

APPETIZERS

POLENTA FRITTA - Fried polenta sticks with a hint of goat cheese served with spicy marinara 8.95

SEAFOOD SALAD - Combination of shrimp, lump crabmeat, bay scallops, calamari & mussels dressed with lemon and thyme 11.95

PERONI SHRIMP - Beer battered shrimp served with roasted garlic-chive sauce 10.95

FRIED CALAMARI - Served with marinara sauce 9.95

STEAMED MUSSELS - In a pancetta (bacon) & Peroni broth (Italy's favorite beer) 10.95

GIO ANTIPASTA - Chef's creation of fire-roasted vegetables & imported meats and cheeses 12.95

EGGPLANT CAPONATA - Sicilian vegetable salad served with "open flame" baked flatbread 9.95

ARANCINI - Prosciutto, vegetable & cheese risotto balls finished with rosemary served with marinara & lemon caper aioli 9.95



WHITE BEAN CAPPUCINO - Puree of creamy white bean soup topped with savory cream 4.95

VEGETABLE TORTELLINI SOUP - Cheese-filled pasta with fresh vegetables in chicken broth - cup 2.95/bowl 4.95

CAPRESE SALAD - Fresh mozzarella, grape tomatoes, extra virgin olive oil, basil puree 9.95

CAESAR SALAD - Homemade dressing, romaine lettuce, croutons, Pecorino Romano cheese 5.95

ITALIAN SALAD - Baby greens, tomato, red onion, olives & gorgonzola cheese in lemon vinaigrette 7.95

GIO SALAD - Baby arugula, goat cheese, dried cranberries, candied walnuts & pancetta crisp in balsamic vinaigrette 7.95

PIZZA

All of our pizza is hand tossed and baked in an authentic Woodstone "open flame" hearth at 600 degrees. Our dough is made from 100% wheat flour which is imported from Italy. Our Margherita (Gio's Plain) is topped with San Marzano tomatoes, fresh mozzarella, Extra Virgin Olive Oil & basil. We proudly do not add sugar to our sauce or dough.

Piccola (9")/Grande (13")

MARGHERITA (GIO'S PLAIN) - Fresh mozzarella, San Marzano tomatoes, basil, extra virgin olive oil & Pecorino Romano cheese 8.95/10.95

TOPPINGS - Piccola ½ .50 whole 1.00 Grande ½ .75 whole 1.50

Salami Picante (pepperoni)
Pancetta (bacon)
Prosciutto (ham)
Roasted Red Peppers
Artichokes
Calamata Olives
Broccoli Rabe

Wild Mushrooms
Roasted Garlic
Fresh Mozzarella
Homemade Sausage
Nonna's Meatballs
Ricotta Cheese
Red Onion

Eggplant
Spinach
Hot Peppers
San Marzano Sauce
Caramelized Onions
Anchovy
Gorgonzola

SPECIALTY PIZZA

BIANCA NEVE - Ricotta, fresh mozzarella, roasted garlic, Pecorino Romano cheese, extra virgin olive oil & basil 10.95/12.95

GIOVANNA - Salami picante, homemade sausage, hot peppers, San Marzano tomatoes, fresh mozzarella & basil 12.95/14.95

CAMPANIA - Goat cheese, pear, extra virgin olive oil & arugula 12.95/14.95

MEDITERRANEO - Artichoke, olive, pine nuts, tomato, roasted garlic, San Marzano tomatoes, extra virgin olive oil & roasted red peppers 11.95/13.95

TONINO - Ricotta cheese, spinach, red onion, pancetta & extra virgin olive oil 11.95/13.95

GIO HOUSE SPECIALTIES

SHRIMP & BAY SCALLOP RISOTTO – White wine Arborio rice tossed with fresh peas and tomatoes 22.95

STRIPED BASS - Oven roasted, served in an olive, tomato & roasted shallot broth 21.95

GRILLED SALMON - Served with sautéed spinach & balsamic glaze 18.95

FILET MIGNON - Served with grilled asparagus and balsamic glazed red onions over roasted garlic mashed potatoes 25.95

NY STRIP STEAK - Topped with gorgonzola, served over creamy polenta with wild mushrooms 24.95

SHORT RIBS – Braised boneless ribs with creamy pancetta white beans and topped with fried leeks 24.95

