

{ PASTA }

all pasta dishes are served with fresh baked bread and a house salad
sub soup 4 | sub Caesar 5 | sub beet salad 7
gluten-free rolls {3} 5.5 | plate sharing 5

CIOPPINO 32

Gio’s house specialty combines shrimp, clams {whole & chopped}, calamari and mussels, sauteed with red pepper flakes and fresh herbs, served in a light tomato sauce with fettuccine

SEAFOOD RAVIOLI 32

crab & lobster filled pasta with house vodka sauce, topped with shrimp

RED or WHITE CLAM SAUCE 22

chopped and whole clams sauteed with garlic and fresh herbs, tossed in your choice of pasta

DRUNKEN CLAMS 24

Littleneck clams, tomatoes, caramelized onions & spicy house sausage simmered in beer broth and tossed with fettuccine

CARMEN

chicken 25 | veal 28 | shrimp 27
artichokes, tomatoes & spinach sauteed in a brandy, white wine and lemon broth, tossed with spaghetti

FRA DIAVOLO {spicy}

chicken 24 | shrimp 27 | calamari 25 | sausage 24
roasted peppers, caramelized onions, hot banana and cherry peppers in a sherry basil marinara sauce, tossed with penne pasta

ALEXANDRO

chicken 24 | shrimp 27
sauteed prosciutto, tomatoes, spinach and caramelized onions in a sherry lemon broth, tossed with penne pasta and topped with feta cheese

FETTUCCINE CON FUNGI 20

oven roasted mushrooms, sauteed with garlic, tarragon and spinach in a light truffle broth, tossed with fettuccine and topped with crumbled goat cheese

FRENCH

chicken 25 | veal 28 | artichokes 20
egg battered in a sherry lemon butter sauce, served over your choice of pasta
{add or substitute escarole for pasta 4}

MARSALA

chicken 25 | veal 28
artichokes & mushrooms sauteed in Marsala wine sauce and tossed with fettuccine
{add or substitute escarole for pasta 4}

PARMIGIANA

eggplant 20 | chicken 24 | veal 28 | pork chop {mkt}
hand-breaded, fried, topped with house marinara sauce and mozzarella, served over penne
{add warm ricotta 2}

LASAGNA | 19

thin pasta sheets alternating with layers of our house ricotta cheese filling, and sausage & beef mix, baked with marinara sauce and topped with melted mozzarella cheese

MANICOTTI

cheese 16 | meat 18
two crepes stuffed with your choice of our house ricotta cheese mix or our sausage & beef mix, baked with marinara sauce and topped with melted mozzarella cheese

ALFREDO 22

prosciutto cotto & peas in a creamy parmesan cheese sauce tossed with your choice of pasta and topped with shredded parmesan {plain alfredo sauce 17}

SPAGHETTI & MEATBALLS or SAUSAGE 22

2 house-made beef & pork meatballs in our house marinara sauce topped with shredded parmesan

BOLOGNESE 25

traditional meat sauce with pork, beef & veal tossed with your choice of pasta and topped with shredded parmesan

BUILD YOUR OWN PASTA

penne | spaghetti | angel hair | fettuccini | cheese ravioli
tortellini 3 | gnocchi 5 | gluten-free penne 4
+
marinara 15 | vodka 17 | aglio olio 14
+
meatball 5 | sausage 4 | meatball & sausage 9 | chicken 7
shrimp 12 | prosciutto cotto 5
+

VEGETABLES 2 {each}

broccoli | spinach | mushrooms | peas | escarole
roasted peppers | hot peppers | artichokes
tomatos | caramelized onions | kalamata olives

Benvenuti!

Thank you to our family, friends and valued customers, for all of your support since we opened in 2011. Pam and I want you to have a great dining experience, and are here every day to answer any of your questions or help with your next private or catered event.

All of Gio’s recipes are prepared from scratch, and some dishes may take longer than others. Thank you for your patience.

Grazie & buon appetiti!

