

Antipasti / Appetizers

BRUSCHETTA AL POMODORO 12

4 pieces of homemade bread, grilled with herb butter and topped with marinated cherry tomatoes, fresh mozzarella cheese and drizzled with evoo.

CALAMARI GROTTO 15

Squid lightly battered and fried, sauteed with garlic butter and a trio of peppers.

CALAMARI BALSAMICO 16

Squid lightly battered and fried tossed with an aged balsamic reduction, a trio of peppers, chiffonade spinach and laced with sriracha.

FUNGI RIPIENE 12

Jumbo mushroom caps stuffed with a snow crabmeat cracker stuffing and topped with our house garlic butter sauce.

EGGPLANT PARMIGIANA 13

Sicilian style eggplant layered with mozzarella cheese, served with Gio's Trio Marinara Sauce.

VONGOLE VECCHIA SCUOLA 19

Freshly shucked Native littlenecks stuffed with seasoned Ritz cracker crumbs, topped with hickory smoked bacon, oven baked and drizzled with a twelve spice butter.

GF *LITTLENECKS ON THE 1/2 SHELL 14

Half dozen freshly shucked littlenecks served with homemade cocktail sauce.

Insalata / Salads

ADD GRILLED CHICKEN - 11 / ADD GRILLED SHRIMP - 12

GF CAPRESE 14

Sliced homemade fresh mozzarella cheese with vine ripened tomatoes over greens and drizzled with an aged balsamic reduction.

CAESAR 9

Fresh chopped romaine tossed with a rich garlic, anchovy, parmesan dressing and croutons.

GF INSALATA MISTA 7

California greens, sun dried tomatoes and blue cheese tossed with a balsamic vinaigrette.

Pizze / Pizza

IN HOUSE MADE GRILLED PIZZA

MARGHERITA 18

Marinara, fresh mozzarella cheese, basil and evoo.

PESTO 19

Grilled chicken, pesto, diced tomatoes and parmesan cheese.

GNS 21

Pesto, parma prosciutto, gorgonzola cheese, balsamic reduction.

GF ITEMS AVAILABLE GLUTEN FREE UPON REQUEST

VEGAN

*All meals are prepared to order. Consumers are recommended to order seafood and other food from animals, thoroughly cooked. Partially cooked foods can increase your risk of illness.

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Classicos / Classics

SERVED WITH GARDEN SALAD AND YOUR CHOICE OF SHORT OR LONG PASTA

GF EGGPLANT PARMIGIANA 24

Sicilian style eggplant layered with mozzarella cheese and served with *Gio's Trio Pomodoro Sauce*.

POLLO PARMIGIANA 26

Fresh chicken, Italian bread crumb encrusted, lightly fried, topped with mozzarella cheese and *Gio's Trio Pomodoro Sauce*.

VITELLA PARMIGIANA 29

Italian bread crumb encrusted veal scallopini, lightly fried and topped with mozzarella cheese and *Gio's Trio Pomodoro Sauce*.

VODKA 24

Tomato basil, vodka cream sauce with grilled chicken.

GF PESTO GENOVESE 24

Fresh basil pureed with garlic, evoo and parmesan cheese, finished with a touch of cream, diced tomatoes and grilled chicken.

GNOCCHI SORRENTINA 24

Homemade ricotta gnocchi tossed with *Gio's Trio Pomodoro Sauce* and mozzarella cheese.

GF BOLOGNESE 24

Homemade ground beef stewed with mirepoix, demi, tomato sauce and fresh herbs finished with imported parmesan cheese.

VONGOLE 33

Twelve native littlenecks simmered in a seasoned clam broth with chili flakes, served in a white or red sauce.

GAMBERI FRA DIAVOLO 34

Five jumbo shrimp sautéed with garlic, chili flakes and white wine finished in a spicy tomato basil sauce.

GAMBERI CARDINALE 34

Five jumbo shrimp sautéed with butter, shallots, and cognac, finished in a tomato basil parmesan cream sauce.

MUSSELS ZUPPA 24

1 lb of fresh mussels sautéed with garlic and fresh herbs finished in a white wine sauce or red tomato broth.

FRUTTI DI MARE 43

Local clams, local mussels, jumbo shrimp and squid sautéed in a white wine sauce or red tomato broth.

Pollo / Chicken

SERVED WITH A GARDEN SALAD, POTATO AND VEGETABLE

GF POLLO MONTE CARLO 34

Sautéed with spinach and roasted red peppers, then topped with smoked gouda cheese and finished in an aged balsamic, honey, light cream sauce.

