





Antipasti

Antipasti Misti	8.00 per person
<i>Assorted salumi, cheeses, roasted peppers, artichokes, imported olives and grissini; served family style For parties of 2 or more please</i>	
Bruschetta alla Chef	7
<i>Grilled country bread, roasted garlic, Chef's selected toppings of the day</i>	
Calamari Fritti	10
<i>Flash fried calamari, lemons slices, and roasted garlic aioli</i>	
 Parmesan Garlic Wings	7
<i>Battered and fried, tossed in our special sauce with garlic, chili flakes, and Parmesan cheese</i>	
Spinach and Artichoke Rangoons	6
<i>Topped with Parmesan cheese and served with marinara sauce</i>	
Mussels and Clams Puttanesca Style	9
<i>White wine, garlic, tomatoes, capers, anchovies, chili flakes, and garlic toast</i>	
Onion Rings	7
<i>Hand breaded, lightly fried, and tossed in our special seasoning</i>	
 Portobello Fries	5
<i>Panko encrusted strips of Portobello mushrooms served with a creamy horseradish sauce</i>	
Brick Oven Baked Garlic Bread	5
<i>Our own special blend of fresh garlic, herbs, butter, olive oil, and Parmesan cheese</i>	

Insalate e Zuppa

Gio's Salad	5
<i>Mixed greens, tomatoes, red onions, shaved Mozzarella cheese, and croutons</i>	
Tomato and Baked Goat Cheese - g	7
<i>Fresh herb salad, balsamic syrup, and olive oil</i>	
 The Wedge	7
<i>Crisp Iceberg wedge, bacon, red onions, Gorgonzola cheese, croutons, and Mayfair dressing</i>	
 Grilled Cesare	8
<i>Grilled Romaine lettuce, house-made croutons, white anchovies, shaved Parmesan cheese</i>	
Fresh Spinach	10
<i>Shaved pears, prosciutto, Gorgonzola cheese, candied walnuts, raspberry vinaigrette</i>	
Italian Style Chopped - g	10
<i>Italian meats, roasted chicken, peppers, onions, olives, tomato, egg, and cheese</i>	
Grilled Ahi Tuna	12
<i>Mixed greens, cucumbers, tomato, red onions, kalamata olives, and house vinaigrette</i>	
Zuppa del Giorno or Minestrone	cup 4 bowl 6
<i>Soup of the day</i>	

Vegetarian Specialties

 Cannellini Beans, Lentils, and Escarole	12
<i>Sauteed with onions, garlic, evoo, and vegetable stock</i>	
 Baked Stuffed Peppers	14
<i>Bell peppers stuffed with roasted vegetable risotto, baked with marinara sauce and Parmesan cheese</i>	
Grilled Eggplant Mediterranean Style	12
<i>Topped with fresh tomato, capers, kalamata olives, Goat cheese, golden raisins, balsamic syrup and evoo</i>	
Risotto Primavera	14
<i>Chef's selection of assorted vegetables, arborio rice, sherry wine, and light tomato sauce</i>	



Denotes the Chef's Favorite


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Pasta e Risotto

Spaghettoni con Polpette	12
<i>House-made meatballs and hearty meat gravy over thin spaghetti</i>	
Capellini Pomodoro	12
<i>Imported San Marzano tomatoes, garlic and fresh basil</i>	
Penne Carbonara	14
<i>Bacon, cream, Parmesan cheese, and finished with a fresh egg</i>	
 Blackened Chicken Fettuccine	14
<i>Served with a Cajun style cream sauce topped with scallions and fresh tomatoes</i>	
Ravioli di Ricotta	12
<i>Fresh tomato, basil and evoo with shaved Parmesan cheese</i>	
Fettuccine con Broccoli e Funghi	12
<i>Broccoli, mushrooms, garlic, cheese, cream and a hint of marinara sauce</i>	
 Farfalle alla Rustica	14
<i>House-made sausage, bacon, onions, roasted peppers, escarole, evoo, and garlic</i>	
Tortellini al Brodo	12
<i>Meat filled pasta, julienne vegetables, spinach, broth and Parmesan cheese</i>	
Tutto Mare	16
<i>Shrimp, calamari, mussels, clams, spicy white wine, fresh tomato basil sauce</i>	
Linguine con Vongole	16
<i>Fresh clams, bacon, spinach, cherry tomatoes, evoo, garlic, and chili flakes</i>	
Risotto del Giorno	16
<i>Chef's daily creation</i>	

