

The Menu

October 10, 2021 5:00 p.m.

Inizio

Warm Castelvetro Olives, House-made Salumi, 30 Month Aged Parmigiano Reggiano D.O.P.

Antipasto

Insalata di Rucola e Burrata

Baby Arugula | Roasted Tomatoes | House-made Burrata | Grilled Focaccia | Sicilian EVO Oil

Primo

Casarecce al Sugo e Polpettine

House-made Casarecce Pasta | Slow Cooked Sunday Sauce | Mini Meatballs | Pecorino Romano D.O.P.

Secondo

Polletto Arrosto al Lenga

Wood Roasted Game Hen | Hard Apple Cider Reduction | Wild Fennel | Fresh Herbs | Spanish Garlic

Contorno

Sauteed Escarole | Pickled Red Jalapenos | Crispy House-made Guanciale

Dolce

Semifreddo di Zucca

House-made Pumpkin and Spice Semifreddo | Salted Rum Caramel | Crumbled Streusel

Wine suggestions upon request

*Some minor menu changes may occur without notice

Gio Culinary Studio
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