# 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 pictoresque 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, tomato extract, oregano*

Blue lobster
*Mezzi paccheri with blue lobster with spicy busara sauce*

Seabass and prawns
*Seabass, lagoon prawns, alpine butter sauce, chives*

Pre-dessert
*Walnut ice cream, pomegranade, hydromel*

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*

Beef and langoustine
*Grilled beef, langoustine, brewer's yeast*

Blue crab
*Homemade maccheroncino pasta, blue crab, samphire*

Veal and Rabbit
*Homemade ravioli pasta, roasted meat, juniper, pear mustard*

Rabbit
*Rabbit confit, terrine, aromatic herbs, plums*

Pre-dessert
*Walnut ice cream, pomegranade, hydromel*

Bay leaf, lemon, corn
*Creamy corn and chilly, lemon sorbet, bay leaf meringue*

*150 euro*
*Wine pairing 140 euro*

*The local farmer's market is the driving force behind the menu; the fish selected is sustainably certified.*

*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
*Raw red tuna, Medina olive oil, tomato extract, oregano* 54

Mussels
*Gratinated mussels, lemon glaze, seaweed* 54

Cornetto pepper
*Cornetto pepper stuffed with caciocavallo podolico cheese, sundried tomatoes, herb sauce* VR 50

Beef
*Raw spicy sliced Garronese Veneta beef, aromatic salad, plums* 54

Gio's signature
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R No gluten on request
Vegan
No gluten
RV Vegan on request
Local sourced

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## FIRST COURSES

Seafood
*Homemade pappardelle pasta, seafood, beans, lard from Bassano del Grappa* — 52

Blue lobster
*Mezzi paccheri pasta with spicy blue lobster busara sauce* — R 52

Veal and rabbit
*Homemade ravioli pasta, roasted meats, juniper, pear mustard* — 50

Mushrooms
*Risotto with mushrooms from Cadore* — R 50

## MAIN COURSES

Seabass and prawns
*Seabass, lagoon prawns, alpine butter sauce, chives* — 60

Baby squid
*Seared lagoon baby squid, leek, sorrel* — 54

Cabbage and mushrooms
*Roasted cabbage, mushrooms from Cadore* — R 50

Beef
*Grilled Garronese Veneta beef fillet, radicchio salad, sweetbread, toasted yeast* — 65

Lamb
*Alpago lamb, spices "mostacciolo" jus, seasonal salad* — 62

## Sharing experiences (for 2 people)

Sole
*Sole with lemon from Garda, aromatic herbs* — 120

Cockerel "padovano"
*Cockerel "padovano" stuffed cardoncello mushrooms and black truffle* — 110

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