

Chef Giovanni Tonight's Suggestions

Appetizers

Cioppino Tarantino \$ 29.00

Jumbo shrimp, clams, black mussels slowly simmered with virgin olive oil, scallions, garlic, Pernod liquor, spices, herbs a touch of lemon finished with seasoned breadcrumbs and served with crostini.

Burrata \$ 28.00

Fresh Italian cheese consisting of solid mozzarella outer shell with shredded mozzarella and Cream filling served on a bed of pesto flanked by Roman artichokes and speck (**Italian smoked prosciutto**)

Today's Special Soup

Campo e Mare \$ 6.00 (Cup) - \$ 9.00 (Bowl)

Gio's amazing New England clam chowder-based soup with a puree of shitake mushroom, shallots, cognac and a touch of Tabasco finished with California red paprika.

Entrees

Gio's Carbonara \$ 29.00

Homemade black peppered fettuccine tossed in a reduction of creamy gorgonzola with garlic, artichokes hearts, imported Italian prosciutto, **hot** red pepper flakes, Parmiggiano finished with ground black pepper and fresh cut parsley.

Add Chicken \$ 4.00 ~ Sausage \$ 5.00 ~ Shrimp \$ 10.00 ~ Scallops \$ 20.00

Ravioli di Carciofi e Spinaci al Campo e Mare \$ 38.00

Homemade pillow shaped pasta filled with artichokes and cheese served in a lemon butter sauce with Capers wild mushrooms and sun dried tomatoes finished with broiled shrimp and jumbo scallops

Pesce in Tortiera \$ 36.00

Succulent Mahi-Mahi fillet, baked in white wine, virgin olive oil with green onions, garlic, chopped grape tomatoes wild mushrooms and fresh parsley served with mashed potatoes and asparagus

Add: Shrimp \$ 10.00 ~ Scallops \$ 20.00

Pollo Vesuvio Originale \$ 28.00

Half chicken on the bone baked in original and traditional style Vesuvio sauce, heavy garlic, white wine, oregano, fresh rosemary served with potatoes and broccoli.