

# The little ... Giò's

## LET'S PIZZA

**Patatosa** € 7,00  
*Tomato sauce topping, mozzarella, French fries, ketchup and mayonnaise.*

**Maialina** € 7,00  
*Tomato sauce topping, mozzarella and frankfurters.*

**Bimbo mix** € 8,00  
*Tomato sauce topping, mozzarella and ham.*

**Puzzona** € 9,00  
*Mozzarella, gorgonzola, stracchino and parmesan cheeses.*

## MAMMA... SPAGHETTI

**Spaghetti al burro** € 5,00  
*Butter and Padano grated cheese.*

**Bavette al Pesto** € 7,00  
*Basil, pine kernels, olive oil, garlic and parmesan cheese.*

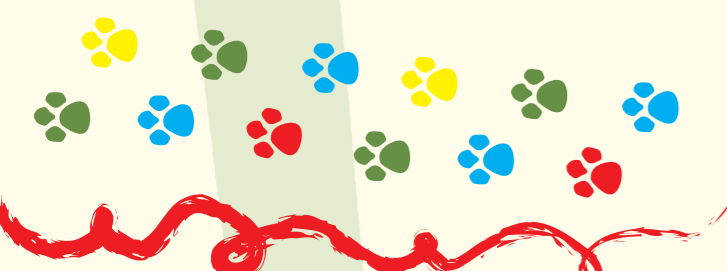
**Bucatini al Pomodoro** € 5,00  
*Tomato sauce, extra-virgin olive oil and basil.*

## ... IN THE PAN

**Milanese** € 8,00  
*Chicken coated in egg and breadcrumbs with French fries.*

**Mozzarella** € 7,50  
*Mozzarella nuggets coated in egg and breadcrumbs with French fries.*

**SMALL BOX ... DELIGHT** € 10,00  
*French fries, breaded mozzarella, mayonnaise, ketchup, nutella and Coca-Cola.*



Price includes cover charge and service. If fresh products are not available only prime quality frozen products are used.

# Sweet ... Giò

**Cantucci con Vinsanto** € 7,00  
*Tuscan cantucci biscuits with Vinsanto dessert wine.*

**Canestrelli con passito** € 7,00  
*Italian canestrelli biscuits with Passito di Pantelleria dessert wine.*

**Amaretti di Sassello con limoncino** € 7,00  
*Soft Sassello amaretti almond biscuits with limoncino lemon liqueur*

**Cannoli Siciliani** Sicilian pastry with ricotta filling. € 6,00

**Cassatine** Almond paste with ricotta and candied fruit. € 6,00

## VARIETY OF FINGER DESSERTS ON DISPLAY

**Tirami Su** € 6,00

*Coffee, biscuits, creamed mascarpone cheese and coffee.*

Tirami Su multi portion for 2 people € 9,00

Tirami Su multi portion for 7 people € 35,00

**Croccantino** Cream, brittle, rum and chocolate. € 6,00

Croccantino for 2 people € 9,00

Croccantino for 7 people € 35,00

**Cassata siciliana** Ricotta, candied fruit and chocolate. € 6,00

Cassata siciliana for 2 people € 9,50

Cassata siciliana for 7 people € 35,00

**Tenero al pistacchio** Pistachio, chocolate cream. € 6,00

Tenero pistacchio for 2 people € 9,00

Tenero pistacchio for 7 people € 35,00

**Torroncino e cioccolato bianco** € 6,00

*Milk cream, nougat and white chocolate.*

Torroncino e cioccolato bianco for 2 people € 9,00

Torroncino e cioccolato bianco for 7 people € 35,00

**Marron glacè** Milk cream and sugar-glazed chestnuts. € 6,00

Marron glacè for 2 people € 9,50

Marron glacè for 7 people € 35,00

**Amaretto alle pesche** € 6,00

*Custard, amaretto biscuits, peach cream.*

Amaretto alle pesche for 2 people € 9,00

Amaretto alle pesche for 7 people € 35,00

**Variegato ai frutti di bosco** € 6,00

*Cream, raspberry, blackberry and blueberry.*

Variegato ai frutti di bosco for 2 people € 9,00

Variegato ai frutti di bosco for 7 people € 35,00

## CHOCOLATE VARIATIONS

**Bianco** Milk and white chocolate. € 6,00

**Gianduia** Hazelnut cream chocolate. € 6,00

**Fondente** Dark chocolate. € 6,00

**Al latte** Milk and dark chocolate. € 6,00

**All'arancia** Chocolate and orange zes. € 6,00

**Nocciola** Chocolate with hazelnuts. € 6,00

**Frutti di bosco** Chocolate with forest fruits. € 6,00

# MENÙ

Giò<sup>®</sup> *manzia*  
cucina italiana



# Gio' ... baker

## TASTY STICKS

- Alle noci** € 3,50  
*Plain flour, durum wheat flour, baker's yeast, olive oil, salt, walnuts*
- Alle olive** € 2,50  
*Plain flour, durum wheat flour, baker's yeast, olive oil, salt, olives.*
- Alla pancetta** € 2,50  
*Plain flour, durum wheat flour, baker's yeast, olive oil, salt and bacon.*

