

# GIA

## DRINK EAT LISTEN

Example Menu \$42

### First Course

Chef Charcuterie Plate  
Assorted Cured Meats and Cheeses  
(shared)

Chef Feature Salad  
(1 per guest)

### Second Course

Assorted Schicciate  
(Sicilian Flatbread)  
(2 pieces per guest)

### Third Course

Warm Eggplant Bruschetta  
With fresh Mozzarella

Wood Fired Cauliflower  
Garlic, Red Onion and Basil Vinaigrette

### Guest Choice

#### Beef Tips

Marinated in Red Wine, Thyme and Garlic with Roasted Cremini Mushrooms,  
Asparagus, and Truffle Vinaigrette

or

Chef Featured Salmon of the Week

or

Dijon Glazed Chicken Breast  
Sweet Potato Chips

Price per Guest \$42 plus tax and 20% gratuity