



PRIMI

- N'Duja Crostini** Warm n'duja sausage, rapini, mascarpone, lemon zest, Calabrian chili honey.....17
- Cariofinni Fritti** Fried artichokes, lemon garlic aioli, fresh lemon..16
- Calamari Fritti** Fried calamari, spicy aioli, fresh lemon.....22
- Antipasti Plate** Assortment of cured meats, cheeses, grapes, olives, picklings & fresh Roma Bakery bread for sharing.....27
- Carpaccio di Manzo** Raw beef tenderloin, Parmigiano Reggiano, pickled red onions, capers, fresh chilies, thinly sliced grapes, red wine balsamic glaze.....23
- Mushroom Arancini** Cremini mushroom risotto, tomato sauce, Parmigiano Reggiano.....18



INSALATA

- Caesar alla Giorg** Romaine lettuce, pancetta, croutons, creamy garlic & anchovy dressing.....10/18
- Mista e Limone** Mixed greens, raddichio, candied walnuts, gorgonzola cheese & lemon vinaigrette.....20
- Zuppa di Giorg** Giorg daily soup selection.....8



PASTA

- Rigatoni Bolognese** Classic sauce made with San Marzano tomatoes, slow simmered beef and pork.....21/31
- Fettuccine alla Giorg** Chicken, European Meats bacon, leeks, garlic, white wine cream sauce.....22/32
- Linguine Diavolo** Fresh whole mussels, shrimp, Calabrian chilies, Italian parsley, San Marzano tomato sauce, Ardoino EVOO, lemon pangratato.....39
- Rigatoni Salsiccia** Mild sausage, artichoke hearts, olives, roasted red pepper, mushrooms, rosé sauce, fresh ricotta34



PIATTI FORTE

- Salmone** Pan seared Atlantic salmon, fregola pasta, cannellini beans, cauliflower, fried brussel sprouts, sundried tomato & caper sauce.....40
- Pollo alla Cacciatore** Braised bone-in chicken thighs, risotto classico, tomato & mushroom ragu, olives, gremolata.....32
- Bistecca** AAA beef tenderloin, parsnip pureé, grilled broccolini, crispy carrots, herbed wine gastrique.....58
- Costolette di Manzo** Braised beef short ribs, roasted root vegetables, Parmesan mashed potatoes, Chinotto demi-glace.....42

