

APPETIZERS

POLENTA FRITTA - Fried polenta sticks with a hint of goat cheese and spicy marinara 8.95

EGGPLANT CAPONATA - Sicilian vegetable salad served with Tony's "open flame" flatbread 10.95

SCAMPI – Sautéed shrimp, lemon garlic herb butter, arugula and Italian bread 10.95

FRIED CALAMARI -With marinara sauce 9.95

GIO ANTIPASTA -Fire-roasted vegetables and imported meats and cheeses 12.95

PERONI SHRIMP - Beer battered shrimp served with roasted garlic-chive sauce 10.95

MUSSELS – Steamed in a pancetta (bacon), shallot and Peroni broth (Italy's favorite beer) 10.95

SHRIMP & CORN RISOTTO CAKES- With red onion aioli 10.95

SEAFOOD SALAD - Shrimp, lump crabmeat, bay scallops, calamari & mussels in lemon, thyme vinaigrette 11.95

WHITE BEAN CAPPUCINO SOUP – Creamy white bean puree topped with savory cream 4.95
SOUP DEL GIORNO- Ask about featured soup

CAPRESE - Fresh mozzarella, grape tomatoes, extra virgin olive oil, and basil puree 9.95

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

ITALIAN SALAD - Baby greens, tomato, red onion, olives, Gorgonzola, lemon vinaigrette 7.95

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

ADD: Chicken 3.95, Salmon 4.95 or Shrimp 4.95

PIZZA

All of our pizza is hand tossed and baked in an authentic Woodstone "open flame" hearth at 600 degrees. Our dough is made from 100% wheat flour imported from Italy. Our Margherita (Gio's Plain) is topped with San Marzano D.O.P. tomatoes, fresh mozzarella, Extra Virgin Olive Oil, sea salt and basil. We proudly do not add sugar to our sauce or dough.

Piccola (9")/Grande (13")

MARGHERITA (GIO'S PLAIN) - Fresh mozzarella, San Marzano tomatoes, basil, extra virgin olive oil & pecorino romano cheese. 9.95/11.95

TOPPINGS - Piccola ½ .50 whole 1.00
Grande ½ .75 whole 1.50

Salami Picante (pepperoni)	Homemade Sausage
Pancetta (bacon)	Nonna's Meatballs
Prosciutto (ham)	Ricotta Cheese
Roasted Red Peppers	Red Onion
Artichokes	Eggplant
Calamata Olives	Spinach
Broccoli Rabe	Hot Peppers
Wild Mushrooms	San Marzano Sauce
Roasted Garlic	Caramelized Onions
Fresh Mozzarella	Anchovy
Gorgonzola	

SPECIALTY PIZZA

BIANCA NEVE - Ricotta, fresh mozzarella, roasted garlic, Pecorino Romano cheese, extra virgin olive oil & basil 11.95/13.95

GIOVANNA - Salami picante, homemade sausage, hot peppers, San Marzano tomatoes, fresh mozzarella & basil 13.95/15.95

CAMPANIA - Goat cheese, pear, extra virgin olive oil & arugula 13.95/15.95

MEDITERRANEO - Artichoke, olive, pine nuts, tomato, roasted garlic, San Marzano tomatoes, extra virgin olive oil & roasted red peppers 12.95/14.95

TONINO - Ricotta cheese, spinach, red onion, pancetta & extra virgin olive oil 12.95/14.95

SIDES

TUSCAN FRIES 2.95

ROASTED GARLIC MASHED POTATOES 3.95

BROCCOLI RABE with red pepper flakes 4.95

TOMATO & FRESH PEA RISOTTO 4.95

GRILLED ASPARAGUS 3.95

HOMEMADE SAUSAGE 4.95

NONNA'S MEATBALLS 4.95

SAUTÉED SPINACH 3.95

PASTA

RIGATONI BOLOGNESE – Homemade meat sauce, peas, tomatoes, pearl onion and a touch of cream 17.95

PENNE VODKA – Pasta tossed in creamy blush sauce with prosciutto, shallots & peas 14.95

PARPADELLE BRODO - Wide-rimmed egg pasta, broccoli rabe, homemade sausage, garlic broth 15.95

CAPPELLINI & CLAMS - Angel hair with a dozen steamed littleneck clams in a garlic & oil broth 15.95

RAVIOLI MARINARA - Cheese-filled pasta in chunky tomato & basil sauce 12.95

SPAGHETTI & NONNA'S MEATBALLS - In marinara sauce 13.95

LINGUINE TRE COLORE - Grape tomato, arugula, fresh mozzarella, light garlic broth 14.95

RIGATONI ARRABIATA - Shrimp, prosciutto, eggplant, spicy tomato sauce, dollop of ricotta 16.95

ROASTED VEGETABLE LASAGNA - Fresh herbs, roasted vegetables and three Italian cheeses 14.95

FARFALLE & CRAB – Bowtie pasta, lump crabmeat, butternut squash & spinach in cream broth 17.95

ADD TO ANY PASTA: Chicken 3.95 or Shrimp 4.95

**All Pasta dishes served with house salad & bread*

** Substitute wheat pasta for \$1*

GIO HOUSE SPECIALITIES

LINGUINE PESCATORE- Lobster meat, bay scallops, shrimp, orange peppers in light cream sauce 22.95

SHRIMP & BAY SCALLOP RISOTTO – White wine Arborio rice tossed with fresh peas, tomatoes, basil oil 22.95

STRIPED BASS – Pan seared fresh fish in an olive, tomato & roasted shallot broth 22.95

FILET MIGNON - Served with grilled asparagus and balsamic red onions over roasted garlic mashed potatoes 25.95

NY STRIP STEAK – Served with green beans and roasted red potatoes 24.95

SALMON – Grilled and served with sautéed spinach & balsamic glaze 19.95

SHORT RIBS – Braised boneless ribs with creamy pancetta white beans and topped with fried leeks 24.95

SWORDFISH- Grilled and topped with rustic tomato, caper olive sauce, green beans and roasted red potatoes 23.95

**All House Specialties served with house salad & bread*

GIO CLASSICS

Please choose Chicken **OR** Veal in any of these delicious preparations!

TERRA & MARE – Topped with Lump crabmeat, asparagus and creamy Asiago cheese 19.95/21.95

RUSTICA - Sautéed with broccoli rabe, olives & pine nuts in a roasted garlic broth 18.95/20.95

MARSALA - Sautéed mixed mushrooms in a marsala wine reduction 16.95/18.95

FRANCESE – Pan seared golden in a white wine, lemon butter sauce 16.95/18.95

PARMIGIANA – Breaded, marinara sauce, fresh mozzarella 16.95/18.95

EGGPLANT PARMIGIANA – Breaded, marinara sauce & fresh mozzarella 14.95

SALTIMBOCCA - Layered with prosciutto, spinach, sage and Fontina cheese in red wine sauce 18.95/20.95

ALTO ADIGE - Topped with caramelized pear, smoked prosciutto, Brie, cabernet reduction 18.95/20.95

**All Gio Classics served with house salad, bread & choice of Tuscan fries or Penne Marinara*

18% gratuity will be added to parties of 6 or more. Steaks, burgers and fish are cooked to order: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.