GIO

THE MARGI

LUNCH · DINNER

Executive Chef — Panagiotis Giakalis

HOW TO READ THIS MENU

A mark appears beside a dish only when the house prints it there.

DIETARY MARKS

⊡ Vegetarian

THE LINE BENEATH A DISH

GNOCCHI AL TARTUFO

Homemade gnocchi, parmesan sauce and truffle

VG Vegetarian, GF Gluten Free. V*, VG*, GF*: can be modified to.

THE ALLERGENS THIS MENU DECLARES

(GF) Gluten Free

LUNCH · DINNER

SALADS

- Green Salad — 19
  Baby gem, Avocado and a homemade vinaigrette
- Rocket and Gorgonzola — 20
  Rocket, radicchio, pumpkin, pine nuts and aged balsamic vinegar
- Kale Salad — 23
  Shrimp, smoked pancetta and Parmesan

STARTERS

- Soup of the day — 18
- Vitello Tonnato *(GF)* — 23
  Thin slices of slow-roasted veal, creamy tuna sauce and capers
- Burrata — 21
  With Prosciutto San Daniele and glazed onions
- Sardine Bruschetta — 19
  Sardines served on a tomato bruschetta
- Sea Bass Carpaccio *(GF)* — 24
  Pickled cucumber, tomato and olives
- Beef Carpaccio *(GF)* — 28
  Rocket, shaved parmigiano reggiano
- Grilled Shrimps *(GF)* — 24
  Cooked in the josper with butter and garlic
- Italian Cheeses & Charcuterie — 39
  Gorgonzola, Parmesan, Blu'61 Pecorino, Prosciutto and Salami served with beignets salés
- Tuna Tartare — 26
  with avocado

VEGETARIAN

(GF) Gluten Free

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PASTA & RISOTTO

⊡	Bucatini Amatriciana Smoked pancetta and tomato sauce	27
	Paccheri al Ragu Slow cooked Beef with tomato sauce	31
	Shrimp Ravioli Homemade Ravioli with Shrimps and herbs	33
⊡	Gnocchi al Tartufo Homemade gnocchi, parmesan sauce and truffle	31
	Spaghetti alla Carbonara Guanciale and pecorino	27
	Spaghetti al Pesce Spaghetti with Fish of the day	32
	Risotto ai Funghi Risotto with fresh seasonal mushrooms and Parmigiano Reggiano	29
⊡	Spaghetti Cacio e Pepe Pecorino cheese and black pepper	25

MAIN

	Sea Bass Fillet *(GF)* With glazed vegetables, mussels and saffron	41
	Sole Meunière *(GF)* Cooked in a lemon and butter sauce (to share)	86
	Scaloppine al limone Veal escalopes with a lemon sauce	34
	Ossobuco with Risotto alla Milanese (to share)	74

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MAIN · CONTINUED

Veal Milanese — 45
Our signature veal milanese

Saltimbocca alla Romana — 29
Chicken, prosciutto, sage and butter sauce

Tagliata *(GF)* — 45
Served with French Fries and béarnaise sauce

Rib-eye Black Angus *(GF)* — 61
Served with French Fries and béarnaise sauce

Filet Mignon *(GF)* — 56
Served with French Fries, choice of béarnaise or pepper sauce

SIDES

- Creamy Spinach — 13
- French fries — 9
- Potato purée *(GF)* — 10
- Grilled vegetables *(GF)* — 12

DESSERTS

- Tiramisu — 14

Chocolate Viennetta — 15

- Tarte fine aux pommes — 14

Affogato — 9
Vanilla ice-cream, espresso

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