Gio's Atlantic Beach
Catering Menu
Half Tray Serves 6 - 8 / Full Tray Serves 12 - 14

Antipasti

Zuppa di Cozze — **$40 / $75**
PEI Mussels, Choice of Rosso or Bianco

Funghi Ripieni — **$40 / $75**
Stuffed Mushrooms

Calamari Fritti* — **$45 / $80**
Marinara, Arrabbiata, or Dolce Piccante Sauce

Roman Style Artichoke Hearts Oreganata — **$60 / $110**

Baked Clams Oreganata — **$60 / $110**

Antipasto all' Italiana — **$70 / -**
Artisanal Meats & Cheeses, Olives, Artichoke Hearts, Tomato & Roasted Peppers

Italian Style Eggrolls* — **$70 / $125**
Stuffed with Broccoli Rabe, Sausage, Mozzarella, Side of Marinara

Torre di Melanzane Originale* — **$70 / $125**
Breaded Eggplant, Fresh Mozzarella, Topped with Luciano Sauce

Contorni
All Half Trays

Broccoli, Cauliflower, or String Beans — **$40**
Burnt or Sautéed

Sautéed Spinach & Mushrooms — **$40**

Sautéed Asparagus — **$45**
With Shaved Parmigiano

Sautéed Broccoli Rabe — **$50**

Brussels Sprouts with Pancetta — **$50**

Herb Roasted Potatoes* — **$40**

Smashed Potatoes — **$40**

Insalata

Gio's Chopped — **$40 / $75**
Romaine, Iceberg, & Boston Lettuce, Tomato, Roasted Peppers, Onions, Black & Green Olives, House-Made Vinaigrette

Classic Caesar** — **$40 / $75**

Mediterranean — **$45 / $80**
Rucola, Cherry Tomatoes, Mozzarella, Onions, Cannellini Beans, Honey Glazed Walnuts, House-Made Vinaigrette

Tricolore — **$45 / $80**
Endive, Radicchio, Rucola, Shaved Parmigiano Reggiano, Crumbled Pecans, House-Made Vinaigrette

Pasta
Choice of Capellini, Spaghetti, Linguini, Penne, Rigatoni, or Bucatini
Fresh, Whole Wheat, or GF Pasta Available Upon Request

Marinara — **$55 / $95**

Filetto di Pomodoro — **$55 / $95**

Cacio é Pepe — **$55 / $95**
Pecorino Romano, Crushed Black Pepper

Pesto — **$60 / $110**

Bolognese — **$60 / $110**

Amatriciana — **$60 / $110**
Tomato, Pancetta, Onions

Classic or Spicy Alla Vodka — **$60 / $110**
Prosciutto

Dell 'Anno — **$60 / $110**
Mixed Mushrooms & Tomato Cream Sauce, Prosciutto

Broccoli Rabe & Crumbled Sausage — **$70 / $120**

Gnocchi Capri — **$70 / $120**
Baked with Filetto di Pomodoro & Fresh Mozzarella

*Please be advised that these items are prepared in Peanut Oil.
**Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.

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Pollo

Chicken Parmigiana* — $65 / $120

Chicken Francese — $65 / $120

Chicken Marsala — $65 / $120

Chicken Picatta — $65 / $120
Capers, Lemon, Butter

Chicken Milanese* — $65 / $120
Breaded & Pounded Thin,
Topped with Rucola, Tomato & Onion Salad

Chicken Alla Raffi — $65 / $120
Breaded & Pounded Thin, Grilled,
Topped with Gio's Mediterranean Salad

Chicken Arrosto — $65 / $120
Bone-In Roasted Chicken

Chicken Alla Pazza — $70 / $130
Spicy Francese, Melted Mozzarella,
Hot Cherry Peppers

Chicken Sorrentino — $75 / $135
Eggplant, Prosciutto, Melted Mozzarella,
Marsala Wine

Chicken Alla Gio — $80 / $150
Bone-In Roasted Chicken, Sausage, Peppers, Onions,
Burnt Broccoli, Roasted Potatoes*, White Wine

Dal Mare
Choice of Oreganata, Francese, Luciano, or Picatta

Salmon — $80 / $145

Sole — $80 / $145

Red Snapper — $110 / $170

Potato Crusted Halibut — $145 / $225
Over Sautéed String Beans with a Dijon Creme

Vitello

Veal Parmigiana* — $95 / $180

Veal Francese — $95 / $180

Veal Marsala — $95 / $180

Veal Picatta — $95 / $180
Capers, Lemon, Butter

Veal Milanese* — $100 / $185
Breaded & Pounded Thin,
Topped with Rucola, Tomato & Onion Salad

Veal Alla Pazza — $110 / $210
Spicy Francese, Melted Mozzarella,
Hot Cherry Peppers

Veal Sorrentino — $115 / $215
Eggplant, Prosciutto, Melted Mozzarella,
Marsala Wine

Gamberi

Shrimp Parmigiana* — $95 / $175

Shrimp Francese — $95 / $175

Shrimp Marinara — $95 / $175

Shrimp Arrabbiata — $95 / $175
Spicy Marinara, Garlic, Hot Cherry Peppers

Shrimp Vino Bianco — $95 / $175
Lemon, Garlic, White Wine, Served with Risotto

Shrimp Picatta — $95 / $175
Capers, Lemon, Butter

Shrimp Alla Pazza — $105 / $185
Spicy Francese, Mozzarella, Hot Cherry Peppers

Shrimp Luciano — $105 / $185
Marsala Wine & Tomato Sauce, Spinach & Mushrooms

Shrimp Alla Barbara — $105 / $185
Over Burnt String Beans, Side Dijon Creme

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