

Antipasti

	Individual Plate	Small up to 10 ppl.	Large up to 20 ppl.
Antipasto Della Gioia <i>Parma prosciutto, Italian salami, Provolone cheese, homemade marinated mushrooms, imported artichoke hearts and many more to please the palate.</i>	11.95	40.00	80.00
Brushetta Siciliana <i>Topped with fresh garlic, tomatoes, sweet onions, olive oil and basil.</i>	6.95	35.00	60.00
Melanzane Della Nonna <i>Pan fried eggplant stuffed with three cheese ricotta, baked with a touch of fresh marinara sauce.</i>	7.95	35.00	70.00
Cozze San Silvestro <i>Fresh mussels sauteed with fresh tomatoes, onions and garlic in a spicy white wine sauce.</i>	9.95	37.00	70.00
Calamari Fritti <i>Crispy fried calamari tossed with cherry peppers seasoned with salt, pepper and lemon.</i>	9.95	37.00	70.00
Insalata Del Giardino <i>A medley of fresh seasoned greens, garden tomatoes, onions and olives, served with our famous Gioia dressing</i>	5.95	35.00	70.00
Insalata Caprese <i>Fresh mozzarella with sliced tomatoes, artichoke, roasted peppers, extra virgin oil and fresh basil.</i>	9.95	38.00	75.00
Caesar Salad <i>Romaine lettuce, homemade dressing and croutons with a sprinkle of parmigiano romano cheese and fresh black pepper.</i>	6.95	35.00	70.00
Sausage Peppers & Onions		35.00	60.00
Roasted Potatoes		30.00	50.00
Meatballs	2.50 per two		
Sweet Italian Sausages	1.00 each		
Stuffed Mushrooms	1.00 each		
Scallops & Bacon	1.75 each		
Cheese & Crackers		55.00	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

Pasta

	Individual Plate	Small up to 10 ppl.	Large up to 20 ppl.
Melanzane Parmigiana <i>Fresh skinless eggplant breaded with herb breadcrumbs, pan fried and baked with fresh marinara sauce and mozzarella cheese.</i>	13.99	35.00	65.00
Penne e Polpette <i>Our meatballs are homemade served with penne tossed with tomato, basil and Parmigiano cheese.</i>	11.95	35.00	70.00
Ravioli alla Parmigiana <i>Cheese ravioli topped with marinara sauce and melted with fresh mozzarella cheese.</i>	13.95	35.00	65.00
Fettuccine Alfredo <i>Fettuccine pasta tossed in a creamy Parmegiano cheese sauce.</i>	12.95	35.00	70.00
Lasagna Gioia <i>Baked fresh daily, homemade pasta, layered with fresh eggs, veal, cheese and marinara sauce.</i>	13.95	38.00	75.00
Gnocchi Gioia <i>Fresh made potato gnocchi oven baked with onions and peas in a light tomato cream sauce with parmigiano and romano cheese.</i>	15.95	40.00	80.00
Tratturo Antico <i>A vegetarian delight! Penne pasta tossed with fresh vegetable in season.</i>	13.95	35.00	65.00
Pasta Corleone <i>Penne pasta tossed with grilled chicken, calamata olives and sun dried tomatoes in a roasted garlic cream sauce.</i>	16.95	40.00	80.00
Cavatelli Pollo e Broccoli <i>Sauteed chicken with broccoli finished in a garlic white wine cheese sauce with homemade cavatelli pasta.</i>	16.95	40.00	80.00
Cavatelli Bolognese <i>Fresh minced beef braised with diced tomatoes, onions, mushrooms and peas tossed with fresh homemade cavatelli pasta topped with grated romano cheese.</i>	16.95	40.00	80.00
Gamberi con Vodka <i>Sautéed shrimp with asparagus and marinated tomatoes in a vodka cream sauce tossed with fresh homemade cavatelli pasta.</i>	17.95	40.00	80.00

More Pasta

	Individual Plate	Small up to 10 ppl.	Large up to 20 ppl.
Ravioli Aragosta <i>Fresh homemade ravioli stuffed with fresh lobster meat and tossed in a tomato basil cream sauce with additional shrimp.</i>	18.95	45.00	90.00
Linguine Del Golfo <i>Linguine with sauteed mussels, shrimp, fresh scallions and fresh tomatoes in a white wine garlic and oil.</i>	18.95	45.00	90.00
Scampi Francavillese <i>Shrimp sautéed with butter and garlic in a white wine sauce served over a bed of linguine.</i>	17.95	45.00	90.00
Marco Polo <i>A seafood delight, made with shrimp, clams, mussels, calamari and sea scallops in a light marinara sauce served over a bed of linguine.</i>	20.95	45.00	90.00
Calamari Pirata <i>Fresh calamari sautéed with fresh marinated tomatoes, scallions and garlic in a "Fra Diavolo" tomato sauce served over a bed of linguine.</i>	17.95	45.00	90.00

