

# The Menu

December 17, 2023 5:00 p.m.

## Inizio

Chef's Choice

## Antipasto

### **Panne Fritto Con Minestra**

Olive oil fried Semolina Bread | Greens and Beans | Stracciatella

## Primi

### **Couscous con la Zucca**

Saffron infused Israeli Couscous | Roasted Butternut Squash | Crispy Tomato Chips | Basil Oil |  
Parmigiano Reggiano

### **Cannelloni con Ragù**

Fresh Housemade Pasta | Spinach Ricotta Filling | Beef Shortrib Ragù | Bechamel

## Secondi

### **Zuppa di Merluzzo**

Mediterranean Cod Loin | Rich Tomato Vegetable Broth | Sicilian Olives | Yukon Potato

### **Tagliata di Manzo**

Wood Grilled New York Strip Loin | Sicilian Sea Salt | Spanish Garlic | Rosemary | 2022 EV Olive Oil

## Contorno

Roasted Brussels

## Dolci

Toasted Panettone Bread Pudding | Marsala Caramel | Candied Orange Crème Anglaise

*Bring your own Wine suggestions upon request.*

*A wine and beer list is also available.*

\*Some minor menu changes may occur without notice  
Allergens list available upon request for any menu.

**NYS SALES TAX CALCULATED AT CHECKOUT  
OPTIONAL GRATUITY NOT INCLUDED**

**Gio Culinary Studio  
2023©**