

# The Menu

February 14, 2025, 6:30 p.m.

## Inizio

Welcome Prosecco

Pizzette | Olives | Cheese | House-made Salumi

## Antipasto

### **Fagioli e Scarole con Burrata**

Braised Escarole | Cannellini Beans | Rich Tomato Broth | Burrata  
2024 Sicilian EV Olive Oil | Parmigiano Crostoni

## Primo

### **Raviolo all Cacao**

House-made Savory Cocoa Pasta | Ricotta Spinach Filling | Roasted Tomato Vodka Sauce

## Secondo

### **Filetto di Manzo al Forno Legna**

Wood Roasted Beef Tenderloin | Fresh Herbs | Sea Salt and Pink Peppercorn Crust | Chianti Reduction

## Contorno

### **Risotto al Chianti**

Age Carnaroli Rice | Chianti | House made vegetable stock | European Butter | Parmigiano Reggiano

## Dolci

Flourless Chocolate Espresso Torte | Strawberry infused Semifreddo | Amaretto Crème Anglaise

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

**NYS SALES TAX CALCULATED AT CHECKOUT  
OPTIONAL GRATUITY NOT INCLUDED**

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