

The Menu

February 14, 2024, 6:30 p.m.

Inizio

Roasted Cocoa Nib Raspberry Spritz

Crostoni | Roasted Bell Pepper | Zucchini | Stracciatella di Burrata

Antipasto

Sformatino di Broccolleti e Fonduta al Tartufo

Roasted Broccolini Souffle | Black Truffle Pecorino Fonduta | 2023 EV Olive Oil

Primo

Raviolo all Cacao

House-made Savory Cocoa Pasta | Sheeps Milk Ricotta Filling | Roasted Tomato Mascarpone Cream

Secondo

Antico Pepposo

Slow Braised Short Rib | Chianti Wine Reduction | Pink Peppercorns

Contorno

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Creamy Polenta | Parmigiano Reggiano | European Butter

Dolci

Flourless Chocolate Espresso Torte | Strawberry infused Semifreddo | Anisette Crème Anglais

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©