



GIÓ CULINARY STUDIO • 2026

Christmas Chef's Table

An Eight-Course Holiday Dinner

SUNDAY, DECEMBER 20, 2026 • 5:00 P.M.

INIZIO

A Welcome from Chef Gió

ANTIPASTO

Scacciata Catanese

Stuffed Sicilian bread • broccolini • caramelized onions •
Sicilian fennel sausage • Pecorino Pepato

PRIMI

Couscous con la Zucca

Saffron-infused Israeli couscous • roasted butternut squash
• crispy tomato chips • basil oil • Parmigiano Reggiano

Pasta al Forno della Nonna

Bronze-extruded house-made macaroni • beef short rib ragù
• béchamel • mozzarella • Caciocavallo • Pecorino Romano
DOP • hard-boiled eggs

SECONDI

Zuppa di Merluzzo

Mediterranean cod loin • rich tomato-vegetable broth •
Sicilian olives • Yukon Gold potato • garlic crostino

Arista Ripiena

Roasted stuffed pork loin • Prosciutto di Parma • spinach •
fig jam • Gorgonzola Dolce • Vin Santo reduction

CONTORNO

Roasted Winter Root Vegetables

DOLCE

Toasted Panettone Bread Pudding

Rum crème anglaise

Minor menu changes may occur without notice. Allergen information is available upon request.

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