

# GIOIA

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# TEQUILA 1349

four course tasting menu with cocktail pairings hosted by Lizzy Lopez of Tequila 1349 and Chef Cristiano Bassani of Gioia

## **ANTIPASTO**

Calamari ceviche with fresh avocado

Spritzer: 1349 Blanco, lime juice and agave syrup topped with Lambrusco

## **PRIMI**

Risotto with fresh mushrooms

Occhio Verde: 1349 Blanco, lime juice, cucumber, basil and pineapple juice with a tajin rim

## **SECONDI**

Atlantic Salmon filet with lemon and caper sauce, served over a bed of garlic spinach

Old-Fashioned: 1349 Reposado, Calabrian amaro, amarena cherry syrup, orange and chocolate bitters

## **DOLCE**

Panna cotta served with fresh berries and a homemade caramel sauce

Carrajiillo: 1349 Reposado, espresso, Licor 43

**Tuesday, October 29th at 7pm**

\$90 per person + tax and gratuity

reservations available on OpenTable