

Appetizers

- Smoked Salmon-** capers, red onion, scallion, dill cream cheese, crostini 11.95
- Beef Carpaccio-** baby arugula, Kalamata olives, shaved Pecorino Romano 11.95
- “Heart-Shaped” Margherita Pizza-** fresh mozzarella, San Marzano sauce, basil, Pecorino 8.95
- Shrimp & Roasted Tomato Bisque-** 4.95 Cup/6.95 Bowl
- Fried Calamari-** served with San Marzano tomato sauce 9.95
- Gio Antipasta-** imported meats, cheeses & fire-roasted vegetables 12.95
- “Heart-Shaped” Bianca Neve Pizza-** fresh mozzarella, ricotta, Pecorino, extra virgin olive oil, basil 10.95
- Eggplant Caponata-** “Tony’s” Sicilian vegetable salad with “open flame” flatbread 9.95

Salads

- Gio Salad-** arugula, goat cheese, cranberries, candied walnuts, pancetta crisp, balsamic vinaigrette 7.95
- Caesar Salad-** romaine lettuce, croutons, Pecorino Romano tossed with homemade dressing 5.95
- Caprese Salad-** sliced mozzarella with grape tomatoes and basil oil 9.95

*Entrees

- Filet Mignon-** roasted garlic mashed potatoes, balsamic onions, asparagus, red wine sauce 25.95
- Olive Encrusted Tilapia-** fennel, asparagus, potato hash, roasted garlic tomato sauce 22.95
- Potato Encrusted Salmon-** sautéed spinach with orange balsamic glaze 22.95
- Veal Saltimbocca-** layered with prosciutto, spinach, sage, Fontina cheese & red wine sauce with Tuscan fries 20.95
- Fire-Roasted Vegetable Lasagna-** layered with herbs, vegetables & three Italian cheeses 12.95
- Rigatoni Bolognese-** pasta in a homemade meat sauce with fresh peas, tomatoes & cream 18.95
- Penne Vodka-** pasta served in a blush sauce with peas & prosciutto 13.95
- + Add chicken 3.95 shrimp 4.95
- Chicken Terra & Mare-** topped with jumbo lump crabmeat, asparagus & creamy Asiago cheese with Tuscan fries 19.95
- Shrimp & Bay Scallop Risotto-** white wine Arborio rice, fresh peas & tomatoes 22.95
- Short Ribs-** braised boneless ribs, roasted garlic mashed potatoes topped with crispy leeks 24.95

* Add a house salad to any entrée for 2.95