



# GIO'S

Welcome to Gio's, where the vibrant flavors of Italy come alive through a thoughtfully crafted menu that celebrates the rich culinary heritage of both Veneto and Puglia.

Named after San Giorgio Island, the restaurant pays tribute to the picturesque island just across the canal, renowned for its stunning views and rich history. Our Executive Chef Giuseppe Ricci, originally from Puglia and armed with extensive international experience, has made Veneto his home for many years. This unique blend of origins and experience inspires a menu that beautifully marries the robust flavors of Puglia with the refined taste of Veneto. Each dish reflects a personal story, celebrating the chef's roots while embracing the culinary traditions of his new home. We wish you a delightful dining experience.

 No gluten

 Vegan on request

 No lactoes

 Gio's signature

 Local sourced

# TASTING MENU

Last order 21:30

## SIGNATURE R

### Red Tuna

*Raw red tuna, tomato and black olives extract, oregano olive oil and Doge's Herbs*

### Lobster

*Spicy Monograin Mezzi Paccheri, blue lobster and anise bisque*

### Tiramisù

*120 euro*

*Wine pairing 60 euro*

## HARMONY BETWEEN VENETO AND PUGLIA

### Artichoke

*Artichoke Castraure stuffed with Caciocavallo cheese, sundried tomato, eggs sauce and basil olive oil*

### Beef

*Venetian Garronese fillet in bread crust and mushroom, chard and white shrimps reduction*

### Pheasant

*Homemade Cartellata pasta filled with sweet and saur pheasant, toasted pine nuts, raisins, red onion*

### Seabass

*Lagoon seabass in anchovy sauce and sour chicory*

### Juniper

*Gin brioche, lemon ganache, oil and juniper ice cream*

*140 euro*

*Wine pairing 90 euro*

## GIO'S EXPERIENCE

### Scallop

*Scallops cooked in cocotte with parsnip cream, morels, double broth of chicken and scallops*

### Artichoke

*Artichoke Castraure filled with Caciocavallo cheese, sundried tomato, eggs sauce and basil olive oil*

### Codfish

*Homemade pasta dumplings stuffed with Vicentina style codfish, spiked squid and lovage*

### Porcini

*Carnaroli risotto, Cadore porcini, Murgia fresh horn mushroom and fir tree vinegard*

### Octopus

*Charcoal grilled octopus, apple salmoriglio, turnip greens and green apple umami*

### Beef

*Venetian Garronese fillet in bread crust and mushroom, chard and white shrimps reduction*

### Clementine and coffee

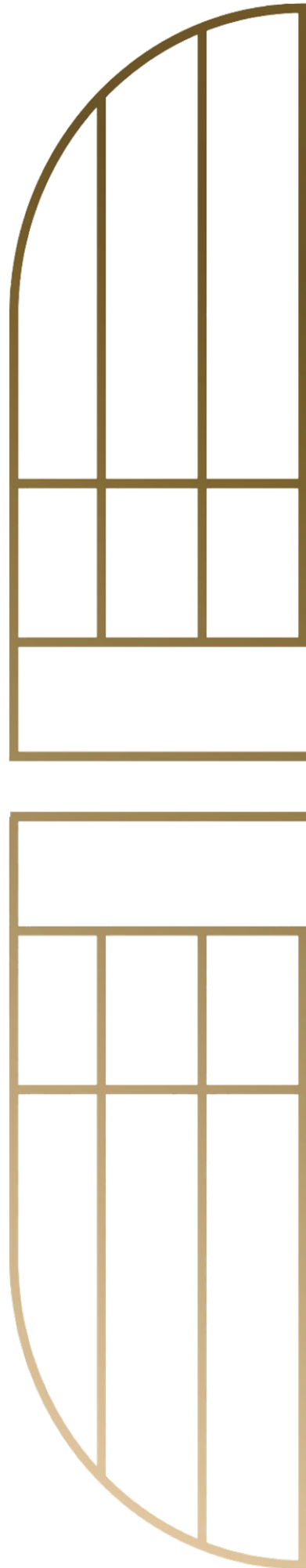
*Clementine and creamy coffee sponge cake, clementine sorbet*

*190 euro*

*Wine pairing 120 euro*

*Please inform the staff of the need to consume food free of certain allergenic substance before ordering.  
All prices are in EURO.*

*Lunch cover 9 Euro | Dinner cover 12 Euro*















# GIO'S À LA CARTE

Lunch: minimum choice two dishes per person

Dinner: minimum choice three dishes per person







## APPETIZER

Seabass		52
<i>Sweet and sour raw seabass, crunchy vinegard puff pastry</i>		
Scallop		50
<i>Scallops cooked in cocotte with parsnip cream, morels, double broth of chicken and scallops</i>		
Beef		46
<i>Venetian Garronese fillet with horseradish sauce and radicchio</i>		
Artichoke	 	52
<i>Artichoke Castraure filled with Caciocavallo cheese, sundried tomato, eggs sauce and basil olive oil</i>		
Tuna		48
<i>Raw red tuna, tomato and black olives extract, oregano olive oil and Doge's Herbs</i>		

 Gio's signature	 No lactone	 <b>R</b> No gluten on request
 Vegan	 No gluten	
 <b>R</b>  Vegan on request	 Local sourced	

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## FIRST COURSES

Cuttlefish		46
<i>Homemade Troccoli pasta in walnuts sauce, cuttlefish and candied lemon</i>		
Porcini	 	48
<i>Carnaroli risotto, Cadore porcini, Murgia fresh horn mushroom and fir tree vinegard</i>		
Lobster	 	46
<i>Spicy Monograin Mezzi Paccheri, blue lobster and anise bisque</i>		
Codfish		46
<i>Homemade pasta dumplings stuffed with Vicentina style codfish, spiked squid and lovage</i>		
		47
Pheasant		
<i>Homemade Cartellata pasta filled with sweet and saur pheasant, toasted pine nuts, raisins, red onion</i>		

## MAIN COURSES

Seabass		56
<i>Lagoon seabass in anchovy sauce and sour chicory</i>		
Beef		56
<i>Venetian Garronese fillet in bread crust and mushroom, chard and white shrimps reduction</i>		
Broccoli	 	46
<i>Broccoli filled with Black Truffle</i>		
Octopus		48
<i>Charcoal grilled octopus, apple salmoriglio, turnip greens and green apple umami</i>		
Lamb		60
<i>Lamb Fiorentina glazed in lemon and fresh seasonal herbs</i>		

For sharing experience, a supplement of 20 euros per dish will be added.