauce and mozzarella. Gratinated.	8.95
PARMA HAM E MELONE Sliced Parma ham and melon.	8.95
TORTELLONI BURRO E SALVIA Ricotta cheese and spinach filled pasta, tossed in butter and sage sauce.	9.50
INSALATA CAPRESE Buffalo mozzarella, vine tomatoes, with a pesto dressing.	9.50
CALAMARI FRITTI Squid fried to a crisp, Padron peppers and a homemade tartar sauce.	9.50
POLPETTE Italian meatballs on tomato sauce, topped with Parmesan cheese and gratinated.	9.95
INSALATA DI AVOCADO E GAMBERETTI Avocado and prawn salad.	10.95
ASPARAGI CONTESSA Fresh asparagus wrapped in Parma ham, butter and Parmesan cheese. Gratinated.	10.95
GAMBERONI AL'ERBE King prawns tossed in garlic, chilli, herbs, lemon grass, butter, with a white wine sauce.	15.50

INSALATE

MIXED OR GREEN SALAD	5.95
ROCKET AND SHAVED PARMESAN SALAD	6.95
VINE TOMATO AND RED ONION SALAD	7.50
INSALATA DI POLLO AFFUMICATO	11.50
Smoked chicken, wild rocket, pine kernels, vine cherry tomatoes, with pure honey and a grain-mustard dressing.	

PASTA E RISO

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

RIGATONI CHORIZO	16.95
Tube pasta tossed with garlic, chorizo, Sicilian sausage and a tomato sauce.	
SPAGHETTI BOLOGNESE	16.95
Fresh minced beef and tomato sauce.	
RIGATONI CON POLLO E PORCINI	16.95
Long tube pasta, chicken, wild mushrooms, cream and a tomato sauce.	
LASAGNE AL FORNO	15.50
Layers of flat pasta, bolognese sauce, bechamel and Parmesan cheese. Oven baked.	
SPAGHETTI CARBONARA	16.50
With pancetta, egg yolk, cream and Parmesan cheese.	
TAGLIOLINI CON SPECK	17.95
Long thin pasta tossed with speck "cured ham", wild mushrooms, shaved Parmesan, and truffles, drizzled with truffle oil	
TAGLITELLE CON ASPARAGI E PORCINI	17.50
Taglitelle, fresh asparagus, wild mushrooms, cream, and shaved Parmesan.	
TAGLIATELLE AL CARTOCCIO	21.50
Taglitelle tossed with garlic, chilli, king prawns, and light tomato sauce. In foil.	
LINGUINE ALL'ARAGOSTA	28.50
Half a lobster tossed in linguine with garlic, chilli, cheery tomatoes, lobster bisque and a brandy sauce.	
RISOTTO CON ASPARAGI E CARCIOFO [V]	16.50
Arborio rice, fresh asparagus, artichoke hearts, cream and shaved Parmesan.	
RISOTTO CON POLLO E PORCINI	16.50
Arborio rice, smoked chicken, wild mushrooms, truffle oil and shaved Parmesan.	

DESCE E CARNI

BRANZINO CON POMODORINI E PANCETTA	22.50
Chargrilled seabass fillet, on wilted spinach and mash, with pancetta, cherry tomatoes and lemon velouté sauce.	
CIOPPINO	24.50
King prawns, squid, garlic, chilli, wild rocket and a tomato sauce, served with rice.	
CODA DI ROSPO E GAMBERETTI	28.95
Monk fish fillets, on wilted spinach and mash, laced with peeled prawns, lobster sauce and brandy.	

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PETTO DI POLLO ALLA MILANESE	18.95
Chicken breast in golden breadcrumbs, served with spaghetti Napoli.	
PETTO DI POLLO CON AVOCADO	20.50
Chicken breast with avocado, cream and Vermouth wine sauce, served with crushed sauté potatoes and mixed vegetables.	
PETTO DI POLLO RIPIENI	20.50
Chicken supreme stuffed with buffalo mozzarella and spinach, wrapped in Parma ham, with creamy tagliatelle.	
FEGATO DI VITELLO ALLA GRIGLIA	22.50
Grilled calves' liver, smoked bacon, caramelised onions and Balsamic glaze, with crushed sauté potatoes and mixed vegetables.	
VITELLO ALLA SALTIMBOCCA	23.50
Veal escalopes topped with sage and Parma ham, butter and white wine sauce, with crushed sauté potatoes and mixed vegetables.	
COSTOLETTE DI AGNELLO	25.95
Grilled lamb cutlets, on mash and mix veg, laced with garlic and red wine sauce.	
VITELLO ALLA BOSCAIOLA	24.50
Veal escalops, black truffles, pine kernels, cream, and brandy, with sauté potatoes and mixed vegetables.	
MEDAGLIONI DI MANZO CON PANCETTA	31.95
Medallions of beef fillets, pancetta, wild mushroom and Barolo sauce, served with crushed sauté potatoes and mixed vegetables	

SELVAGGINA

PETTO D'ANATRA AI PORCINI E MIELE	23.50
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	28.50
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 SIRLOIN STEAK	29.95
10oz PRIME BEEF FILLET	32.95
Porcini mushroom sauce and truffle oil.	3.95
Au poivre (pepper corn) sauce.	2.95
Blue cheese sauce.	3.95

SIDE ORDERS

Sauté potatoes	3.95	Wilted spinach	6.50
French fries	4.95	Mash potato	3.95
Fried (zucchini) courgettes	5.95	Medley of vegetables	5.50

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