



## PRIMI

- Bruschetta** Grilled bread with olive oil, tomatoes, garlic & basil .....11
- Carpaccio di Manzo** Raw, aged beef tenderloin, aged goat's cheese, red onions, capers, fresh chilies, thinly sliced grapes, red wine gastrique .....19
- Gamberi Gratinata** Shrimp baked in garlic & wine, topped with mozzarella & pecorino cheese.....16
- Fritto Misto** Breaded & fried calamari, artichoke hearts, jumbo shrimp and garlic stuff olives with cayenne pepper aioli .....19
- Gnudi & Scallops** Fresh ricotta dumplings, scallops, bagna cauda, orange segments, sauteed bitter greens.....19
- Antipasti Plate** Assortment of cured meats, cheeses, grapes, olives, picklings & fresh bread for sharing .....25
- Risotto con Fontina Val d'Aosta** Carnaroli rice, white wine, Fontina Val d'Aosta DOP, top shelf olive oil.....12



## PASTA

- Linguine Bolognese** Classic sauce with San Marzano tomatoes, slow simmered beef, pork & My Pride Farm's local veal.....17/26
- Fettuccine alla Giorg** Chicken, European Meats bacon, leeks & garlic in a white wine cream sauce.....19/28
- Fettucine con Salsicce e Vongole** Sausage, clams, hot Calabrian chiles, spinach, smoked tomatoes, E.V.O.O.....18/27  
 Add 5 Large Shrimp...9
- Pizzoccheri** Tortiglioni noodle, roasted cauliflower, portabella mushrooms, Beau's Abbey & Grana Padana cheeses, butter, toasted buckwheat crumbs.....28  
 Add Braised Beef...7

\* Ask about your old favourites!



## INSALATA

- Caesar alla Giorg** Romaine lettuce, pancetta, fresh basil, croutons, creamy garlic & anchovy dressing .....13
- Gorgonzola e Fico** Artisan lettuce, radicchio & arugula blend, hazlenuts, figs, balsamic dressing.....14
- Mela in Camicia** Artisan lettuce, radicchio, red wine poached apple, fennel, golden raisins, roasted chestnuts, Pecorino Romano, porcini mushroom vinaigrette.....16
- Zuppe del Giorno** Daily fresh soup feature.....7
- Zuppe Pavese** Grilled buttered bread, rich chicken stock, poached egg & fresh grated Grana Padano cheese. The traditional soup of Pavia, Northern Italy .....7



## PIATTI FORTE

- Pesce del Giorno** Chef's daily selection of fish .....MP
- Pollo Griglia** Grilled chicken supreme, mushroom and gorgonzola cream sauce, pecorino mashed potatoes & seasonal vegetables .....31
- Gamberoni con Polenta alla Giorg** Sauteed shrimp with pancetta, roasted red peppers, sundried tomatoes, garlic & served with polenta .....32
- Agnello Arrosto** Roasted rack of lamb with an apricot crust, chinotto wine sauce, pecorino mashed potatoes & seasonal vegetables .....48
- Bistecca** Aged beef tenderloin, braised fennel, grilled radicchio, pecorino mashed potato and top shelf olive oil..45
- Vitello alla Vaccinara** Grilled 15oz My Pride Farm's veal T-bone steak, Roman inspired reduction of beef and tomato broth with pistaschios, negroni soaked raisins, shaved celery, polenta and seasonal vegetables .....51

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

