

FOOD MENU

PIZZA FRITTA

Pizza Fritta con Pelati Conditi e Bufala (V) Fried pizza with peeled tomatoes and buffalo mozzarella	\$24
Pizza Fritta con Burrata, Pomodorini Confit, Aaglio, Peperoncino e Rosmarino (V) Fried pizza with burrata cheese, tomato confit, garlic, chili pepper and rosemary	\$30
Pizza Fritta con Burrata e Tartufo Nero Estivo (V) Fried pizza with burrata cheese and summer black truffle	\$48
Pizza Fritta con Crudo, Caprino e Spinacini Fried pizza with prosciutto crudo, caprino cheese and spinaches	\$28
Pizza Fritta con Chef's Nduja e Burrata Fried pizza with soft, spreadable home made pork sausage, spiked with fiery Calabrian chili and Burrata	\$32
Pizza Fritta alla Carbonara Fried pizza with Smoked Pork Belly, egg yolk, pecorino cheese and black pepper	\$32

I NOSTRI FRITTI

Polpette (4 pieces) Italian meatballs with beef, pork, parsley, eggs, garlic, mortadella and parmigiano reggiano. Served on a base of chili pepper-mayonnaise	\$26
Polpette di Melanzane (5 pieces) (V) Home made vegetarian meatballs with Eggplants, Pecorino cheese, garlic, parsley and chili pepper served on a base of chili pepper Mayonese	\$26
Burrata Fritta con Broccolini Saltati (V) Deep fried Burrata with broccolini sauté with garlic and chili pepper	\$28
Gnocco Fritto con Prosciutto Crudo (4 pieces) Deep fried traditional italian bread, served with Parma Ham	\$28
Calamaretti Fritti con Zucchine Deep fried japanese baby squids with zucchini	\$36

(V) Vegetarian

ANTIPASTI

GIO Caprese al Tartufo Nero Autunnale (V) Burrata cheese, tomato confit and fresh black autumn truffle	\$54
GIO's Vitello Tonnato Tender-boiled veal smothered in a velvety tuna, anchovies, and capers	\$36
Battuta di Filetto di Manzo con Zabaione al Parmigiano Reggiano e Prosciutto Chips Beef fillet tartare with parmigiano zabaglione and prosciutto crudo chips	\$36
Crostini con Baccalà Mantecato (4 pieces) Stockfish Boiled and whipped with oil, garlic and black pepper served with baked croutons	\$32
Sarde in Saor Deep fried sardines with softly cooked onions, vinegar, pine nuts, and raisins	\$30
Capesante gratinate (4 pieces) Sea scallops au gratin	\$32
Tartare di Salmone con Avocado alla piastra e mousse di Burrata, affumicati al momento Salmon tartare with grilled avocado, burrata mousse and caper powder	\$40

(V) Vegetarian

PRIMI PIATTI

FIRST COURSES (REGULAR / BOWL TO SHARE)

Spaghetti al Pomodoro del Gargano (V) Spaghetti with tomato from Gargano, onion and garlic. Slightly spicy	\$28/40
Gnudi alla Maremmana (V) Home made traditional tuscan dumplings made with fresh ricotta and spinaches served with tomato sauce and Parmigiano Reggiano	\$30/42
Ravioli di Zucca, Amaretto e Ricotta Affumicata (V) Pumpkin ravioli with amaretto and smoked ricotta	\$32/46
Tagliatelle al Tartufo Nero Autunnale (V) Tagliatelle pasta with butter, parmigiano reggiano and fresh black autumn truffle	\$60/88
Bucatini all'Amatriciana Bucatini Pasta prepared with tomatoes, guanciale (cured pork jowl) and grated pecorino cheese	\$30/44
Rigatoni alla Carbonara Rigatoni pasta prepared with guanciale (cured pork jowl), egg yolks, grated pecorino cheese and black pepper	\$32/46
Tortellini Burro e Parmigiano Home made tortellini (with pork) with butter and parmigiano reggiano	\$34/48
Gnocchi al Ragù di Bistecca Home made Italian potato dumplings with ragù made with grilled beef steak	\$38/54
Spaghetti alla Buzara Chili tomato sauce, garlic, parsley and Tiger Prawn	\$36/52

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SECONDI PIATTI / MAIN COURSE

Trippa Alla Parmigiana	\$34
Beef tripe, Parmigiano-Reggiano cheese, tomatoes and vegetable sauce, enriched with guanciale (cured pork jowl)	
Guancetta di Manzo Brasata Biscottata con Verdure	\$40
Braised and crusty beef cheek with mix vegetable	
Filetto di Maiale con Asparagi Verdi, Crema di Taleggio e Aceto Balsamico	\$40
Pork Tenderloin served with green asparagus, Taleggio Cheese and Balsamic vinegar	
Bollito Misto	\$44
Beef brisket, beef flank and cotechino (pork sausage) accompanied by salsa verde (green sauce), cren and italian mostarda.	
Seppie Sumiika in nero con polenta grigliata	\$38
Stewed Sumiika Cuttlefish with their own black ink sauce and grilled corn polenta	
Baccalà alla vicentina	\$38
Stockfish slowly cooked in milk and extra virgin olive with flour and onions	
Filetto di Pesce Spada con Cipolla Caramellata e Crumble di Olive Nere	\$40
Swordfish fillet with caramelised onion and black olives crumble	
Parmigiana di Melanzane (V)	\$32
Deep fried eggplants, tomato sauce and grated pecorino romano	

CONTORNI / SIDE DISHES

Leccino Olives marinated with herbs, garlic and Calabrian chili (V)	\$10
Patate al Forno (V).	\$12
Insalata Mista (V)	\$14
Broccoli Piccanti Saltati (V)	\$14

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DOLCI / DESSERT

Tiramisù Savoardi, mascarpone cream, eggs, coffee and cocoa powder	\$18
Tiramisù al Pistacchio di Sicilia Savoardi, mascarpone cream, eggs, coffee and cocoa powder	\$22
Tortino Caldo di Cioccolato con Gelato al Burro di Arachidi e Caramello Salato Hot chocolate cake with peanut butter ice cream and caramel	\$18
Limoncello and lemon sorbet Lemon sorbet mixed with limoncello liqueur	\$20
Torta Sbrisolona con Crema alla Vaniglia Crunchy, crumbly, buttery cake (with hazelnut, almond and chocolate) served broken into bite-sized pieces with a vanilla cream	\$22