

# The Menu

February 21, 2021 5:00 p.m.

## Inizio

### **Insalata di Ceci**

Warm Chickpeas | Caramelized Cipollini | Roasted Butternut Squash | Toasted Pine nuts | Unfiltered Tuscan 2020 EV Olive Oil

## Antipasto

### **Pizza Gialla al Lenga**

Wood Fired Pizza | 72 Hour Naturally Risen Dough | Yellow Neapolitan Tomato Sauce | Bel Paese Cheese | Basil Infused EV Olive Oil | Arugula | Sicilian Sea Salt

## Primo

### **Tagliatelle al Ragu**

Hand-rolled Tagliatelle Pasta | Braised Agnus Short Rib Ragu | 30 Month Parmigiano Reggiano

## Secondo

### **Polpette al Forno Lenga**

Wood Roasted Pork Shoulder Meatballs | Marsala Cream Sauce | Cremini Mushrooms | Creamy Polenta

## Dolce

Warm Pasticcotto | Almond Pastry Cream | Raspberry Jam | Whipped Vanilla Bean Mascarpone

*Wine suggestions upon request*

\*Some minor menu changes may occur without notice

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