## ROSETTE ROLLS

- Rosetta al papavero** € 1,00  
*Medium strength "00" wheat flour, lard, yeast, salt, water and poppy seeds.*
- Rosetta al sesamo** € 1,00  
*Medium strength "00" wheat flour, lard, yeast, salt, water, sesame seeds.*
- Rosetta ai semi di zucca** € 1,50  
*Medium strength "00" wheat flour, lard, yeast, salt, water and pumpkin seeds.*

## CLASSICS

- Ciabatta** € 1,10  
*Soft wheat flour 0, water, olive oil, salt and fresh baker's yeast.*
- Galiziana** € 2,00  
*Soft wheat flour 0, water, olive oil, salt and fresh baker's yeast.*
- Baguette** € 1,00  
*Soft wheat flour 0, water, olive oil, salt and fresh baker's yeast.*
- Bauletto mantovano** € 1,50  
*Plain flour, durum wheat flour, fresh baker's yeast, olive oil, water and salt.*
- Focaccia genovese** € 3,50  
*Plain flour, durum wheat flour, baker's yeast, olive oil and salt.*

## BASKETS

- Mixed basket 5 rolls** € 8,00
- Mixed basket 10 rolls** € 14,00  
*Olive breadstick, ciabattina, poppy seed rosetta, baguette and Mantovana loaf bread.*

Coperto e servizio inclusi nel prezzo. In assenza di prodotti freschi si utilizzano esclusivamente prodotti surgelati di prima qualità.

# Gio' eats ... in a box

- Saporito** € 12,00  
*Roast with truffle fondue, carpaccio (thin slices of raw beef), rocket and grana cheese, stuffed chilli peppers, coppa, chanterelle mushrooms, extra-virgin olive oil, honey.*
- Gustoso** € 11,00  
*Roasted peppers with bagnacauda dipping sauce, gherkins, sautéed mushrooms, grilled ham with horseradish, mortadella, fennel-flavoured finocchiona salami and extra virgin olive oil.*
- Montanaro** € 11,00  
*Aubergines, courgettes, peppers, mushrooms, salami, pork fatback tartlets, speck (salt-cured and smoked ham) and fresh tomino cheese roll-up and extra-virgin olive oil.*
- Formaggi** € 10,00  
*Taleggio, raschera, gorgonzola, pecorino cheeses, jams, honey and walnuts.*
- Di Mare** € 13,00  
*Peppery stewed mussels, shrimp cocktail, thin slices of raw swordfish carpaccio, octopus salad and extra-virgin olive oil.*
- Campagnolo** € 8,00  
*Lettuce, tomatoes, tuna, corn, olives, white cow's milk cheese and extra virgin olive oil.*
- Dolce** Marmellata, nusstella, burro, zucchero e miele. € 5,00

# Gio' in ... long pasta

- Bavette allo scoglio** € 9,00  
Bavette allo scoglio x 2 € 17,00  
Bavette allo scoglio x 4 € 34,00  
*Tomato, oregano, clams, mussels, calamari and extra-virgin olive oil.*
- Bucatini amatriciana** € 8,00  
Bucatini amatriciana x 2 € 15,00  
Bucatini amatriciana x 4 € 34,00  
*Tomato pulp, salt pork cheek, Roman pecorino cheese, onion, pepper and extra virgin olive oil.*
- Spaghetti pomodorini e basilico** € 6,00  
Spaghetti pomodorini e basilico x 2 € 11,00  
Spaghetti pomodorini e basilico x 4 € 22,00  
*Cherry tomatoes, basil, garlic and extra-virgin olive oil.*
- Bucatini alla puttanesca** € 8,00  
Bucatini alla puttanesca x 2 € 15,00  
Bucatini alla puttanesca x 4 € 34,00  
*Tomato, oregano, capers, olives, anchovies and extra-virgin olive oil.*
- Spaghetti aglio, olio e peperoncino** € 5,50  
Spaghetti aglio olio e peperoncino x 2 € 10,50  
Spaghetti aglio olio e peperoncino x 4 € 20,00  
*Extra-virgin olive oil, chilli pepper and garlic.*
- Bavette al tonno** € 7,00  
Bavette al tonno x 2 € 13,00  
Bavette al tonno x 4 € 26,00  
*Extra-virgin olive oil, parsley, tuna, capers and anchovies.*
- Spaghetti cacio e pepe** € 6,00  
Spaghetti cacio e pepe x 2 € 11,00  
Spaghetti cacio e pepe x 4 € 22,00  
*Cacio semi-soft cheese, extra-virgin olive oil and pepper.*

