

# Gio

ITALIAN GRILL

Marinara sauce practically runs through the veins of Tony and Giovanna DiMaio, the young couple who own Gio Italian Grill: Both grew up in Sicilian families operating popular local eateries. "I started making pizza when I was eleven," says Tony. Prior to opening the restaurant, though, he traveled Italy to study culinary trends and source top-quality ingredients.

The result is a tantalizing array of Old World dishes, some with an American flare, from house-made eggplant caponata to white bean "cappuccino" soup. At lunchtime, the BLT sandwich is translated into a "PLT," with pancetta, arugula, tomato and basil mayonnaise. "Our food is authentic Italian, but with a twist," says Giovanna – who also crafts the accessible, appealing wine list.

Imported Italian ingredients, from pasta to San Marzano tomatoes, are complemented by farm-fresh seasonal produce, premise-made specialties like sausage and hearth-baked flatbread, and herbs grown on the spacious patio. Guests embrace such regional dishes as arancini – sumptuous risotto balls – and braised short ribs as eagerly as spaghetti and meatballs. Home-made desserts like Nutella pizza taste great in any language.

The heart of the stylishly rustic restaurant – designed by Tony and Giovanna – is an open-flame Woodstone oven where hand-tossed pizzas are baked to crisply-crust perfection. Dress up a classic Margherita with toppings like wild mushrooms and gorgonzola, or go gourmet with a goat cheese-pear-and-arugula crowned Campania.

With Peroni – Italy's favorite beer – on tap, plus signature cocktails like a cactus pear infused-vodka martini, Gio's amenable bar brings a warm Mediterranean glow to the Macungie countryside.



6465 VILLAGE LANE, ROUTE 100, MACUNGIE

610.966.9446

GIOITALIANGRILL.COM

