

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 **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

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

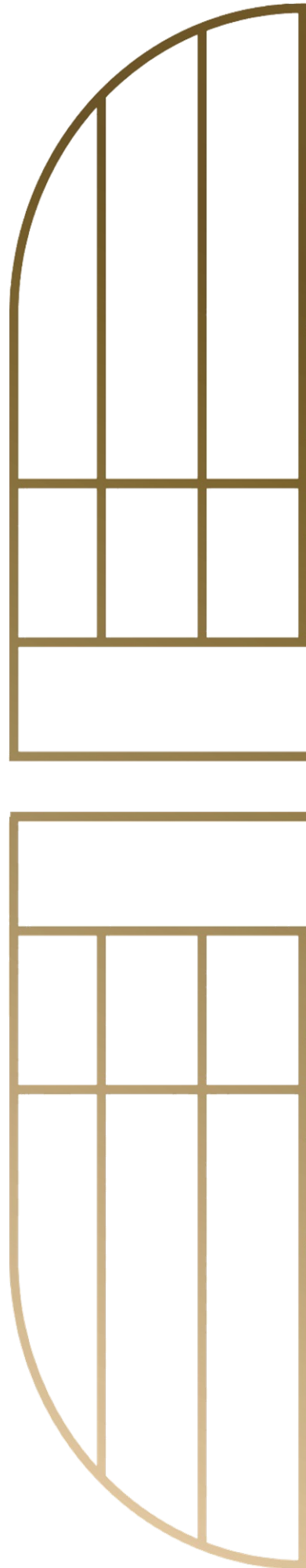
Clementine and creamy coffee sponge cake, clementine sorbet

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

Lunch: minimum choice two dishes per person

Dinner: minimum choice three dishes per person

APPETIZER

Seabass		52
<i>Sweet and sour raw seabass, crunchy vinegar puff pastry</i>		
Scallop		50
<i>Scallops cooked in cocotte with broad beans cream, fiolaro broccoli, double broth of chicken and scallops</i>		
Beef		46
<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		48
<i>Raw red tuna, tomato and black olives extract, oregano olive oil and Doge's Herbs</i>		

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 Vegan

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FIRST COURSES

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

MAIN COURSES

Seabass <i>Lagoon seabass in anchovy sauce and sour chicory</i>	 56
Beef <i>Garronese Veneta beef fillet in bread crust and mushroom, chard and white shrimps reduction</i>	58
Broccoli <i>Broccoli filled with Black Truffle</i>	 46
Octopus <i>Charcoal grilled octopus, apple salmoriglio, turnip greens and green apple umami</i>	52
Lamb <i>Lamb Fiorentina glazed in lemon and fresh seasonal herbs</i>	60

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