



PRIMI

- Bruschetta** Toscana grilled bread with olive oil, tomatoes, garlic & basil9
- Carpaccio di Manzo** Raw, aged beef tenderloin, semi-firm goat's cheese, fresh chilies, thinly sliced grapes, red wine gastrique 16
- Gamberi al Aglio** Shrimp baked in garlic & wine, topped with mozzarella & fontina cheese 14
- Carciofini Fritti** Fried artichoke hearts (breadcrumb and herb crust) with garlic dip 12
- Calamari Fritti** Fried squid with a spicy mayo & cayenne pepper aioli 12
- Ricotta Gnudi** Fresh ricotta dumplings, truffle braised mushrooms, wilted radicchio, walnuts & crisp apple..... 14
- Antipasti Plate** Assortment of cured meats, cheese, grapes, olives, picklings & fresh bread..... 18
- Risotto Classico** Arborio rice, white wine, Grana Padano, top shelf olive oil 11



PASTA

- Fusilli Bolognese** Classic sauce with imported tomatoes & slow simmered beef, pork & My Pride Farms local veal..... 17/25
- Fettuccine alla Giorg** Chicken, bacon, leeks & garlic in a white wine cream sauce 19/26
- Linguine con Fagioli e Funghi** Romano beans, pickled green beans, mushrooms, chilies, basil, almonds, fennel breadcrumbs, E.V.O.O. & garlic 15/22
 Add 5 Large Shrimp 7
- Fusilli Caminetto** Sweet Italian sausage & red peppers in a cream sauce 16/24
- Linguine con Gamberoni Diavolo** Large shrimp sauteed with garlic in a spicy tomato sauce 29



INSALATA

- Caesar alla Giorg** Romaine lettuce, pancetta, fresh basil, croutons, creamy garlic & anchovy dressing 12
- Mista Verde** Artisan lettuce & Italian endive, pickled green beans, pistaschios, semi-firm Beemster cheese in a Marsala dressing 12
- Insalata di Radici** Roasted golden beets & shaved radish tossed with baby kale and arugula, red wine pickled beets, bocconcini cheese, prosciutto & walnuts 14
- Gorgonzola é Fico** Artisan lettuce, radicchio & arugula blend, hazlenuts, figs, balsamic dressing..... 13
- Zuppe del Giorno** Daily fresh soup feature..... 7



PIATTI FORTE

- Pesce del Giorno** Chef's daily selection of fish.....MP
- Pollo Funghi** Grilled chicken supreme with a mushroom & gorgonzola cream sauce, asiago mashed potatoes & seasonal vegetables 29
- Gamberoni con Polenta alla Giorg** Sauteed shrimp with pancetta, roasted red peppers, sundried tomatoes and garlic & served with polenta 32
- Agnello Arrosto** Roasted rack of lamb with an apricot crust, chinotto wine sauce, asiago mashed potatoes & seasonal vegetables 44
- L'anatra All'arancia** Pan seared duck breast with a blood orange reduction, asiago mashed potatoes and seasonal vegetables 35
- Bistecca** Aged beef tenderloin, braised fennel, grilled radicchio, asiago mashed potato and top shelf olive oil 42
- Vitello Griglia** Grilled 15oz bone-in veal chop, caper, sage & red onion sauce, asiago mashed potatoes and grilled zucchini 47

Our pasta is made on site, the traditional way by extracting it through a bronze die.