

The Menu

July 16, 2023 5:00 p.m.

Inizio

Insalata di Ceci, Pomodori e Cetrioli

Chickpeas | Fresh Tomatoes | European Cucumber | Sweet Vidalia Onion | Sicilian EV Olive Oil

Antipasto

Arancino al Basilico

Crispy Rice Croquet | Basil Infused Molten Béchamel Center | Yellow Tomato Vodka Sauce

Primo

Fusilli con Pesto di Verdure Estive

House-made Fusilli | Grilled Vegetable Pesto | Shaved Grana Padano | Toasted Sunflower Seeds

Secondo

Lonza di Maiale Ripiena

Wood Roasted, Stuffed Pork Loin | Wild Fennel | Roasted Garlic | Rosemary | Trebbiano Wine

Contorno

Insalata di Patate Arrosto

Roasted Baby Yukon | Green Onions | Green Beans | White Wine Vinegar |
Sicilian Olive Oil | Sicilian Orange Blossom Honey

Dolce

Torta di Ricotta al Limone

Lemon Ricotta Cheesecake | Rich Butter Pastry Crust | Fresh Raspberries

Wine suggestions upon request

*Some minor menu changes may occur without notice

OPTIONAL GRATUITY NOT INCLUDED

Gio Culinary Studio
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