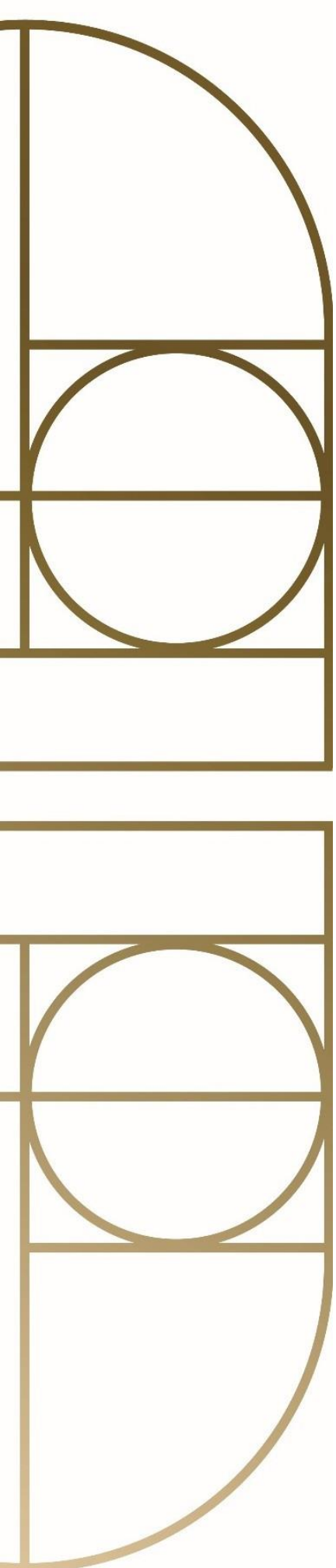




GIO'S

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 menu will be for to the entire table. Last order lunch 14.30/dinner 21.30

SIGNATURE

Welcome from the Chef
Selection of cicchetti

Red Tuna
Raw red tuna, Medina olive oil, acquasale

Blue Lobster
Mezzi paccheri with blue lobster with spicy busara sauce

Seabass
Lagoon seabass, salt marsh herbs, trumpet zucchini

Pre-dessert
Strawberries, pink pepper, marjoram

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, Medina olive oil, acquasale

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

Peas
Homemade pappardelle pasta and peas

Blue crab
Homemade maccheroncino pasta, blue crab, samphire

Langoustine
Seared Adriatic langoustine

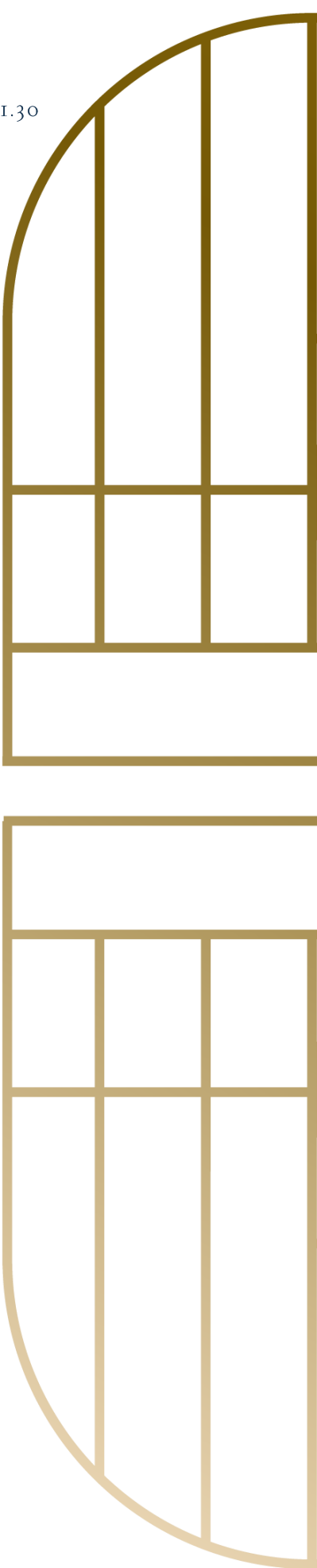
Veal and Oyster
Calf's head, oyster, green pepper

Pre-dessert
Strawberries, pink pepper, marjoram

Saffron and liquorice
Saffron mille-feuille, liquorice, candied lemon

150 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

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

	Gio's signature		No lactose	 	No gluten on request
	Vegan		No gluten		
	Vegan on request		Local sourced		

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FIRST COURSES

Seafood		50
<i>Spaghetti, seafood, sweet italian pepper, purslane</i>		
Blue Lobster	 R	50
<i>Mezzi paccheri pasta with spicy blue lobster busara sauce</i>		
Ravioli di Valeggio		50
<i>Homemade ravioli pasta, roasted white meat, red berries</i>		
Artichoke	 R	48
<i>Risotto with artichokes, cherries</i>		

MAIN COURSES

Seabass		58
<i>Lagoon seabass, salt marsh herb, trumpet zucchini</i>		
Octopus		54
<i>Charcoal grilled Octopus, salmoriglio, parsley</i>		
Aubergine	 R	48
<i>Roasted aubergine, tomato extract, herbs from Gargano</i>		
Beef		65
<i>Grilled Garronese Veneta beef fillet, cichory</i>		
Lamb		62
<i>Alpago lamb, mint, lemon, fresh seasonal salad</i>		