

The Menu

August 25, 2018 6:00pm

Pizza Romana

Thin Crispy Pizza | S. Marzano Tomato | Pecorino Romano | Proscuitto di Parma | Arugula | Buratta

Uovo Fritto

Olive Oil Fried Free-Range Egg | Wild Mushroom Terrine | House-made Duck Bacon

Arancino

Saffron Rice Croquet | House-made Salame Piccante | Parmigiano Reggiano Besciamella

Raviolo al Astice

Hand-made Raviolo | Maine Lobster | Mascarpone | Lobster Veloute | Chive and Nutmeg Butter

Intermezzo

Lemon Basil Granita

Pollo Arrosto al Legno

Wood Roasted Chicken Drumettes | Tuscan Herb Marinade | Shave Fennel Salad

Manzo Affumicato

Twelve Hour Smoked Angus Short Ribs | Balsamic Barbeque Sauce | Sweet Corn Barley Risotto

Panna Cotta alla Mandorla e Vin Santo

Almond Panna Cotta | Vin Santo Caramel Reduction | Almond Biscotti Crumble

Tartuffo Cioccolato

Belgian Chocolate Truffle | Extra Brute Cacao | Fresh Strawberry Puree

Digestivo

House-made Anisette

Wine suggestions upon request

*Some minor menu changes may occur without notice

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