POLLO FRANCESE 33

Egg dipped and pan fried simmered in a lemon butter pinot grigio wine sauce.

POLLO MARSALA 34

Pan fried and simmered in a sweet marsala, mushroom wine sauce.

POLLO CARDINALE 33

Pan fried, sautéed with butter, shallots and cognac finish in tomato basil parmesan cream sauce.

Vitella / Veal

GF VITELLA MARSALA 35

Pan fried, simmered in a sweet marsala mushroom wine sauce.

GF VITELLA COURVOISIER 36

Pan fried and finished in a sweet cognac cream sauce with artichoke hearts, red roasted peppers and mushrooms.

VITELLA FRANCESE 34

Egg dipped and pan fried, finished in a lemon butter pinot grigio sauce.

VITELLA VERONA 38

Pan fried, topped with Parma prosciutto and fresh mozzarella, finished in a savory tomato basil demi.

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Carne / Steak

ALL ENTREES SERVED WITH GARDEN SALAD, POTATO AND VEGETABLE

- GF *PRIME SIRLOIN 59**
1lb grilled to perfection with fresh herbs and spices.
- GF *PRIME TENDERLOIN 59**
9oz. filet mignon grilled to perfection with fresh herbs and spices.
- GF *PRIME RIBEYE 64**
24oz. prime ribeye grilled to perfection with fresh herbs and spices.

CHOOSE A SAUCE FOR YOUR STEAK: UMBRIAGO, AU JUS, MARSALA MUSHROOM, GORGONZOLA, ALLA MAMA

Pesce / Prime Seafood

- GF WILD COD PESTO 29**
Fresh wild cod grilled to perfection with herbs and spices topped with a pesto rub and bruschetta tomatoes.

BAKED STUFFED SHRIMP 35
Jumbo shrimp stuffed with Ritz cracker crabmeat stuffing, topped with garlic herb butter.

SEARED JUMBO SHRIMP AND DRY SEA SCALLOPS MKT
Pan seared with herbs and spices, served over parmigiana risotto laced with an aged balsamic reduction.

Sunday Special

FAMILY STYLE CHICKEN AND ROAST BEEF FOR 16⁵⁰
FAMILY STYLE PRIME RIB FOR 31⁰⁰
SERVED WITH SALAD, PASTA AND ROAST POTATO

— Celebrating 25 Years! —

Sides

STEAMED BROCCOLI
WITH BUTTER 8

FRESH GRILLED
ASPARAGUS 8

FRESH SAUTÉED
SPINACH 8

GIO'S TRIO
MARINARA SAUCE 3

PASTA
POMODORO 4

PARMIGIANO
RISOTTO 8

SIDE SALAD 4

GLUTEN FREE PASTA 4

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Wine List

SPARKLING

La Luca Prosecco, Veneto (split).....	69
La Luca Prosecco, Veneto	40
Moët & Chandon Imperial, France.....	115
Dom Perignon, France.....	390

WHITES

Lagaria Pinot Grigio, Italy	34
Rutherford Ranch Sauvignon Blanc, California.....	40
Hess Shirtail Creek Chardonnay, California	32
Sterling Napa Chardonnay, California	51
Villa Pozzi Moscato, Italy	33
Chateau Ste. Michelle Riesling, Washington State.....	34
Terre di Tufi, Tuscan White, Italy	48

REDS

Julia James Pinot Noir, California.....	37
Calera Pinot Noir, California	64
Decoy by Duckhorn Merlot, California.....	48
Josh Legacy Red Blend, California.....	45
Terrazas Malbec, Argentina.....	42
Cavaliere d' Oro Chianti, Italy.....	42
Antinori Peppoli Chianti Classico, Italy.....	60
Villa Pozzi Nero d'Avolo, Sicily.....	38
Buglioni il Bugiardo Ripasso, Italy	62
Batasiolo Barolo, Italy	82
Illumanati Montepulciano d'Abruzzo, Italy.....	38
Giacosa Fratelli Nebiolo d'Alba, Piedmont	48
San Felice Campogiovanni Brunello, Italy.....	120
Josh Cabernet Sauvignon, California.....	45
B.V. Napa Cabernet Sauvignon, California	58
Stag's Leap "Artemis" Cabernet, Napa.....	115
Caymus Napa Cabernet, California.....	145

ASK TO SEE OUR SEASONAL COCKTAIL LIST

PLEASE ENJOY RESPONSIBLY

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