

# Giorgio's Ristorante

52 VOSE AVENUE SOUTH ORANGE, NEW JERSEY, 07079 (973) 762 - 4440 \*Most Popular Items



Caesar

Hearts if romaine, croutons &shaves 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, brocali 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 Palpiaeze**

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

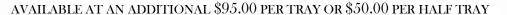
#### **Crusted Hazelnut Salmon**

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.





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

\$60.00 Per Person

Dessert, Coffee & Tea

Sit Down Options

\$55.00 Per Person

1 Salad

1 pasta

1 Entrees

\$55.00 Per Person 2 Salads 1 Salad 2 Pastas 1 Pasta 2 Entrees Choice from 2 Entrees

Dessert, Coffee & Tea Dessert, Coffee & Tea

\$60.00 Per Person \$65.00 Per Person

1 Salad 2 Salads 2 Pastas 1 Pasta

Choice from 3 Entrees 3 Entrees Dessert, Coffee & Tea 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