



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 Bassano asparagus

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

Orange and coffee

Orange and creamy coffee sponge cake, orange sorbet

140 euro

Wine pairing 90 euro

GIO'S EXPERIENCE

Scallop

Cooked and raw scallops with Lamon beans, lagoon reduction and elderflower

Artichoke

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

Peas and spring onion

Homemade Pappardelle pasta with peas and spring onion

Oyster

Carnaroli risotto with beetroot sauerkrauts and oyster from delta del Po

Seabass

Lagoon seabass in anchovy sauce and sour chicory

Lamb

Lamb Fiorentina with peverada sauce and fresh seasonal herbs

Juniper

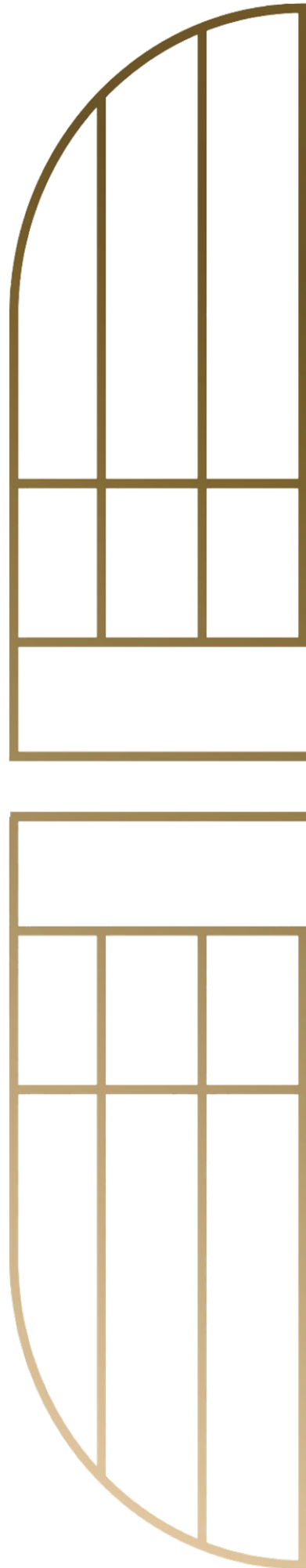
Gin brioche, lemon ganache, oil and juniper ice cream

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

Sweet and sour raw seabass, 'pettole' puff pastry

 54

Scallop

Cooked and raw scallops with Lamon beans, lagoon reduction and elderflower

52

Beef

Garronese Veneta beef carpaccio with horseradish and Bassano asparagus

50

Artichoke

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

 **R** 52

Tuna

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

 50



Gio's signature



No lactose



R No gluten on request



Vegan



No gluten



R Vegan on request



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FIRST COURSES

Peas and spring onion

Homemade Pappardelle pasta with peas and spring onion

 48

Oyster

Carnaroli risotto with beetroot sauerkrauts and oyster from delta del Po

 R 50

Lobster

Spicy Monograin Mezzi Paccheri, blue lobster and anise bisque

 R 48

Codfish

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

 48

Pheasant

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

48

MAIN COURSES

Seabass

Lagoon seabass in anchovy sauce and sour chicory

 58

Beef

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

60

Broccoli

Broccoli filled with Black Truffle

 R 48

Octopus

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

54

Lamb

Lamb Fiorentina with peverada sauce and fresh seasonal herbs

60

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

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