

# The Menu

June 25, 2023 5:00 p.m.

## Inizio

Chef's Choice

## Antipasto

### **Focaccia con Burrata**

Fresh Baked Focaccia | Balsamic Roasted Tomatoes | Baby Arugula | Burrata  
2022 Tuscan EV Olive Oil | Course Sicilian Sea Salt

## Primo

### **Raviolo Verde con Ragu alla Bolognese**

House-made Spinach Pasta | Parmigiano Reggiano and Ricotta Filling | Ragu alla Bolognese

### **Filletto di Manzo al Legna**

Wood Oven Roasted Beef Tenderloin | Wild Fennel Sea Salt | Rosemary Garlic Compound Butter

## Contorno

Herb Roasted Potatoes

## Dolce

### **Torta al Cioccolato e Caffè**

Espresso Infused Peruvian Chocolate Torte | Vanilla Bean Whip Cream | Fresh Strawberry

*Wine suggestions upon request*

\*Some minor menu changes may occur without notice

**NYS SALES TAX INCLUDED  
OPTIONAL GRATUITY NOT INCLUDED**

Gio Culinary Studio  
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