Prosecco

Giovan Castello

Prosecco

..... Italian Restaurant ♦ Jazz Bar

{ STARTERS }

GIO’S ARANCINI 13
chef Giovanni selects different ingredients daily to add to our
lightly fried risotto balls

POLPETTE 10
2 tender pork & beef meatballs made from scratch and
smothered in marinara sauce, topped with shredded parmesan

GREENS & BEANS 12
escarole & cannellini beans sauteed with garlic, red
pepper flakes and chicken stock, topped with shredded
parmesan | add spicy house sausage 3

CALAMARI FRITTI 15
calamari rings lightly dusted with seasoned flour, fried and
served with a side of marinara sauce

SICILIAN CALAMARI 18
calamari fritti topped with sauteed tomatoes, kalamata olives,
Sicilian green olives, hot cherry and banana
peppers in a garlic butter sauce

DRUNKEN CLAMS 18
Littleneck clams, tomatoes, caramelized onions & spicy house
sausage simmered in beer broth

MUSSELS ARRIBBIATA 15
New Zealand greenlip half-shell mussels sauteed in spicy
marinara sauce

ARTICHOKE FRENCH 15
six artichoke hearts delicately battered and fried, served in a
sherry lemon butter sauce, topped with shredded parmesan

ANTIPASTO 18
prosciutto, hot & mild soppressata, fresh mozzarella, chef’s
daily cheese, house marinated olives with roasted red peppers

SHRIMP COCKTAIL 15
five shrimp chilled, served with a spicy Bloody Mary cocktail
sauce

SOUP OF THE DAY (ask your server) 6
SEAFOOD SOUP (when available) 9

take a loaf of our Italian bread home 5.5

20% gratuity will be added to parties of 6 or more

no more than three separate checks per table

many dishes can be prepared vegetarian or gluten-free, however, we
cannot ensure a 100% gluten, dairy or shellfish-free environment -
please in form your server if you have any food allergies

prices are subject to change

{ SALAD }

HOUSE small or large 7|11
fresh medley of mixed greens, topped with tomatoes,
cucumber, shredded carrots and chickpeas

CAESAR small or large 8|12
crisp romaine hearts tossed with house made croutons &
Caesar dressing, topped with shredded parmesan

BEET & SPINACH small or large 11|15
roasted and diced beets, candied walnuts, crumbled goat
cheese, sun-dried figs over fresh spinach with choice of
dressing

CAPRESE 15
tomato slices, fresh mozzarella and basil drizzled with
balsamic vinaigrette, served with lightly dressed
mixed greens

ADD
grilled chicken or breaded cutlet {one piece 6 or two pieces 11}
shrimp 12 | gorgonzola 2

SALAD DRESSINGS
house prosecco vinaigrette • balsamic vinaigrette
white balsamic & lemon vinaigrette • blue cheese
ranch • Caesar

take our dressing’s home 8oz. 5 | 16oz. 8 | 32oz. 11

{ ENTREES }

all entrees are served with fresh baked bread and a house salad
sub soup for salad 4 | sub Caesar salad 5 | sub beet salad 7
gluten free dinner rolls (3) 5.5 | plate sharing 5

CERTIFIED ANGUS BEEF mkt price
16oz. NY Strip Steak | 8oz. Filet Mignon
20oz. Cowboy Ribeye
grilled and served with chef’s daily choice of sides

PRIME PORK CHOP at mkt price
Chairman’s Reserve 14oz. center cut bone-in chop, grilled and
served with chef’s daily choice of sides

ADD
onions 3 | mushrooms 5 | gorgonzola 3

{Prosecco is not responsible for steaks or pork ordered medium-well or
well done}

MILANESE
chicken 25 | veal 28 | pork chop mkt
pounded thin, hand-breaded & fried until crispy, topped with
spring mix, tomatoes and parmesan tossed in white balsamic
lemon vinaigrette and a grilled lemon on the side; served with
the soup of the day