



# *Giorgio's Ristorante*

52 VOSE AVENUE  
SOUTH ORANGE, NEW JERSEY, 07079  
(973) 762 - 4440

\*Most Popular Items



## **Salads**

Caesar

Hearts of romaine, croutons  
& shaved Parmesan

### **Sicilian\***

Chopped greens, onions,  
Tomatoes, carrots, cheese,  
& Olives

### **Tre Colore**

Arugula, Radicchio, & endive  
House vinaigrette

### **Arugula**

Red onion, tomatoes, balsamic  
Vinegar & extra virgin olive oil

## **Pasta**

### **Penne Alla Giorgio\***

Sun dried tomato, spinach  
garlic & Oil

### **Penne Alla Russa \***

Vodka Sauce

### **Tortellini**

Pomodoro, Pesto, Alfredo

### **Pasta Bolognese**

Ground veal marinara sauce

### **Pasta Carbona**

Bacon, Onion, cream sauce

### **Rigatoni Rabe**

Hot cherry peppers, broccolini, rabe,  
Sausage

### **Fusilli Primavera**

Mixed Vegetables in olive oil

## **Vitello**

### **Veal Romano**

Artichokes, mushroom, fresh garlic

### **Veal Principesa**

Prosciutto, cheese & asparagus

### **Veal Saltimboca**

Prosciutto, marsala sauce

### **Veal Tre Colore**

Shitake mushrooms, sun dried tomato,  
snow peas with marsala

## **Pollo**

### **Chicken Francese**

White wine and lemon

### **Chicken Marsala**

Marsala wine and mushroom

### **Chicken Parmesan**

Breaded with marinara sauce  
& cheese

### **Chicken Scarpariella**

Sausage, mushroom, garlic  
white wine and lemon

### **Chicken Portofino**

Artichokes, prosciutto,  
Brandy cream sauce

### **Chicken Palpaeze**

Sun dried tomato, garlic,  
basil, white wine & lemon  
topped with melted brie

### **Chicken Contadina**

Onions, peppers, garlic &  
potatoes in a marinara sauce

## **Pesce**

### **Salmon Capri**

Capers. Sun dried tomatoes  
sauteed in white wine lemon

### **Crusted Hazelnut Salmon**

Pan seared, served with  
mushrooms & asparagus in  
a creamy pesto sauce

### **Blackened Talapia**

Pan seared with garlic, white  
wine and lemon sauce



## Hors d'oeuvres.

AVAILABLE AT AN ADDITIONAL \$95.00 PER TRAY OR \$50.00 PER HALF TRAY



BRUSCHETTA

FILO DOUGH STUFFED WITH CHEESE

VEGETABLE CRUDITÉ

STUFFED MUSHROOMS

TOMATOES AND MOZZARELLA

CHICKEN WINGS

MEATBALLS

MOZZARELLA STICKS

PIGS IN A BLANKET

PUFFED PASTRY ASSORTMENT

FRIED CALAMARI (ADDITIONAL COST)

MUSSELS (ADDITIONAL COST)

CLAMS (*ADDITIONAL COST*)

GARLIC SHRIMP (*ADDITIONAL COST*)

MIXED SEAFOOD PLATTER (*ADDITIONAL COST*)

FILLET MIGNON SLICES TOPPED WITH GORGONZOLA CHEESE (*ADDITIONAL COST*)

CHEESE AND FRUIT PLATTER (*ADDITIONAL COST*)

### Dessert Options:

FRESH FRUIT CAKE INCLUDED

TIRAMISU (ADDITIONAL COST)

CHOCOLATE MOUSSE CAKE (ADDITIONAL COST)

NEW YORK CHEESECAKE (ADDITIONAL COST)

**Buffet Options****\$50.00 Per Person**

2 Salads  
2 Pastas  
1 Entrees  
Dessert, Coffee & Tea

**\$55.00 Per Person**

2 Salads  
2 Pastas  
2 Entrees  
Dessert, Coffee & Tea

**\$60.00 Per Person**

2 Salads  
2 Pastas  
3 Entrees  
Dessert, Coffee & Tea

**Sit Down Options****\$55.00 Per Person**

1 Salad  
1 pasta  
1 Entrees  
Dessert, Coffee & Tea

**\$60.00 Per Person**

1 Salad  
1 Pasta  
Choice from 2 Entrees  
Dessert, Coffee & Tea

**\$65.00 Per Person**

1 Salad  
1 Pasta  
Choice from 3 Entrees  
Dessert, Coffee, & Tea

**\$500 Room Fee**

**MENU ITEMS FROM OUR GRILL ARE AVAILABLE FOR AN  
ADDITIONAL CHARGE**

**ALL PRICING SUBJECT TO APPLICABLE NEW JERSEY TAX AND  
22% GRATUITY**

**SODAS ARE AN ADDITIONAL CHARGE OF EITHER \$3.00 PER  
PERSON FOR UNLIMITED SODA OR A RUNNING TAB AT A COST OF  
\$3.50 PER SODA**