

# The Menu

May 21, 2023 5:00 p.m.

## Inizio

### **Pizza Romana**

72 hour Fermented Pizza Dough | Pomodoro Giallo | Shaved Artichokes | Stracchino Cheese | Pecorino Romano | Fresh Basil | EV Olive Oil

## Antipasto

### **Frico Friulano**

Crispy Montasio Cheese Pancake | Caramelized Onions | Shredded Yukon Potatoes  
Sour Cream | Chives

## Primo

### **Rigatoni alla Carbonara**

House-made Rigatoni | Free Range Egg Yolks | Guanciale | Pecorino Romano | Parmigiano Reggiano

### **Costoletta di Vitello al Forno di Legna**

Wood Grilled, Pasture Raised Veal Chop | Citrus Marinade | Arugula and Fresh Herb Gremolata

## Contorno

Sage Brown Butter Couscous

## Dolce

### **Semifredo al Pistacchio**

Still Frozen Pistachio Gelato | Ruby Chocolate Sauce | Toasted Salted Pistachio

*Wine suggestions upon request*

\*Some minor menu changes may occur without notice

**NYS SALES TAX INCLUDED  
OPTIONAL GRATUITY NOT INCLUDED**

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