



Choose one from each course: \$50

STARTERS

BRUSSELS SPROUTS GF* | V*

Crispy fried Brussels sprouts topped with Gorgonzola crumbles, balsamic glaze, and crispy prosciutto.

ARANCINI V

House-made saffron risotto breaded and fried, served with truffle-Parmesan aioli, Parmigiano Reggiano, and house pomodoro.

FRIED MOZZARELLA V

Six hand-breaded mozzarella wedges fried and served with house pomodoro sauce.

ENTREES

OSSO BUCCO RAGU (*The Gio*) GF*

Pappardelle pasta tossed in a velvety sauce made from house-made osso bucco demi-glace and compound butter. Topped with shredded osso bucco, herbed ricotta, port wine reduction, and shaved Parmesan cheese.

HADDOCK OR CHICKEN PORTOFINO GF*

Haddock Filet Broiled Or Chicken Cutlet Pounded And Breaded, Topped with herbed ricotta, spinach, artichoke hearts, and mozzarella cheese. Finished with sautéed shrimp in a sherry besciamella and served over pasta aglio.

BONE-IN PORK CHOP GF*

12 oz. Bone-in pork chop served with rice pilaf, seasonal vegetables, and a soy ginger glaze.

TORTELLINI V

Ricotta-filled tortellini sautéed with garlic, onions, baby spinach, portobello, and button mushrooms. Finished with a sherry wine besciamella and topped with Asiago and port wine reduction.

DESSERTS

CRÈME BRÛLÉE

A classic dessert featuring a rich, velvety vanilla bean custard topped with caramelized sugar.

CHOCOLATE LAVA CAKE

A decadent, warm chocolate cake with a molten, gooey fudge center. Served with vanilla gelato.

LIMONCELLO MASCARPONE CAKE

A luscious and rich lemon infused sponge cake filled with lemon Mascarpone cream and finished with European white chocolate shavings.