Primi Piatti

Grilled North Atlantic Salmon	18
<i>Served over spaghetti with fresh tomato, spinach, evoo, and garlic</i>	
 Sicilian Style Grouper	18
<i>Lightly breaded, grilled, and topped with capers and herb butter</i>	
Cioppino	21
<i>Assorted seafood in a spicy white wine tomato broth with garlic bruschetta</i>	
 Chicken Parmesan	16
<i>Pan-fried, tomato sauce, fresh Mozzarella cheese, basil with a side of penne marinara</i>	
Chicken Marsala	16
<i>Sautéed chicken breasts, fresh tomato and Marsala wine</i>	
Veal Del Giorno	21
<i>Chef's daily selection</i>	
Veal Chop alla Gio	28
<i>14 oz. char-broiled, served with a mushroom, bacon, and thyme sauce</i>	
Lamb Chops "Scottadita"	30
<i>Lemon oregano crust, char-broiled, served with wilted spinach, roasted potatoes and herb jus</i>	
 Country Style Pork Chop - g	18
<i>Balsamic and honey glaze, served with spinach and cannellini beans</i>	
 St. Louis Ribs Gio's Style - g	½ slab 12; full slab 16
<i>Slow cooked, basted with espresso bbq sauce, house-made cole slaw and choice of potato</i>	
12 oz. Angus Sirloin Strip - g	25
<i>Char-broiled, served over sautéed spinach, roasted potatoes and shaved Parmesan cheese</i>	
8 oz. Angus Filet Mignon - g	29
<i>Pan seared, served with sautéed mushrooms, spinach, roasted potatoes and herb butter</i>	
 22 oz. Angus Porterhouse Fiorentina Style - g	34
<i>Seasoned with rosemary, kosher salt, and cracked pepper, served with roasted potatoes and spinach</i>	

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Panninis and Wraps

	Italian Style Burger	10
	<i>Special blend of meats char-broiled, topped with Fontina cheese, Portobello mushrooms, roasted peppers and garlic aioli</i>	
	8 oz. Steak Burger	8
	<i>Char-broiled, garnished with tomato slices, shaved onions and pickles</i>	
	Meatball Sliders	8
	<i>House-made meatballs, dollar rolls, cheese, and arugula</i>	
	Grilled Chicken	10
	<i>Fresh spinach, tomato, bacon, and Mozzarella cheese on toasted ciabatta bread</i>	
	Vegetarian Style	9
	<i>Grilled eggplant, zucchini, Portobello mushrooms, roasted peppers, arugula and garlic aioli on your choice of bread</i>	
	Gio's Special	10
	<i>Sliced sirloin, sautéed onions, mushrooms, and Provolone cheese served on a garlic baguette</i>	
	Grilled Chicken Caesar Wrap	8
	<i>Chopped Romaine lettuce, sliced tomato, and red onions tossed in our own Caesar dressing</i>	
	Smoked Turkey Club Wrap	8
	<i>Sliced tomatoes, bacon, shredded lettuce, and Avocado Ranch dressing</i>	
	Steak House Wrap	10
	<i>Grilled sirloin, red onions, blue cheese, fresh spinach, and Mayfair dressing</i>	

Pizza

	Margherita	Sm 9 Lg 14
	<i>Tomato, fresh basil, and Mozzarella cheese</i>	
	Quatro Formaggi	Sm 8 Lg 14
	<i>Chef's selection of four cheeses</i>	
	South Side Special	Sm 10 Lg 16
	<i>Italian sausage, wild mushrooms, caramelized onions</i>	
	Contadino Style	Sm 10 Lg 16
	<i>Grilled chicken, fresh tomato, spinach, chili flakes, and smoked Mozzarella cheese</i>	
	Alla Gio	Sm 10 Lg 16
	<i>Volpi prosciutto, Mozzarella cheese, arugula, drizzle of evoo and shaved Parmesan cheese</i>	
	Carne	Sm 12 Lg 18
	<i>House-made sausage, meatballs, pepperoni, and bacon</i>	
	Veggie Pizza	Sm 9 Lg 14
	<i>Fresh tomato, spinach, olives, mushrooms, peppers, and onions</i>	
	Create Your Own Pizza	Sm 6 Lg 12
	<i>Regular toppings are .85 each for small, 2.00 each for large. Premium toppings are 1.75 for small, 3.00 for large</i>	



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