

Cucina Povera Napoletana

Poor Man's Food of Napoli

INSALATE CAPRESE DI BUFALA \$14

Fresh Bufala mozzarella, tomatoes, basil, olive oil, sea salt

SPAGHETTI LUNGI CON POLPETTE \$15

Long 24" spaghetti from Gragnano Napoli, 3 hour Sunday Neapolitan Ragu, homemade meatballs, ricotta

POLLO AL FORNO...PARMIGIANA \$17

Bell and Evans chicken breast pounded thin, breaded, San Marzano DOP marinara, baked w/ fresh mozzarella

LA STORIA

Known as the "Wives Steak" in Naples, Italy, its origin, this now world famous dish was originally prepared by the wife of a famous Pizzaiolo who complained he was tired of Pizza and Pasta. So she took his tomato sauce and made this dish—and history. It's only appropriate that Maestro Pizzaiolo and founder of the famous Antico Pizza introduce this Neapolitan classic to Atlantans... *Buon appetito!!!*

Specialita di Napoli

"CARNE ALLA PIZZAIOLA"

\$20

Thin certified angus steak, fresh garlic & wild oregano, charbroiled w. pomodorini del vesuvio roasted tomatoes, Gio's roasted potatoes, spigarello

**SPECIALITÀ DELLA
CASA**

POLLO MARGHERITA

\$17

Bell & Evans chicken breast pounded thin, breaded, fresh cherry vesuvian tomatoes, bufala, basil

GIO'S



CHICKEN AMALFITANO

Now Open

Tuesday – Sunday
12 PM / MEZZOGIORNO TIL
OUT OF CHICKEN

Closed Monday

LITTLE ————— ITALIA

1099 • HEMPHILL AVENUE • ATLANTA

TEL: 404 347 3874

POLLO TRADIZIONALE

SINGOLO / FAMIGLIA

SORRENTO LEMON fresh amalfi style lemons, garlic, wild oregano, olio di oliva	\$16 / \$42
ARANCIA DI CAPRI capri style oranges, garlic, olio di oliva, rosmarino	\$16 / \$42
SCARPIELLO salsiccia, dolce piccante peppers, cipolline, aceto rosso	\$18 / \$47
CACCIATORE (SUNDAY ONLY) green peppers, mushroom, San Marzano D.O.P., vino rosso	\$18 / \$47

POLLO SPECIALITÀ

DIAVOLA calabrian peperoncini, garlic, fresh crushed pepper, olio piccante	\$17 / \$44
AMALFI castelvetro olives, cipolline, olio di oliva, garlic, italian bread crumbs	\$17 / \$44
ARANCIA ROSSA (SEASONAL) moro blood oranges	\$18 / \$47

Maccheroni Napoletani

AL FORNO	\$15 / \$37
marinara, San Marzano D.O.P., ricotta, fresh scamorza	
SORRENTINA	\$15 / \$39
fresh cherry vesuvian tomato, bufala, olio di oliva, garlic, basilico	
NAPOLETANA	\$15 / \$39
friarelli, salsiccia	
ARRABBIATA	\$14 / \$37
peperoncini, San Marzano D.O.P.	

Gio's Award Winning Soup

ZUPPA DI POLLO	\$10 QT.

SALSA MARINARA	\$12 QT.
SALSA ARRABBIATA	\$12 QT.



"FATTO FRESCA PER GIORNO"



ALL MACCHERONI COOKED AL DENTE

NO SUBSTITUTIONS

FAMIGLIA SIZE IS TAKEOUT ONLY

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Mangiare solo qui

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LUNCH SPECIALS

PANINI

- GENOVESE** 11
prosciutto cotto, genoa salame, mortadella, provola
- CALABRESE** 11
sopressata, calabrian chili, shaved padano
- CAPRESE** 12
bufala mozzarella, pomodori, basilico
- PARMIGIANO**..... 12
pollo, san marzano marinara, scamorza fresco
- SICILIANO** 13
yellowfin mediterranean tonno, shaved cippolone,
sharp provola
- NAPOLETANO** 13
polpetti, neopolitan ragu, fresh fior di latte

Famoso! **INSALATA POLLO** \$12

Bell & Evans chicken breast – pounded thin, breaded,
and topped with Gio's Famous Salad

SUBSTITUTE WITH

- GAMBERI GRIGLIA** *GRILLED SHRIMP* 14
- BISTECCA** *STEAK* 14

Pranzo Offerte Speciali

11:30A – 3:30P

TUES – SAT