

The Menu

June 09, 2024, 5:00 p.m.

Antipasto

Volo di Scarpette

Flight of Sauces and Bread

Fresh Baked Breads | Sugo Finto | Au Jus di Arista | Pesto Genovese

Primo

Trottole al Mascarpone e Pancetta

House-made Bronze Extruded Pasta | House Cured Pancetta | Mascarpone Cream
Fresh Basil | 60 month Parmigiano Reggiano D.O.P

Secondo

Filetto di Vitello alla Brace

Wood Grill, Pasture Raised Veal Tenderloin | Salmoriglio Marinade
Sicilian Orange Honey Roasted Garlic Drizzle

Contorni

Polpetta di Patate | Asparagi Grigliati

Sicilian Potato Pancake | Grilled Asparagus

Dolce

Semifreddo al Limoncello

White Chocolate, Lemon Infused Semifreddo | Limoncello Soaked Sponge Cake | Strawberry Coulis

A collection of Italian wines is available by the bottle and by the glass.

*Some minor menu changes may occur without notice
Allergens available upon request.

GRATUITY IS NOT INCLUDED

Gio Culinary Studio
2024©