



**BUON APPETITO!**

"We have a proud tradition of serving the finest ingredients. Our pasta is from Gragnano, Napoli, the birthplace of air-dried pasta. All of our cheeses are fresh or aged from Italy. Our chicken is organically farmed in the Amish tradition and is air chilled, antibiotic and steroid free. Our highly acclaimed slow roasted, slightly charred Italian chicken is the result of a unique 3-stage cooking process. The flavors are pure Italian expressing our traditional origin."



• [WWW.CENTROSTORICO.IT](http://WWW.CENTROSTORICO.IT) •

# GIOS



**CHICKEN AMALFITANO**

*Now Open*

*Daily*  
4 PM / MEZZOGIORNO TIL  
OUT OF CHICKEN

**CENTRO ————— STORICO**  
1058 • COLLINS AVENUE • MIAMI BEACH  
TEL: 786 216 7808

## CON OSSO

*"with bone"*

SINGOLO / FAMIGLIA

<b>SORRENTO LEMON</b> .....	\$21 / \$49
fresh amalfi style lemons, garlic, wild oregano, olio di oliva	
<b>ARANCIA DI CAPRI</b> .....	\$21 / \$49
capri style oranges, garlic, olio di oliva, rosmarino	
<b>SCARPIELLO</b> .....	\$23 / \$55
salsiccia, dolce piccante peppers, cipolline, aceto rosso	
<b>DIAVOLA</b> .....	\$22 / \$52
calabrian peperoncini, garlic, fresh crushed pepper, olio piccante	
<b>AMALFI</b> .....	\$22 / \$52
castelvetrano olives, cipolline, olio di oliva, garlic, italian bread crumbs	

## SENZA OSSO

*"without bone"*

<b>POLLO AL FORNO PARMIGIANA</b> .....	\$21
Bell and Evans chicken breast pounded thin, breaded, San Marzano D.O.P. marinara, baked w/ fresh mozzarella	
<b>POLLO MARGHERITA</b> .....	\$21
Bell and Evans chicken breast pounded thin, breaded, fresh Campari tomatoes, bufala, basil	
<b>POLLO CROSTA</b> .....	\$21
Bell and Evans chicken breast pounded thin, lightly breaded, lemon, burra, vino blanco, parmigiana-reggiano	
<b>BISTECA PIZZAIOLA</b> .....	\$26
thin certified angus steak, fresh garlic & wild oregano, charbroiled w/ Pomodorini del Vesuvio, spigarello	
<b>MILANESA NAPOLITANA (LEO MESSI STYLE)</b> .....	\$24
ribeye steak pounded thin, breaded, San Marzano D.O.P. marinara, pecorino romano	

## MACCHERONI NAPOLETANI

SINGOLO / FAMIGLIA

<b>AL FORNO</b> .....	\$19 / \$47
marinara, San Marzano D.O.P., ricotta, fresh scamorza	
<b>NAPOLETANA</b> .....	\$20 / \$48
friarelli, salsiccia	
<b>ARRABBIATA</b> .....	\$18 / \$45
peperoncini, San Marzano D.O.P.	
<b>GNOCCI SORRENTINA</b> .....	\$21
ricotta dumplings, cherry vesuvian tomatoes, bufala, olio di olive, garlic, basilica	
<b>SPAGHETTI LUNGI (2 WAYS)</b> .....	\$19 - 21
24" spaghetti from Gragnano, Napoli <i>Served 2 ways:</i>	
1. Three-hour Sunday ragu and homemade meatballs <i>OR</i>	
2. Vesuvian Pomodorini, burrata, basil	

### *Specialità della Casa*

#### **INSALATE CAPRESE DI BUFALA \$15**

Fresh Bufala mozzarella, tomatoes, basil, olio di oliva, sea salt

#### **MELANZANE PARMIGIANA \$19**

Sicilian eggplant, San Marzano D.O.P., fresh mozzarella

#### **LINGUINE VONGOLE \$24**

*(Seasonal)*

Little-neck clams, garlic, parsley, lemon juice, olio di oliva

**ALL MACCHERONI COOKED AL DENTE**

**NO SUBSTITUTIONS**

**FAMIGLIA SIZE IS TAKEOUT ONLY**

*all main courses come with the Famous Gio's Dinner Salad dressed with Sorrento Lemon Vinaigrette and freshly baked bread*