

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 for the entire table. Last order lunch 14.30/dinner 21.30

SIGNATURE

Welcome from the Chef
Selection of cicchetti

Red Tuna

Raw red tuna, olive oil, tomato extract, oregano

Blue Lobster

Mezzi paccheri with blue lobster with spicy busara sauce

Seabass

Lagoon seabass, anchovy sauce, trumpet zucchini

Pre-dessert

Grapes, wild fennels, lemon

Coffee, almond and mascarpone

Espresso-soaked ladyfinger, glazed almond, mascarpone foam, cocoa

120 euro

Wine pairing 100 euro

HARMONY BETWEEN VENETO AND PUGLIA

Welcome from the Chef
Selection of cicchetti

Red Tuna

Raw red tuna, olive oil, tomato extract, oregano

Cornetto Pepper

Cornetto Pepper stuffed with caciocavallo podolico cheese, sundried tomatoes, egg sauce

Mantis Shrimps

Tagliolini pasta, mantis shrimps, samphire

Bay leaf and grapefruit

Riso «La Fagiana» bay leaf creamed, pickled grapefruit

Baby squid

Baby squid, spring onion

Lamb

Alpago lamb sirloin, mint, lemon

Pre-dessert

Grapes, wild fennel, lemon

Chocolate, spices, primitivo reduction

Creamy dark chocolate mousse, spices, primitivo wine reduction, orange




150 euro

Wine pairing 130 euro

GIO'S À LA CARTE

Minimum choice two dishes per person

APPETIZER

Tuna <i>Raw red tuna with olive oil, tomato extract, oregano</i>		52
Scallops, prawns, mussels <i>Seared scallops and prawns, mussels, cucumber, bread</i>		54
Cornetto Pepper <i>Cornetto Pepper stuffed with caciocavallo podolico cheese, sundried tomatoes, egg sauce</i>	 R	48
Beef <i>Raw spicy sliced Garronese Veneta beef, asparagus salad, green pepper</i>		52

 Gio's signature

 No lactose

 **R** No gluten on request

 Vegan

 No gluten

R  Vegan on request

 Local sourced

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

FIRST COURSES

Codfish <i>Homemade pasta dumplings stuffed with Vicentina style codfish, Zotoi, lovage</i>	 48
Blue Lobster <i>Mezzi paccheri pasta with spicy blue lobster busara sauce</i>	 R 50
Peas <i>Homemade pappardelle pasta with peas butter, wild hoop shoots, monk's beard</i>	 R 50
Artichoke <i>Riso "La Fagiana" with Sant'Erasmus purple artichoke's, cherries</i>	 48

MAIN COURSES

Seabass <i>Lagoon seabass, anchovy sauce, trumpet zucchini</i>	 58
Octopus <i>Octopus cooked over coals, wild poppy greens, apple salmoriglio, potatoes</i>	54
Escarole and broad beans <i>Roasted escarole, broad beans, buttermilk</i>	 R 48
Beef <i>Garronese Veneta beef fillet, slow-cooked cheek, parsley, primitivo wine reduction</i>	65
Lamb <i>Alpago lamb, mint, lemon, fresh seasonal herb salad</i>	 62

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