

Dinner

GIORGIO'S RISTORANTE



Antipasti

Minestrone — 14

homemade hearty vegetable soup

Caprese — 15

fresh buffalo mozzarella, roasted peppers & basil

Grilled Portobello — 17

shaves of parmigiano reggiano in balsamic vinegar

Mussels Provencale — 19

sautéed in a pomodoro, fresh basil & garlic

Eggplant Rollatini — 20

stuffed with cheese topped with marinara sauce and fresh parsley

Broccoli Rabe Salsiccia — 21

sautéed with sweet sausage & cherry peppers

Garlic Shrimp — 21

sautéed in a garlic white wine sauce

Calamari Fritti — 22

fried calamari served with homemade marinara

Clams Oreganata — 22

baked with bread crumbs & Italian herbs

Insalata

Caesar — 15

hearts of romaine, croutons, & shaves of parmesan

Sicilian — 16

chopped greens, onions, tomatoes, carrots, cheese & olives

Tre Colore — 17

arugula, radicchio & endive in our house vinaigrette

Arugula — 17

red onions, tomatoes, balsamic vinegar & extra virgin olive oil

Mediterranean Breeze — 18

Arugula, watermelon, cucumber, feta cheese, vinaigrette dressing

Greek Salad — 19

Mixed greens, tomatoes, cucumber, onions, olives, feta cheese

Giardino — 20

Arugula, cherry tomatoes, pecans, cucumber, burrata, topped with balsamic vinaigrette

Pasta

Chicken — add 12 • Shrimp — add 13 • Steak — add 15

Gluten free pastas - penne, spaghetti, rigatoni - \$7 • Whole wheat pasta - \$5

Penne Alla Russa — penne pasta in a vodka pink sauce

27

Penne Alla Giorgio's — sundried tomatoes, fresh spinach & garlic

28

Mushroom Ravioli — choice of pesto pomodoro or alfredo sauce

28

Eggplant Parmesan — served with pasta

29

Fettuccine Bolognese — fettuccini pasta with ground veal

29

Spaghetti Carbonara — bacon, onion & cream

29

Rigatoni Rabe — broccoli rabe, garlic, sausage & hot cherry peppers

30

Linguine Alla Vongole — with fresh clams in white or red sauce

31

Pappardelle Mediterraneo — garlic, sun dried tomatoes, broccoli rabe, portobello mushroom, salmon

33

SIDES

French fries 6 • Rice 7 • Spinach 8 • Asparagus 9 • Mashed potato 10 • Broccoli rabe 14 • Pasta 15

Pollo

Italian Classics — <i>choice of Francese, Marsala, or Parmesan</i>	30
Caprese — <i>chicken cutlet with chopped tomatoes, onions, & cheese over arugula</i>	30
Scarpariella — <i>sausage & mushrooms in a garlic, white wine & lemon sauce</i>	31
Contadina — <i>onions, mushrooms, peppers, garlic & potatoes in a marinara sauce</i>	31
Palpiaeze — <i>sundried tomato, garlic, basil, white wine & lemon, topped with melted mozzarella</i>	32

Vitello

Tre Colore — 35
mushrooms, sundried tomatoes, asparagus with marsala wine

Romano — 36
sausage, mushrooms, fresh garlic & rosemary

Principesa — 36
scaloppine of veal with prosciutto, cheese & asparagus

Sorrentina — 36
eggplant, mozzarella & light tomato sauce

Milanese — 37
breaded veal topped with arugula, onions, tomatoes & parmesan cheese

Seafood

all shrimp & scallop dishes served over pasta

Shrimp Scampi — <i>fresh garlic, white wine, and lemon sauce</i>	35
Shrimp Sugoloso — <i>simmered in a pesto sauce with sundried tomatoes & olives</i>	36
Shrimp Fra Diavolo — <i>in a spicy tomato, Fra Diavolo sauce</i>	36
Blackened Tilapia — <i>pan seared with garlic, white wine, & lemon sauce</i>	37
Salmon Capri — <i>capers, sundried tomatoes sauteed in white wine & garlic</i>	37
Crusted Hazelnut Salmon — <i>pan seared, served with mushrooms & asparagus in a creamy pesto sauce</i>	38
Scallops Toscana — <i>fresh pomodoro sauce, garlic, & olives</i>	38
Scallops Siciliana — <i>olives, capers & garlic in white wine</i>	38
Zuppa Di Pesci — <i>shrimp, scallops, mussels, clams and fish in a light marinara sauce</i>	39
Bronzini — <i>filet cooked in white wine garlic lemon and capers. Served with spinach and rice</i>	45

Off the Grill

Pork Chops Murphy — 29
with peppers, onions, mushrooms & hot cherry peppers

Rack of Lamb — 45
served with rice pilaf and grilled asparagus

Costallette Di Agnella — 46
sauteed with shallots in a Barolo wine

Rib Eye — 50
Shallot, mushrooms, onions, red wine reduction sauce