

NOODLE SALAD \$14
carrot and zucchini, green onion, miso and sesame dressing,
salted peanuts on soba noodles topped with 3 cilantro garlic
shrimp crusted in peanuts.

CAULIFLOWER \$10
tempura cauliflower on black garlic aioli, roasted peanuts,
scallion, and red pepper sauce on the side.

CALAMARI \$10
crispy squid rings, spicy marinara sauce, fried capers and
green olive.

CAESAR SALAD \$6 /10
romaine, brioche croutons, double smoked bacon,
asiago fritter, classic creamy garlic dressing.

GREEN SALAD \$ 6/10
pickled carrot and radish, cherry tomato, sunflower seeds,
asiago and parsnip chip, green goddess dressing.

BABY SPINACH \$6/10
creamy balsamic, cremini mushroom, cherry tomato, double
smoked bacon, red onion and asiago cheese.

CHOWDER cup \$8 / bowl \$12
scallops, shrimp, mussels, clams, haddock, potatoes, dill,
and cream.

SOUP cup \$6 / bowl \$10
parsnip soup, spiced chickpeas, bitter sherry gastrique.

giao

THE BURGER \$16 w/side
caramelized shiitake ketchup, shallot jam,
dubliner cheddar, tomato and greens on focaccia bun.

GIO CLUB \$14 w/side
smoked chicken breast roasted garlic aioli, crispy
pancetta, rocket, caramelized onion, and tomatoes.

HAM HOCK \$14 w/ side
honey glazed ham hock, pickled red cabbage,
white cheddar, apple, dijonnaise.

SMOKED FISH CROQUETTES \$14 w/ side
smoked fish in sweet potato, lemon thyme marmalade,
remoulade.

*Sides: caesar, green, or spinach salad
thick cut or sweet potato fries,
soup / or chowder (+\$3)*

CAPELLINI \$15
angel hair pasta with scallops, shrimp, mussels,
in a tomato sauce with fennel and fresh basil, beemster
and toasted bread crumbs.

PAN FRIED HADDOCK \$15
fingerling potato, watercress, radish, peas and shallots
and maple dressing.

FETTUCINE CARBONARA \$12
traditional italian fettucine with pancetta, leeks, peas,
asparagus, egg yolk, grana padano.

FISH N' CHIPS \$14
beer battered english style haddock, coleslaw,
dill tartar sauce, thick cut fries.

STEAK \$26
fingerling potatoes with truffle oil and grana padano,
seasonal vegetables and red wine jus.

RAVIOLI \$13
caramelized onion, roasted garlic and ricotta filling,
cherry tomato, snap peas, gremolata sauce, asiago.

CHAR CAI TOW KUIH \$13
singaporean vegetable stir fry of bean sprouts, green
onion, asian pickled radish, salted peanuts
topped with a fried egg on cubed fried rice cake.