

The Menu

December 19, 2021 5:00 p.m.

Inizio

Rosemary Focaccia | Coarse Sea Salt | Sicilian EV Olive Oil

Antipasto

Arancino

Arborio Rice Croquet | Saffron | Smoked Gouda | Roasted Butternut Squash Bisque | Basil Oil

Primo

Pasta al Forno

House-made Macaroni | Beef Short Rib Ragu | Hard Boiled Farm Eggs | Bel Paese Cheese

Secondo

Arista Ripiena

Wood Roasted Stuffed Pork Loin | Prosciutto di Parma | Tuscan Kale | Vin Santo-Soaked Fig Jam |
Gorgonzola Dolce D.O.P | Vin Santo Wine Reduction

Contorno

Roasted Yukon Gold Potatoes | Wild Fennel | Coarse Sicilian Sea Salt

Dolce

Sciu' con la Ricotta

Cream Puffs | Classic Ricotta Cannoli Filling | Chocolate Ganache

Wine suggestions upon request

*Some minor menu changes may occur without notice

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