Pesce

	Individual Plate	Small up to 10 ppl.	Large up to 20 ppl.
Salmone Picasso <i>Fresh salmon topped with shrimp in an artichoke, caper and lemon butter sage sauce.</i>	19.95	55.00	99.00
Salmone Puttanesca <i>Broiled salmon with marinated tomatoes, olives, hot cherry peppers, capers, green onions, olive oil and fresh garlic.</i>	19.95	55.00	99.00
Pesce Viareggio <i>Fresh haddock fillet baked with crab meat, capers, olives, parsley and basil seasoned breadcrumbs topped with sliced tomatoes and asparagus in a sherry wine sauce.</i>	19.95	55.00	99.00
Pesce Carciofi <i>Fresh Haddock fillet and artichoke hearts in a egg batter sautéed in a olive oil and finished in a white wine lemon butter sauce.</i>	19.95	55.00	99.00

Pollo

	Individual Plate	Small up to 10 ppl.	Large up to 20 ppl.
Pollo Parmigiana <i>Chicken fillet breaded with seasoned bread crumbs, pan fried and baked with marinara sauce and fresh mozzarella cheese.</i>	15.95	35.00	70.00
Pollo Melanzane Parmigiana <i>Baked chicken cutlets layered with eggplant and mozzarella cheese in a light tomato sauce.</i>	16.95	35.00	70.00
Pollo Cacciatore <i>Scallopini of chicken sauteed with onions, peppers, mushrooms and fresh garlic with a splash of sherry wine in a light marinara sauce.</i>	16.95	35.00	70.00
Pollo Marsala <i>Scallopini of chicken sauteed with mushrooms and prosciutto in a marsala wine sauce.</i>	16.95	35.00	70.00
Pollo Piccata <i>Scallopini of chicken sauteed with capers, mushrooms and red peppers in a nice light lemon sauce.</i>	16.95	35.00	70.00
Pollo Margherita <i>Scallopini of chicken dipped in a egg batter and sauteed with artichokes, mushrooms in a white wine sauce.</i>	16.95	35.00	70.00
Pollo Bracciolettine <i>Chicken rolled and stuffed with prosciutto, fontina cheese and spinach topped with mushrooms in a light white wine lemon sauce.</i>	18.95	40.00	80.00
Pollo della Ciccina <i>Boneless chicken breast sautéed with white wine, asparagus, anchovies, black olives, sun dried tomatoes, artichoke heart and spices.</i>	17.95	40.00	80.00
Pollo Saltimbocca <i>Scallopini of chicken sauteed with mushrooms, shallots, spinach and fresh sage then oven baked with Prosciutto and Mozzarella cheese in a sherry wine cream sauce.</i>	17.95	40.00	80.00

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

Vitello

	Individual Plate	Small up to 10 ppl.	Large up to 20 ppl.
Vitello Parmigian <i>Tender veal, breaded and fried then oven baked with marinara sauce and Mozzarella cheese.</i>	17.95	55.00	99.00
Vitello Marsala <i>Scallopine of tender veal sauteed with mushrooms and prosciutto in a marsala wine sauce.</i>	18.95	55.00	99.00
Vitello Piccata <i>Scallopine of tender veal sauteed with artichoke hearts, Sicilian olives, capers and mushrooms in a zesty lemon wine sauce.</i>	18.95	55.00	99.00
Vitello Saltimbocca <i>Scallopine of tender veal sauteed with mushrooms, spinach, shallots, prosciutto, fresh sage and melted Mozzarella cheese in a white wine sauce.</i>	18.95	55.00	99.00
Vitello Cacciatore <i>Scallopine of tender veal sauteed with mushrooms, onions and tri colored peppers with a splash of sherry wine in a light marinara sauce.</i>	18.95	55.00	99.00
Vitello Francesce <i>Scallopine of tender veal lightly dipped in egg batter and sauteed with artichoke and capers in a lemon sage butter sauce.</i>	18.95	55.00	99.00
Vitello Giuseppe <i>Tender breaded veal fried then oven baked with Prosciutto, spinach and roasted peppers with marinara sauce and Mozzarella cheese.</i>	18.95	55.00	99.00
Vitello Ripieno <i>Tender veal rolled with prosciutto, spinach, roasted peppers and Mozzarella cheese sauteed with fresh broccoli in a garlic white wine butter sauce.</i>	18.95	55.00	99.00

Gift Certificates Available

BBC Printing & Products, Inc.

Ristorante Gioia & Wine Bar

Authentic Italian Cuisine
Superb dining in a most unique atmosphere.



Take Out & Catering Menu

Function Rooms Available
for private or corporate events.

140 Washington St. • Salem, MA 01970

978.744.7333

www.ristorantegioia.com

