

# The Menu

November 26, 2023 5:00 p.m.

## Inizio

Chef's Choice

## Antipasto

### **Pappa al Pomodoro**

Tuscan Tomato and Bread Stew | House-made Herbed Ricotta | Unfiltered Tuscan Olive Oil

## Primo

### **Pasta e Fagiole**

House-made Ditalini Pasta | Cannellini Beans | Prosciutto di Parma | Aromatic Vegetables  
Spanish Garlic | Trebbiano Wine | Pecorino Romano

### **Polpettone di Pollo al Marsala**

Wood Fired Chicken Meatball | Cremini Mushroom Marsala Reduction | Caramelized Onion

## Contorno

Sage Brown Butter Polenta

## Dolce

### **Panna Cotta di Zucca**

Pumpkin Spice Panna Cotta | Cinnamon Butter Streusel | Apple Cider Rum Caramel

*Bring your own Wine suggestions upon request.  
Wine, Prosecco, and Beer are also available.*

\*Some minor menu changes may occur without notice  
Allergens list available upon request for any menu.

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

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