

The Menu

April 14, 2024, 5:00 p.m.

Inizio

Chef's Choice

Antipasto

Vellutata di Lenticchie

Red Lentil Veloute | Roasted Garlic Focaccia Croutons | 2023 Tuscan EV Olive Oil

Primo

Risotto alla Primavera

Aged Carnaroli Rice | House-made Smoked Pancetta | Grilled Spring Vegetables | Parmigiano Reggiano 60 months DOP | European Butter

Stinco di Maiale

Pasture Raised Slow Roasted Pork Shank | Spanish Garlic | Wild Fennel

Mediterranean Sea Salt | Trebbiano Wine Reduction

Contorno

Roasted Rosemary Potatoes

Dolce

Sfogliatella con Crema di Mandorla

Flakey Laminated Pastry | Almond Ricotta Cream

suggestions upon request.

Wine, Prosecco, and Beer are also available.

*Some minor menu changes may occur without notice

Allergens available upon request

GRATUITY NOT INCLUDED

Gio Culinary Studio
2023-2024©