

The Menu

September 10, 2023 5:00 p.m.

Inizio

Fresh Fennel and Orange Salad
2022 Sicilian EV Olive Oil | Trapani Sea Salt

Antipasto

Sformato di Melanzane

Roasted Eggplant Souffle | Ricotta Filling | Sundried Tomato Fonduta

Primo

Casarecce con Pesto di Broccoletti e Salsiccia

House-made Casarecce Pasta | Roasted Broccolini Pesto | Roasted Garlic | Sicilian Sausage
Caciocavallo Cheese

Secondo

Pesce Spada alla Ghiotta

Grilled Marinated Sword Fish | Cherry Tomatoes | Castelvetro Olives | Cipollini | Capers | Pine Nut

Dolce

Sicilian Almond Torte

Orange infused almond cake | Vanilla and Almond Whipped Cream

*Some minor menu changes may occur without notice

Each Course will be paired with a selection of Sicilian Wine

OPTIONAL GRATUITY NOT INCLUDED

Gio Culinary Studio
2022-2023©