



PRIMI

- Peperonata Crostini** Toasted baguette, simmered bell peppers, onions, garlic, chillies, Thunder Oak gouda & EVOO16
- Capesante** Pan seared scallops, corn & feta puree, Nduja compound butter, lemon parsley gremolata, braised kale23
- Fritto Misto** Breaded & fried calamari, artichoke hearts, jumbo shrimp and garlic stuff olives with cayenne pepper aioli23
- Antipasti Plate** Assortment of cured meats, cheeses, grapes, olives, picklings & fresh Roma bakery bread for sharing27
- Carpaccio di Manzo** Raw, aged beef tenderloin, Parmesan Reggiano, red onions, capers, fresh chilies, thinly sliced grapes, red wine balsamic glaze23



INSALATA

- Caesar alla Giorg** Romaine lettuce, pancetta, croutons, creamy garlic & anchovy dressing.....8/16
- Cavolo e Prosciutto** Tuscan kale, chevre, crispy prosciutto, pomegranate seeds, walnuts, roasted grape and balsamic vinaigrette.....10/18
- Zuppa del Giorno** Chef's soup of the day.....8



PASTA

- Rigatoni Bolognese** Classic sauce with San Marzano tomatoes, slow simmered beef, pork & My Pride Farm's local veal.....20/30
- Fettuccine alla Giorg** Chicken, European Meats bacon, leeks & garlic in a white wine cream sauce.....21/31
- Ragu d'Anatra Pappardelle** Duck, chicken, prosciutto, sage, rosemary, tomatoes, soffrito.....21/31
- Zucca Ravioli** Butternut squash stuffed hand made pasta, sage butter sauce, hazelnuts, Parmigiano Reggiano.....30



PIATTI FORTE

- Pesce del Giorgno** Chef's daily selection of fishMP
- Pollo** Pan seared half chicken, roast chicken jus, lemon & almond roasted rapini, garlic confit mashed potatoes.....33
- Agnello** Pistachio crusted half rack of lamb, balsamic glazed carrots, confit garlic mashed potatoe.....52
- Bistecca** Aged beef tenderloin, seasonal vegetables, garlic confit mashed potatoes, sauteed crimini mushroom sauce51

Chef ~ Cody Donio

