

# 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 refines 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 menù 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 80 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 120 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 140 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, 'pettole' puff pastry</i>		
Scallop		52
<i>Cooked and raw scallops with Lamon beans, lagoon reduction and elderflower</i>		
Beef		50
<i>Garronese Veneta beef carpaccio with horseradish and Bassano asparagus</i>		
Artichoke	 <b>R</b>	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



No gluten on request



Vegan



No gluten



Vegan on request



Local sourced

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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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