

The Menu

July 28, 2024, 5:00 p.m.

Antipasto

Crostino di Gambari

House-made Tuscan Bread Bruschetta | Grilled Marinated Shrimp
Spanish Garlic | Fresh Herbs | Moscato Reduction | Sicilian EV Olive Oil

Primo

Raviolo al Limone

House-made Raviolo | Pecora Ricotta | Fresh Thyme | Lemon Zest Infused Beurre Blanc | Pink Pepper

Secondo

Parmigiana di Melanzane Grigliate

Grilled Marinaded Eggplant | San Marzano Tomato Sauce | Smoked Caciocavallo Cheese
Toasted Panko and Parmigiano Bread Crumb

Insalata Estiva

Fresh Tomatoes | European Cucumber | Vidalia Onion | Chickpeas | Baby Arugula
Unfiltered Extra Virgin Olive Oil

Dolce

Baba' Rum al Pistacchio

Rum-Soaked Brioche | Pistachio Pastry Cream | Fresh Cherry Compote

A collection of Italian wines is available by the bottle and by the glass.

*Some minor menu changes may occur without notice
Allergens available upon request.

GRATUITY IS NOT INCLUDED

Gio Culinary Studio
2024©