

GIO

Singapore

Gourmet Italian Osteria

— ■■ PIZZA FRITTA ■■ —

Pizza Fritta alla Marinara 20

01A. Fried pizza with tomato, oregano, garlic and extra virgin olive oil from Liguria

Pizza Fritta con Pelati Conditi e Bufala 22

02A. Fried pizza with peeled tomatoes and buffalo mozzarella

Pizza Fritta con Pancetta Cotta e Burrata 22

03A. Fried pizza with oven-cooked pork belly and burrata cheese

Pizza Fritta con Alici, Stracciatella e Fiori di Zucca 24

04A. Fried pizza with anchovies, stracciatella cheese and zucchini flowers

Pizza Fritta con Crudo, Caprino e Spinacini 26

05A. Fried pizza with prosciutto crudo, caprino cheese and spinach

— ■■ ANTIPASTI / APPETIZERS ■■ —

Polpette (2 pieces) 12

01B. Italian meatballs, consisting of beef and pork shaped into small balls and enriched with parsley, eggs, garlic, mortadella and parmigiano reggiano.

Mozzarella in Carrozza (2 pieces) 14

02B. Italian fried sandwich made with crustless, slightly stale bread, flour, milk, beaten eggs, mozzarella and your choice of prosciutto to anchovies.

Caponata di Melanzane con Stracciatella 24

03B. Aubergines caponata with stracciatella cheese

GIO Caprese 26

04B. Burrata cheese, tomato confit and basil sauce

Sarde in Saor 28

05B. Deep fried sardines with softly cooked onions, vinegar, pine nuts, and raisins.

Vitello Tonnato 30

06B. Tender-boiled veal smothered in a velvety tuna, anchovies, and caper sauce.

Battuta di Manzo con Zabaione al Parmigiano Reggiano e Chips di Prosciutto 34

07B. Beef steak tartare with parmigiano zabaglione and prosciutto crudo chips

— ■■ PRIMI PIATTI / FIRST COURSE ■■ —

Minestrone con Pesto 22

01C. Thick soup with seasonal vegetable and pesto genovese

Tonnarelli Cacio e Pepe 26

02C. Tonnarelli pasta with aged pecorino romano cheese and lots of ground black pepper

Spaghetti di Farro con Pistacchio di Bronte e Pepe di Penja 26

03C. Spaghetti di farro with pistachio nuts and black pepper

Bigoli in Salsa 28

04C. Bigoli pasta in an anchovy and onion sauce

Bucatini all'Amatriciana 26

05C. Bucatini Pasta prepared with tomatoes, guanciale (cured pork jowl) and grated pecorino cheese.

Rigatoni alla Carbonara 28

06C. Rigatoni pasta prepared with guanciale (cured pork jowl), egg yolks, grated pecorino cheese and black pepper.

Spaghettoni al Negramaro e Salsiccia di Agnello 30

07C. Spaghettoni pasta with Negramaro wine and lamb sausage

— ■■ SECONDI PIATTI / MAIN COURSE ■■ —

Selezione di Formaggi 26

01D. Cheese Selection: Blu di Moncenisio, Castelmagno and Fontina DOP d'Alpeggio

Parmigiana di Melanzane 28

02D. Eggplant parmigiana made with fried eggplants, traditional tomato sauce ("sugo di pomodoro") and grated pecorino romano.

Filetto di Tonno al Pepe Affumicato 38

03D. Tuna fillet prepared with smoky pepper sauce

Filetto di Pesce Spada con Cipolla Caramellata e Crumble di Olive Nere 38

04D. Swordfish fillet with caramelised onion and black olives crumble

Frittura di Calamaretti Spillo e Zucchine 38

05D. Deep fried baby spear squid and zucchini

Coda Alla Vaccinara 34

06D. Braised oxtail stew cut into smaller pieces and slowly simmered with browned lardo, wine, tomato purée, and vegetables

Guancetta di Manzo Brasata Biscottata con Verdure al Chianti 38

07D. Braised and crusty beef cheek with mix vegetable cooked with Chianti wine.

Chef Bacon Burger 30

08D. 180 gr beef hamburger, cheddar, tomato confit, onion, salt-cured pork jowl, gherkins, salad, ketchup and mayonnaise

— ■■ DOLCI / DESSERT ■■ —

Tiramisu 14

01E. Savoiardi, mascarpone cream, eggs, coffee and cocoa beans

Meringata al Peperoncino e Cioccolato Fondente 16

02E. Chili and dark meringue

Tortino Caldo di Cioccolato con Gelato al Burro di Arachidi e Caramello Salato 18

03E. Hot chocolate cake with peanut butter ice cream and caramel

Cheese-cake al Pistacchio e Maracuja 18

04E. Cheese-cake with pistacchio and maracuja

Sorbetto al Limone e Limoncello 20

05E. Limoncello and lemon sorbet