

APPETIZERS

CRAB ASPARAGUS SOUP- Cup 5.95/Bowl 7.95

HEART-SHAPED MARGHERITA PIZZA- Fresh mozzarella, San Marzano tomatoes, basil, extra virgin olive oil & Pecorino Romano cheese 9.95

SHRIMP & CORN RISOTTO CAKES- Red onion aioli 10.95

FRIED CALAMARI - Served with marinara sauce 9.95

EGGPLANT CAPONATA - Sicilian vegetable salad, "Tony's" fresh flatbread 9.95

CRAB COCKTAIL- Jumbo lump crabmeat with house made cocktail sauce 12.95

LOVERS SHRIMP- Wrapped with crispy vermicelli, red cabbage slaw, orange glaze 10.95

SALADS

CAESAR SALAD - Homemade dressing, romaine lettuce, croutons, Pecorino Romano cheese 6.95

GIO SALAD - Baby arugula, goat cheese, dried cranberries, candied walnuts & pancetta crisp in balsamic vinaigrette 7.95

*ENTREES

FILET MIGNON- Asparagus, garlic mash, balsamic onions, red wine demi glaze 25.95

CRAB CAKE – (2) 3oz. lump cakes, vegetable medley, roasted garlic mash, aioli 25.95

VEGETABLE BLISS BOWTIES – Pasta with zucchini, yellow squash, carrot, butternut squash & eggplant in marinara sauce 16.95

PENNE VODKA - Creamy blush sauce with prosciutto & peas 14.95

+Add chicken 3.95 or shrimp 4.95

GIO SCAMPI- Shrimp, arugula, tomato, artichoke, garlic lemon butter over linguini 18.95

SEA SCALLOPS- Seared to perfection over white wine wild mushroom risotto

CHICKEN TERRA & MARE - Lump crabmeat, asparagus & creamy Asiago cheese with Tuscan fries 19.95

VEAL ALTO ADIGE - Topped with caramelized pear, smoked prosciutto, Brie, cabernet reduction with Tuscan fries 20.95

LINGUINI PESCATORE– Lobster meat, bay scallops, shrimp, orange peppers in light cream sauce 22.95

PORK LOIN- Over potato gnocchi, blueberry brandy sauce 19.95

*Add house salad for 2.95

