

The Menu

June 20, 2021 5:00 p.m.

Inizio

Crocchette di Parmigiano Reggiano

Parmigiano Reggiano Cheese Puffs | Balsamic Honey Drizzle

Antipasto

Insalata di Rucola e Burrata

Baby Arugula | Heirloom Tomatoes | House made Burrata | Roasted Garlic Crostini | Sicilian EVO Oil

Primo

Casarecce al Pesto Trapanese

House made Casarecce Pasta | Pesto Trapanese | Pecorino Romano D.O.P

Secondo

Polletto al Limone

Wood Grilled Cornish Hen | Lemon Marinade | Fresh Herbs | Lemon Infused EV Olive Oil

Contorno

Grilled Vegetable Couscous

Dolce

Sfogliatella e Gelato

Fresh Baked Warm Sfogliatella Pastry | Housemade Colombian Chocolate Gelato

Wine suggestions upon request

*Some minor menu changes may occur without notice

Gio Culinary Studio
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