

The Menu

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

Antipasto

Volo di Scarpette

Flight of Sauces and Bread

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

Primo

Trottole con Pancetta Piselli e Mascarpone

House-made Bronze Extruded Pasta | House Cured Pancetta | Sweet Peas | 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

Contorno

Insalata di Couscouse

Pearl Couscous | Spring Vegetables | Extra Virgin Olive Oil | Lemon Juice

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©