# Gio' ... you're fried!

- Costine di agnello alla milanese con carciofi** € 14,00  
*Breaded lamb chops and artichokes, coated with flour, egg and breadcrumbs, fried in peanut oil.*
- Gnocco fritto con prosciutto crudo** € 9,00  
*Plain flour, water, olive oil, salt and yeast, fried in peanut oil served with Parma ham.*
- Arancino siciliano con salsa di pomodoro** € 8,00  
*Bread-coated rice balls with ham and mozzarella, fried in peanut oil with tomato sauce.*
- Arancino al ragù con salsa di salsiccia** € 9,00  
*Bread-coated rice balls with tomato and meat sauce, fried in peanut oil with sausage sauce.*
- Sfogliatelle al formaggio e cipolle con fonduta** € 9,00  
*Pastry parcels filled with cheese and onions with cheese fondue.*
- Fiori di zucca e salvia** € 8,00  
*Pumpkin seeds and sage, in a flour, water and salt batter, fried in peanut oil, served with bacon.*
- Frittura di pesce e verdura** € 15,00  
*Shrimp, salt-dried cod, fish, vegetables in a flour, beer and egg white batter, fried in peanut oil.*

# Gio' likes it big ... pizzas

- Gio'** € 18,00  
*Tomato sauce topping, mozzarella, soft stracchino cheese, spicy salami, gorgonzola and onions.*
- Italiana** € 19,00  
*Tomato sauce topping, mozzarella, brie, ham, sausage and rocket.*
- S.Marinese** € 17,00  
*Tomato sauce topping, mozzarella, mushrooms, vegetables, ricotta cheese and spinach.*

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# Gio' travel ... Italy in a pizza

- Margherita** € 6,00  
*Tomato sauce topping, mozzarella, basil and oregano.*
- Marinara** € 5,50  
*Tomato sauce topping, garlic, oregano and extra-virgin olive oil.*
- Valdostana** € 7,00  
*Stracchino cheese, fondue, Arnad pork fatback and walnuts.*
- Trentina** € 7,00  
*Tomato sauce topping, mozzarella, sauerkraut and frankfurters.*
- Veneta** € 7,00  
*Tomato sauce topping, mozzarella, onions and Vicenza soppressa salami.*
- Piemontese** € 8,50  
*Mozzarella, Raschera cheese, carpaccio (thin slices of raw beef) and extra-virgin olive oil.*
- Lombarda** € 8,50  
*Taleggio, gorgonzola, mozzarella and grana padano cheeses.*
- Ligure** € 6,50  
*Tomato sauce topping, mozzarella and Genoese basil and pine kernel pesto.*
- Emiliana** € 8,00  
*Cicciolata (a type of cured pork) mozzarella and gorgonzola cheese.*
- Toscana** € 8,00  
*Tomato sauce topping, mozzarella, fennel-flavoured finocchiona salami and Tuscan pecorino cheese.*
- Friulana** € 7,00  
*Tomato sauce topping, mozzarella and San Daniele ham.*
- Umbra** € 9,00  
*Tomato sauce topping, mozzarella and salt pork cheek.*
- Marchigiana** € 8,00  
*Sliced tomato, mozzarella, goat's cheese and artichokes.*
- Laziale** € 8,00  
*Mozzarella, Roman broccoli, Roman pecorino cheese and pepper.*
- Campana** € 8,00  
*Cherry tomatoes, buffalo milk mozzarella, capers, anchovies and oregano.*
- Abruzzese** € 8,00  
*Tomato sauce topping, red garlic and white cow's milk cheese.*
- Molisana** € 8,50  
*Mozzarella, tomato sauce topping and capocollo cooked, boneless pork neck.*
- Basilicatese** € 7,00  
*Tomato sauce topping, mozzarella, wild tassel hyacinth and chilli pepper.*
- Pugliese** € 9,00  
*Tomato sauce topping, mozzarella, anchovies, mussels, parsley, oregano and extra virgin olive oil.*
- Calabrese** € 9,00  
*Tomato sauce topping, mozzarella, chilli pepper and spicy spianata salami.*
- Siciliana** € 7,50  
*Tomato sauce topping, mozzarella, fresh sardines, pine kernels and sultanas.*
- Sarda** € 9,00  
*Sliced tomatoes, mozzarella, dried roe sac of mullet and oregano.*