

FORTUNA

CUCINA ITALIANA

APERITIVI

Sesame Focaccia **9 v**
cultured butter, rosemary

Marinated Olives **6 gf / ve**
fennel pollen, sicilian olive oil

Formaggio Fritto **12 v**
sharp provolone,
spicy vodka sauce

Ricotta Crostini **10 v**
tomato marmellata, basil

CRUDI

Yellowfin Tuna Crudo* **26 gf**
calabrian chili crisp, lemon aioli, basil

Red Snapper Carpaccio* **24 gf**
avocado mousse, mango,
jalapeño, citrus vinaigrette

INSALATE & ANTIPASTI

Caesar* **16**
tuscan kale,
herb breadcrumbs, parmigiana

Little Gems **15 gf / v**
spiced sunflower seed,
watermelon radish,
green goddess dressing

Verde **12 gf / ve**
cherry tomato, pepperoncini,
baby artichoke, chianti vinaigrette

Burrata di Puglia **21 gf**
lady edison prosciutto, saba

Polpette **17**
beef & pork meatballs,
fontina fonduta

Baked Littleneck Clams **22**
smoked bacon, sicilian oregano

Grilled Shrimp Scampi **23 gf**
salsa verde, charred lemon

PRIMI

Cavatelli alla Barese **26**
broccoli rabe,
pork sausage, parmigiana

Agnolotti Pomodoro **19 v**
bufala ricotta, aged parmigiana

Rigatoni Arabiatta **19 v**
calabrian chili crema, basil

Mafaldine Pesto **22 v**
marinated tomato,
pine nut crumble,
stracciatella

Bucatini Fra Diavolo **42**
maine lobster,
san marzano tomato,
calabrian chili butter

Linguine alle Vongole **27**
manilla clams,
fennel soffrito, parsley

Fusilli Genovese **29**
short rib ragu,
caramelized onion,
herb butter

SECONDI

Grilled Branzino **34**
sweet corn succotash,
heirloom tomato vinaigrette

Brick Chicken **34 gf**
fennel sausage,
whipped potato,
hot cherry peppers

Tagliata* **54 gf**
10oz prime ny strip,
wild arugula, aged balsamic

Flounder Francese **33**
wilted greens, lemon butter,
white wine

Berkshire Pork Chop* **36 gf**
fig & pepper agrodolce,
creamy polenta

Veal Chop Parmigiana **52**
bufala mozzarella, pomodoro

CONTORNI

12

Crispy Potatoes* *gf / v* | Roasted Carrots *gf / v* | Grilled Broccolini *gf / ve*

Executive Chef Chris Lewnes

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

gf | These dishes do not contain ingredients with gluten – our kitchen may have cross-contamination with gluten.

v | These dishes are vegetarian & do not contain meat or seafood – our kitchen may have cross-contamination with meat or seafood.

ve | These dishes are vegan & do not contain meat or ingredients with dairy – our kitchen may have cross-contamination with meat & dairy.

Gratuity of 20 percent will be added to any party of eight guests or more.


GIORGIO'S
HOSPITALITY & LIFESTYLE GROUP