

The Menu

March 28, 2020 6:00 p.m.

Inizio

Spuntini

Grissini | Pecorino Toscano Cheese | House made Salami | Marinated Vegetables

Antipasto

Uova in Purgatorio

Poached Egg | Spicy San Marzano Tomato Sauce | Woodfired Flatbread

Primo

Orecchiette con Salsiccia e Asparagi

Hand-made Orecchiette Pasta | Asparagus | House made sausage | 30 month Parmigiano Reggiano

Secondo

Polpettone Ripieno

Wood Roasted Meatloaf | Prosciutto | Mushroom Duxelle | Smoked Scamorza Cheese | Balsamic Glaze

Contorno

Duchess Potato | Buttered Sweet peas and Carrots

Dolce

Warm Pasticiotto | Chocolate Pastry Cream | Strawberry Compote | Whipped Vanilla Bean Mascarpone

Wine suggestions upon request

*Some minor menu changes may occur without notice

Gio Culinary Studio

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