

# GIORGIO

P I Z Z A B A R

...for the eternal love of pizza!



## ANTIPASTI

### BRUSSELS SPROUTS 14

whipped cashews, basil dressing, roasted hazelnuts **VEG GF**

### INSALATA VERDE 14

romaine lettuce, green goddess dressing, croutons, shaved onions, pecorino **V**

### BURRATA 18

heirloom cherry tomato, soft herbs, extra virgin olive oil, 8 year aged, balsamic vinegar **V**

### ARANCINI 15

mushroom, pecorino, smoked mozzarella, pomodoro **V**

### CRISPY CALAMARI 15

fresh calamari, agrodolce, charred lemon, pickled cherry pepper slices

### ITALIANO 15

local lettuce, pickled red onion, olives, cucumbers, grape tomatoes, croutons, crispy prosciutto, gorgonzola, red wine vinaigrette

### RICOTTA MEATBALLS 14

beef, pork, veal, pomodoro, whipped ricotta, grana padano

## MAINS

### AGLIO E OLIO 19

garlic, calabrian chili flake, arugula, extra virgin olive oil, grana padano, linguine **V**

### FRESH CATCH\* MP

heirloom cherry tomato panzanella, soft herbs, rosemary-garlic condimento

### ROASTED CHICKEN

### SCARPARELLO 22

roasted chicken thighs, chicken sausage, peppers & onions, lemon rice, onion, herbs, pan jus **GF**

### RIGATONI ALLA VODKA 20

prosciutto, onion, vodka, tomato cream, grana padano, basil

### PORK SPIEDINI 22

grilled pork, herbed breadcrumb, arugula, lemon, grana padano

### SPAGHETTI BOLOGNESE 23

beef, pork, veal & tomato ragù, stracciatella, grana padano, basil, extra virgin olive oil

### GRILLED ZUCCHINI 24

cashew cream, grilled zucchini & squash, lemon zest, mint, calabrian chili oil, maldon salt **VEG**

### MARGHERTIA 21

california tomatoes, fior di latte, basil, extra virgin olive oil **V**

### THE STANDARD 19

california tomatoes, mozzarella, fior di latte, grana padano **V**

### PIZZA 16" PIZZA BIANCA 25

mozzarella, fontina, provolone, ricotta, grana padano, burrata, garlic, black pepper, extra virgin olive oil **V**

### MUSHROOM PESTO 24

pesto, mozzarella, fontina, provolone, grana padano, garlic, roasted mushrooms **V**

### GUANCIALE & ONION 21

mozzarella, 4-hour caramelized onions, guanciale, black pepper, grana padano

### TRE PEPPERONI WITH HOT HONEY 24

california tomatoes, mozzarella, fior di latte, cup & char pepperoni, spicy pepperoni, hot honey drizzle, grana padano

### SAUSAGE & PESTO 23

mozzarella, fennel sausage, broccoli rabe, roasted red bell peppers, red onions, basil pesto, grana padano

gluten free crust available

### SHARABLES HERB FOCACCIA 10

extra virgin olive oil **VEG**

### WHITE BEANS & SOFRITTO 11

cannellini beans, soffritto, castelvetro olives **VEG GF**

### BROCCOLI RABE 10

garlic, olive oil, chili, lemon **VEG GF**

### HERB ROASTED POTATOES 10

rosemary, thyme, garlic, lemon **V GF**

**GF**-gluten free **V**-vegetarian **VEG**-vegan

\*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 may be added to parties of 6 or more. If you use a credit card, we will charge an additional 3% to help offset processing costs. We do not surcharge debit cards.

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### RICOTTA MEATBALLS 14

beef, pork, veal, pomodoro, whipped ricotta, grana padano

## BOWLS

### GREEN & GRAIN 17

farro, charred squash & zucchini, roasted mushrooms, arugula, whipped cashew, pecorino, toasted almonds, red wine vinaigrette, lemon **VEG**

### SEAFOOD MISTO 18

lemon rice, shrimp, braised calamari, charred tomatoes, olives, soffritto, herbs, lemon, white balsamic, chili **GF**

### GRILLED CHICKEN SCARPARELLO 17

lemon rice, grilled chicken, chicken sausage, peppers & onions, pan jus, charred lemon, pecorino **GF**

### PORK SPIEDINI 16

lemon rice, grilled pork, herb breadcrumb, arugula, roasted peppers, pickled cherry peppers, pecorino, charred lemon

### MEATBALL PARM 16

rigatoni, pomodoro, meatballs, blistered cherry tomato, stracciatella, basil, olive oil, toasted breadcrumbs

**GF**-gluten free **V**-vegetarian **VEG**-vegan

## COMBO

2 Lunch Slices \$10

### CHOOSE FROM:

THE STANDARD

PIZZA BIANCA

TRE PEPPERONI WITH HOT HONEY

## PIZZA 16"

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gluten free crust available

## SHARABLES

### WHITE BEANS & SOFRITTO 11

cannellini beans, soffritto, castelvetro olives **VEG GF**

### BROCCOLI RABE 10

garlic, olive oil, chili, lemon **VEG GF**

### FARRO 10

caramelized soffritto, extra virgin olive oil **VEG**

### HERB ROASTED POTATOES 10

rosemary, thyme, garlic, lemon **V GF**

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 HOSPITALITY & LIFESTYLE GROUP