



## GIONA'S KITCHEN CHRISTMAS MENU 2024

### Soups (By the pint or quart container)

- Classic Lobster Bisque (MP)
- Cheese Tortellini Served with Chicken Consomme` 7.00/13.00
- Roasted Butternut Squash with Baby Spinach 7.00/13.00

### Appetizers (Ordered by the dozen)

- Stuffed Mushrooms with Diced Prosciutto, Parmigiano Filling and Fresh Herbs 30.00
- Mushrooms Stuffed with Crab Meat, Sauteed Diced Vegetable and Fresh Thyme 42.00
- Calamari Stuffed with Shrimp, Polenta and Served in a Light Marinara Sauce 48.00
- Classic Stuffed Clams Served with a Lemon White Wine Herb Sauce 42.00
- Shrimp Wrapped with Pancetta Served with Spicy Sun Dried Tomato Dipping Sauce 36.00

### First Course (Ordered by the half of whole pan)

- Shrimp Scampi Risotto with Fresh Herbs and Lemon Zest 75/130.00
- Lasagna Bolognese Served with Tomato Basil Sauce 60.00/110.00
- Linguine Pasta Topped with Lobster in a Light Fresh Tomato Sauce (MP)
- Little Neck Clam in White Wine Garlic Sauce Over Angel Hair Pasta 50.00/90.00

### Entrees (Ordered by the half or whole pan)

- Grilled Filet Mignon, Served with Veal Demi Glace (MP)
- Stuffed Turkey Breast with Spinach, Apples and Gruyere Cheese Served with Light Gravy 65.00/120.00
- Roasted Rosemary Seasoned Rack of Lamb Served Chianti Wine Jus (MP)
- Grilled Salmon Served with Lemon White wine Caper Sauce 75.00/140.00
- Lemon Sole Francese Served with Lemon Herb Sauce 65.00/120.00

### Sides (Ordered by the half or whole pan)

- Garlic Mashed Potatoes 40/70
- Roasted Rosemary Potatoes 40/70
- Sauteed Broccoli Rabe with Garlic and Grape Tomatoes 50/90
- Baked Asparagus Parmigiano 50/90

### Breads By the Loaf

- Olive Bread 10
- Focaccia 10
- Casa Bread 10

### Dessert

- Hazelnut Pie 18
- Blueberry Cobbler 18
- Apple Pie 18