PORK LOIN - Sweet tomato glazed, served with broccoli rabe over roasted garlic mashed potatoes 18.95

**All House Specialties served with house salad & bread*

SIDES

TUSCAN FRIES 2.95

ROASTED GARLIC MASHED POTATOES 3.95

BROCCOLI RABE
with red pepper flakes 4.95

SAUTÉED SPINACH 3.95

GRILLED ASPARAGUS 3.95

HOMEMADE SAUSAGE 4.95

NONNA'S MEATBALLS 4.95

TOMATO & FRESH PEA RISOTTO 4.95

GIO CLASSICS

*Your choice of Chicken Breast or Veal Scallopini
in any of these delicious preparations:*

Chicken/Veal

TERRA & MARE - Baked with lump crabmeat, asparagus & creamy asiago cheese 19.95/21.95

GIO MELT - Topped with roasted eggplant, squash, zucchini & fresh mozzarella in a delicious red wine reduction 17.95/19.95

FRANCESE - Pan seared golden in a white wine, lemon butter sauce 16.95/18.95

MARSALA - Sautéed mixed mushrooms in a Marsala wine reduction 16.95/18.95

PARMIGIANA - Breaded and topped with marinara sauce & fresh mozzarella cheese 15.95/17.95

EGGPLANT PARMIGIANA - Breaded and topped with marinara sauce & fresh mozzarella cheese 13.95

SALTIMBOCCA - Layered with prosciutto, sautéed spinach, sage and fontina cheese in a sumptuous red wine sauce 18.95/20.95

RUSTICA - Sautéed with broccoli rabe, olives & pine nuts in a roasted garlic broth 17.95/19.95

ALTO ADIGE - Topped with caramelized pear, smoked prosciutto and brie with cabernet reduction 18.95/20.95

**All Gio Classics served with house salad, bread & choice of Tuscan fries or Penne Marinara*

PASTA

PARPADELLE BRODO - Wide-rimmed pasta tossed with fresh broccoli rabe and homemade sausage in garlic broth 14.95

RIGATONI ARRABIATA - Pasta tossed with shrimp, prosciutto, & fried eggplant in spicy tomato sauce with a dollop of ricotta cheese 16.95

CAPPELLINI & CLAMS - Angel hair pasta tossed with steamed littleneck clams in a delicious garlic & oil broth 15.95

RAVIOLI MARINARA - Cheese-filled pasta in chunky tomato & basil sauce 11.95

RIGATONI BOLOGNESE - Pasta in homemade meat sauce with fresh peas, tomatoes, and a touch of cream 17.95

SPAGHETTI & NONNA'S MEATBALLS - In marinara sauce 12.95

ROASTED VEGETABLE LASAGNA - Layered with fresh herbs, roasted vegetables and three Italian cheeses 13.95

LINGUINE TRE COLORE - Thin, flat pasta tossed with grape tomato, wilted arugula, fresh mozzarella in garlic and oil 14.95

PENNE VODKA - Pasta in creamy blush sauce with prosciutto & peas 13.95

FARFALLE & CRAB - Bowtie pasta with lump crabmeat, butternut squash & spinach in cream broth 17.95

** All Pasta dishes served with house salad & bread*

** Substitute wheat pasta for \$1*

ADD TO ANY PASTA: Chicken 3.95 or Shrimp 4.95

*18% gratuity will be added to parties of 6 or more • Plate sharing 3.95
Steaks and burgers are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

GIO HISTORY

Gio Italian Grill is finally a reality! Owners, Tony and Giovanna DiMaio, both involved in family restaurants and born to Sicilian parents, have finally realized their dream. Combining their passion for food and love of community, Gio Italian Grill offers old world charm with a progressive twist.

In 2005, Tony and Giovanna began pursuing their dream. Tony interned along side local chefs at a historic restaurant in the heart of Palermo, Sicily in quest of unique recipes. The search then began for the highest quality brick oven to duplicate the old world style of cooking. Woodstone, an "open flame" hearth was chosen to produce consistent, mouthwatering, authentic pizza. Giovanna sought imported ingredients, Italian wines, and European décor, all elements necessary to bring patrons a complete Mediterranean experience. Join the DiMaio's at Gio Italian Grill and share in their passion for food, drink, and customer service.

Experience a little part of Italy in Macungie, Pennsylvania.

Buon Appetito!