



PRIMI

- Bruschetta** Grilled bread with olive oil, tomatoes, garlic & basil10
- Carpaccio di Manzo** Raw, aged beef tenderloin, aged goat's cheese, red onions, capers, fresh chilies, thinly sliced grapes, red wine gastrique 18
- Gamberi Gratinata** Shrimp baked in garlic & wine, topped with mozzarella & pecorino cheese14
- Carciofini Fritti** Fried artichoke hearts with an herb breading, served with garlic dip..... 13
- Calamari Fritti** Fried squid with a cayenne pepper aioli 14
- Ricotta Gnudi** Fresh ricotta dumplings, smoked tomato & gorgonzola sauce, grilled peaches, spinach, amaretti crumble.14
- Antipasti Plate** Assortment of cured meats, cheese, grapes, olives, picklings & fresh bread.....22
- Risotto con Fontina Val d'Aosta** Carnaroli rice, white wine, Fontina Val d'Aosta DOP, top shelf olive oil.....11



PASTA

- Linguine Bolognese** Classic sauce with San Marzano tomatoes, slow simmered beef, pork & My Pride Farms local veal....17/25
- Fettuccine alla Giorg** Chicken, European Meats bacon, leeks & garlic in a white wine cream sauce.....19/27
- Fettuccine con Salsicce e Vongole** Sausage, clams, hot Calabrian chiles, spinach, smoked tomatoes, E.V.O.O.....18/26
 Add 5 Large Shrimp...9
- Pizzoccheri** Tortiglioni noodle, roasted cauliflower, portabella mushrooms, Beau's Abbey & Grana Padana cheeses, butter, toasted buckwheat crumbs.....28

* Ask about your old favourites!



INSALATA

- Caesar alla Giorg** Romaine lettuce, pancetta, fresh basil, croutons, creamy garlic & anchovy dressing12
- Mista Verde** Artisan lettuce & radicchio, diced pickled beets, pistaschios, aged goat Beemster cheese in a Marsala dressing.....12
- Eggplant Caprese** Grilled eggplant, fresh mozzarella & basil, E.V.O.O & IGP balsamic glaze16
- Gorgonzola e 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 Griglia** Grilled chicken breast supreme with pureed squash, mushrooms and chestnut pesto sauce, top shelf olive oil, pecorino mashed potatoes & seasonal vegetables31
- Gamberoni con Polenta alla Giorg** Sauteed shrimp with pancetta, roasted red peppers, sundried tomatoes, garlic & served with polenta32
- Agnello Arrosto** Roasted rack of lamb with an apricot crust, chinotto wine sauce, pecorino mashed potatoes & seasonal vegetables47
- L'Anatra Amarena Tagliata** Pan seared Mallard duck breast with an amarena cherry & Aperol reduction, pecorino mashed potatoes and seasonal vegetables.....35
- Bistecca** Aged beef tenderloin, braised fennel, grilled radicchio, pecorino mashed potato and top shelf olive oil..45
- Vitello Griglia** Grilled 15oz bone-in prime rib veal steak, capers, sage & red onion sauce, pecorino mashed potatoes and grilled zucchini.....49

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