



# 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

**RV** Vegan on request

 No lactose

 Gio's signature

 Local sourced

# TASTING MENU

The tasting menu will be prepared for the entire table. Last order 21:30

## SIGNATURE

### 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

*Garronese Veneta beef carpaccio with horseradish and radicchio sauce*

### Pheasant

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

### Octopus

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

### 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 broad beans cream, fiolaro broccoli, 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 vinegar*

### Seabass

*Lagoon seabass in anchovy sauce and sour chicory*

### Beef

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

### Clementine and coffee

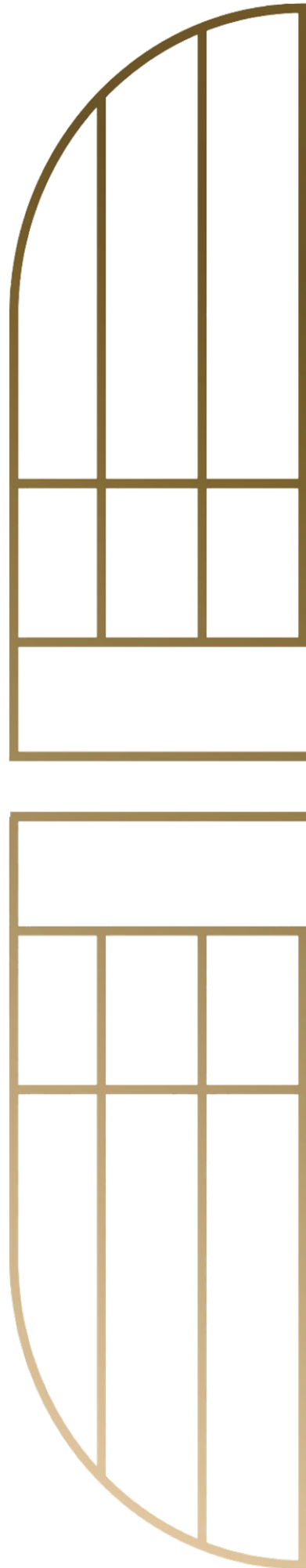
*Clementine and creamy coffee sponge cake, clementine sorbet*

*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

Minimum choice two dishes per person

## APPETIZER

|                                                                                                                  |                                                                                                                                                                             |    |
|------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| Seabass                                                                                                          |                                                                                          | 54 |
| <i>Sweet and sour raw seabass, crunchy vinegar puff pastry</i>                                                   |                                                                                                                                                                             |    |
| Scallop                                                                                                          |                                                                                                                                                                             | 52 |
| <i>Scallops cooked in cocotte with broad beans cream, fiolaro broccoli, double broth of chicken and scallops</i> |                                                                                                                                                                             |    |
| Beef                                                                                                             |                                                                                                                                                                             | 50 |
| <i>Garronese Veneta beef carpaccio with horseradish and radicchio sauce</i>                                      |                                                                                                                                                                             |    |
| Artichoke                                                                                                        |   | 52 |
| <i>Artichoke Castraure filled with caciocavallo cheese, sundried tomato, eggs sauce and basil olive oil</i>      |                                                                                                                                                                             |    |
| Tuna                                                                                                             |                                                                                        | 50 |
| <i>Raw red tuna, tomato and black olives extract, oregano olive oil and Doge's Herbs</i>                         |                                                                                                                                                                             |    |



|                                                                                                              |                                                                                                   |                                                                                                                   |
|--------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------|
|  Gio's signature           |  No lactose    |  <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                                                                                                  |  | 48          |
| <i>Homemade Troccoli pasta in walnuts sauce, cuttlefish and candied lemon</i>                               |                                                                                     |             |
| Porcini                                                                                                     |  | <b>R</b> 50 |
| <i>Carnaroli risotto, Cadore porcini, Murgia fresh horn mushroom and fir tree vinegar</i>                   |                                                                                     |             |
| Lobster                                                                                                     |  | <b>R</b> 48 |
| <i>Spicy Monograin Mezzi Paccheri, blue lobster and anise bisque</i>                                        |                                                                                     |             |
| Codfish                                                                                                     |  | 48          |
| <i>Homemade pasta dumplings stuffed with Vicentina style codfish, spiked squid and lovage</i>               |                                                                                     |             |
| Pheasant                                                                                                    |                                                                                     | 48          |
| <i>Homemade Cartellata pasta filled with sweet and sour pheasant, toasted pine nuts, raisins, red onion</i> |                                                                                     |             |

## MAIN COURSES

|                                                                                                   |                                                                                       |             |
|---------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|-------------|
| Seabass                                                                                           |   | 58          |
| <i>Lagoon seabass in anchovy sauce and sour chicory</i>                                           |                                                                                       |             |
| Beef                                                                                              |                                                                                       | 60          |
| <i>Garronese Veneta beeffillet in bread crust and mushroom, chard and white shrimps reduction</i> |                                                                                       |             |
| Broccoli                                                                                          |  | <b>R</b> 48 |
| <i>Broccoli filled with Black Truffle</i>                                                         |                                                                                       |             |
| Octopus                                                                                           |                                                                                       | 54          |
| <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.