

GIORGIO

P I Z Z A B A R

...for the eternal love of pizza!

ANTIPASTI

SAVORY BOARD	22
chef's choice of meat, cheese, marinated olives, pickled vegetables, crostini	
FRITTO MISTO	19
crispy calamari, shrimp, squash, zucchini, harissa aioli	
BRUSSELS SPROUTS V	14
honey crema, basil dressing, mixed nuts and seeds	
POLPETTE	14
beef meatballs, roasted pepper, mozzarella, pomodoro, focaccia	
ARANCINI V	15
arborio rice, smoked mushrooms, pecorino, mozzarella, pomodoro sauce	
WHIPPED FETA	12
feta, tomato conserva, goat cheese, crostini	

INSALATA

CLASSIC CAESAR V	13
caesar dressing, croutons, shaved parmesan	
ROMAINE V	14
green goddess dressing, croutons, shaved onions, pecorino	
CHOPPED COBB GF	15
radish, marinated cherry tomatoes, crispy bacon, applewood smoked blue cheese, grilled chicken breast, dijon vinaigrette	
ITALIANO	15
pickled red onion, olives, cucumbers, grape tomatoes, croutons, salami, red wine vinaigrette	

MAINS

CHICKEN PARM	25
vodka sauce, mozzarella, chicken breast, roasted broccoli & cauliflower medley	
BISTECCA ALLA FIORENTINA*	45
12 oz steak, herb frites, roasted garlic & date compound butter	
RISOTTO ALLA PESCATONA GF	MP
chef's choice seafood served over goat cheese risotto, thyme, white wine	

ADD ONS

CHICKEN	8	SALMON*	10
SHRIMP (3)	5	MEATBALLS (2)	8
SHRIMP (5)	10	MEATBALLS (3)	10

PIZZA

CAST IRON (DEEP DISH) +4
GLUTEN-FREE CAULIFLOWER CRUST +3

FLORA PERA	23
cacio e pepe, roasted pear, blue cheese, prosciutto, arugula	
TRE PEPPERONI	21
pomodoro, mozzarella, spicy pepperoni, sliced pepperoni, pepperoni cups	
FUNGI V	20
smoked mushrooms, pesto, mozzarella	
MARGHERITA V	19
pomodoro, mozzarella, roma tomatoes, basil	
QUATTRO FORMAGGI V	22
pomodoro, smoked mozzarella, asiago, fontina, provolone	
SALSICCIA	23
charred mixed peppers & onions, Italian sausage, mozzarella, broccoli	
FLORENTINA	23
cacio e pepe, mozzarella, spinach, grilled chicken, roasted garlic	
DIABOLO	22
pomodoro, mozzarella, spicy pepperoni, fresno chili, caramelized balsamic onions	
RUSTICA	22
olive oil base, mozzarella, shredded short rib, olives, blistered tomato	
CAPRESE V	20
basil pesto, mozzarella, grape tomatoes, roma tomatoes, basil, balsamic reduction	

PASTA

GLUTEN FREE PENNE +4

SPAGHETTI CARBONARA	25
pancetta, roasted garlic, shallot, white wine	
CHICKEN BASIL PESTO	21
rigatoni, cacie pepe, basil pesto, charred corn relish, sun-dried tomatoes, smoked mozzarella	
SALMON PICCATA*	28
linguine, shallot, garlic, capers, lemon, white wine, cream	
RIGATONI ALLA VODKA	25
shredded short rib, smoked mushrooms, shallot, grape tomatoes, roasted peppers	

GF = Gluten Free V = Vegetarian

*These items offered may be served raw or cooked to your specifications. Consuming raw or undercooked meats, eggs, shellfish or seafood may increase your risk of food-borne illness, especially if you have certain medical conditions.

20% gratuity will be added to parties of 6 or more.

Giorgio's
HOSPITALITY & LIFESTYLE GROUP