

Antipasti / Appetizers

BRUSCHETTA AL POMODORO 13

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

CALAMARI GROTTO 16

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

CALAMARI BALSAMICO 17

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

FUNGI RIPIENE 13

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

EGGPLANT PARMIGIANA 14

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

CLAMS CASINO 20

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 15

Half dozen freshly shucked littlenecks served with homemade cocktail sauce.

ASSAGGINI 24

Stuffed mushrooms, calamari grotto, bruschetta, clams casino. *2 Each

Insalata / Salads

ADD GRILLED CHICKEN • 13 / ADD JUMBO SHRIMP • 4 EACH

GF CAPRESE 15

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

CAESAR 10

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

GF INSALATA MISTA 8

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

INSALATA BELLA 8

Chopped Romaine Hearts, Gorgonzola, Italian Dressing

Pizze / Pizza

IN HOUSE MADE GRILLED PIZZA

MARGHERITA 19

Marinara, fresh mozzarella cheese, basil and evoo.

PESTO 20

Grilled chicken, pesto, diced tomatoes and parmesan cheese.

PEPPERONI 21

Marinara, fresh mozzarella, basil, evoo, pepperoni.

GNS 22

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.

Now Available
IN STORES!



Or Buy Right From Us
AT THE RESTAURANT!

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 27

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

VITELLA PARMIGIANA 30

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

VODKA 25

Tomato basil, vodka cream sauce with grilled chicken.

GF PESTO GENOVESE 25

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

GF BOLOGNESE 26

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

VONGOLE 34

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

GNOCCHI SORRENTINA 25

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

GAMBERI FRA DIAVOLO 35

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

GAMBERI CARDINALE 35

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

MUSSELS ZUPPA 25

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

FRUTTI DI MARE 44

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

12 SPICE CHICKEN 25

Roasted 1/2 chicken with herbs and spices topped with a 12 spice butter

GF POLLO MONTE CARLO 35

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 34

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

POLLO MARSALA 35

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

POLLO CARDINALE 34

Pan fried, sautéed with butter, shallots and cognac finished in a tomato, basil, Parmesan cream sauce.

Vitella / Veal

SERVED WITH A GARDEN SALAD, POTATO AND VEGETABLE

GF VITELLA MARSALA 38

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

GF VITELLA COURVOISIER 39

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

VITELLA FRANCESE 37

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

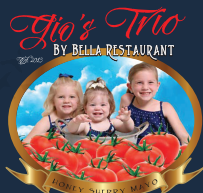
VITELLA VERONA 39

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 61
1lb grilled to perfection with fresh herbs and spices.
- GF** *PRIME TENDERLOIN 64
9oz. filet mignon 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

ALL ENTREES SERVED WITH GARDEN SALAD, POTATO AND VEGETABLE

- 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 36
Jumbo shrimp stuffed with Ritz cracker crabmeat stuffing, topped with garlic herb butter.

Sides

STEAMED BROCCOLI
WITH BUTTER 9

FRESH GRILLED
ASPARAGUS 9

FRESH SAUTÉED
SPINACH 9

GIO'S TRIO
MARINARA SAUCE 4

PASTA
POMODORO 5

PARMIGIANO
RISOTTO 9

SIDE SALAD 5

GLUTEN FREE PASTA 5

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Sunday &
Thursday
Special

FAMILY STYLE CHICKEN AND ROAST BEEF
ALL YOU CAN EAT PRIME RIB
SERVED WITH SALAD, PASTA AND ROAST POTATO

Executive, Monthly 6 Course Chef Dinners

ASK YOUR SERVER FOR DETAILS

Now Available
IN STORES!



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AT THE RESTAURANT!

Wine List

WHITE WINE BTG 15

Villa Sandi Pinot Grigio, Alto Adige
Decoy Sauvignon Blanc, Sonoma
Sterling Chardonnay, Napa
Villa Pozzi Moscato, Sicily

SPARKLING

Lunetta Prosecco, Veneto (split) 13
Villa Marcello Prosecco, Treviso DOC, Veneto 46
Moët & Chandon Imperial, France 121
Veuve Clicquot "Yellow Label" Brut, Reims, France 121

WHITES

Villa Pozzi Moscato, Italy 39
Chateau Ste. Michelle Riesling, Washington State 40
Oyster Bay Sauvignon Blanc, Marlborough, NZ 46
Villa Sandi Pinot Grigio, Veneto 48
La Scolca Gavi "White Label", Piedmont 54
Terre di Tufi, Tuscan White, Italy 54
Sterling Napa Chardonnay, California 57

REDS

Sterling Vintners Collection Pinot Noir, California 43
Cusumano Nero d'Avolo, Sicily 45
Bertani Valpolicella, Veneto 42
Illumanati Montepulciano d'Abruzzo, Italy 44
Terrazas Malbec, Argentina 48
Badiola "Super Tuscan", Tuscany 51
Josh Cabernet Sauvignon, California 51
Decoy Cabernet, Sonoma 45
Josh Legacy Red Blend, California 51
Decoy by Duckhorn Merlot, California 54
Carpineto Chianti Classico, Tuscany 64
Vitaano Faleso Rouge, Abruzzo 42
Capezzana Barco Reale Carmignano, Tuscany 61
Mastroberardino Aglianico, Campania 58
Calera Pinot Noir, Central Coast, California 48
Batasiolo Barolo, Piedmont, Italy 85
Caparzo Brunello di Montalcino, Tuscany 91
Gaja Ca'Marcanda Promis, Tuscany 102
Viberti Barolo, Piedmont 115
Campogiovani Brunello di Montalcino, Piedmont 110
Heitz Napa Cabernet, Napa, California 121
Caymus Napa Cabernet, California 171

Celebrating Serving you for Over 28 Years!