OSTERIA GEORGI

ANTIPASTI

ANTIPASTO di VERDURE I FOR THE TABLE ROASTED JIMMY NARDELLO PEPPERS, GRILLED GF 23
ZUCCHINI & ROASTED EGGPLANT, MARINATED ARTICHOKE & PORTABELLO, GIGANTE BEANS, AGED RED WINE VINAIGRETTE

CARCIOFI alla ROMANA BRAISED ARTICHOKES, GARLIC, MINT, PARSLEY, EXTRA VIRGIN OLIVE OIL, LEMON GF 18

FOCACCIA CREMA DI MELANZANE, CALABRIAN CHILE, FRIED CAPERS, PISTACHIO, MINT 10

ARANCINI al FIOR di LATTE CRISPY RISOTTO, MOLTEN FIOR DI LATTE, POMODORO, PARMIGIANO REGGIANO 16

TRIO di CROSTINI CHICKEN LIVER & BALSAMIC ONIONS · BOQUERONES · BEEF TALLOW 16

OSTRICHE* 1/2 DOZEN OYSTERS, DAILY MIGNONETTE GF 18

POLPO con INSALATA PANTESCA CHARRED OCTOPUS, RED POTATOES, GF 23
HEIRLOOM CHERRY TOMATOES, PANTELLERIA CAPERS, OLIVES, SICILIAN OREGANO

COZZE alla GEORGI MUSSELS, WHITE WINE, FENNEL, GARLIC, PARSLEY, GRILLED BREAD 26

SALUMI e FORMAGGI LOCAL CHEESES & ARTISANAL MEATS 28

POLPETTE BEEF, PORK, & VEAL MEATBALLS, POMODORO, WHIPPED RICOTTA, GRANA PADANO GF 16

INSALATA

CASTELFRANCO CASTELFRANCO RADICCHIO, FENNEL, PECORINO, ANCHOVY CITRUS VINAIGRETTE, PANGRATTATO 14

VERDE LOCAL GREENS, FENNEL, PEARS, CRISPY SEEDS, LEMON VINAIGRETTE GF 12

BARBABIETOLA ROASTED BEETS, FRISÉE, GORGONZOLA DOLCE, WALNUTS, AGED RED WINE VINEGAR GF 16

BURRATA SEASONAL CAPRESE *ADD ON PROSCIUTTO 12* 19

CHOPPED ARTICHOKE, CHICKPEA, OLIVE, MORTADELLA, SOPPRESSATA, GUANCIALE, RADICCHIO, MOZZARELLA, GF 20
VINAIGRETTE

GF = Gluten Free = Vegetarian = Handmade Pasta

*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.

PRIMI

SPAGHETTI al POMODORO SPAGHETTI, TOMATOES, GARLIC, BASIL, GRANA PADANO 22

PENNE alla VODKA TOMATO, BASIL, RED BELL PEPPER, WHIPPED RICOTTA 24

RAVIOLI di CASTAGNE CHESTNUT & RICOTTA, BROWN BUTTER, SAGE, AGED BALSAMIC, AMARETTI CRUMB 27

PAPPARDELLE al TARTUFO NERO BLACK TRUFFLE, CREMINI MUSHROOMS, GRANA PADANO 32

PESCE del MERCATO MARKET FISH, TAGLIATELLE, PICCATA, SPINACH, BROCCOLINI, SALSA VERDE 38

LINGUINE alle VONGOLE CLAMS, GARLIC, WHITE WINE 32

CAVATELLI con SALSICCIA e RAPINI FENNEL SAUSAGE, BROCCOLI RABE, JIMMY NARDELLO PEPPERS, PESTO, PECORINO 26

LASAGNA ARROTOLATA PORK & BEEF BOLOGNESE, MARINARA, FONTINA FONDUTA, BASIL 32

ADD ON **CHICKEN BREAST 14 | SHRIMP 16 | SCALLOPS 20 | MEATBALLS 12 | SAUSAGE 10**

SECONDI

GAMBERI con POLENTA SAUTEÉD SHRIMP, CREAMY POLENTA, FRIED LEEK, 'NDUJA VINAIGRETTE GF 29

CAPESANTE con GALLINACCI SEARED SCALLOPS, SUNCHOKE PURÉE, CHANTERELLES, LEMON BROWN BUTTER GF 42

BRODETTO MARKET FISH, SCALLOPS, MUSSELS, MIREPOIX, GRILLED BREAD 42

PORCHETTA FENNEL & ROSEMARY ROASTED PORK BELLY & LOIN , BRAISED ESCAROLE, GARLIC, PEPERONCINO GF 32

BISTECCA MACCHIATO* ESPRESSO-RUBBED BEEF TENDERLOIN, WHIPPED POTATOES, SALSA AL PEPE VERDE GF 48

INVOLTINI alla VALDOSTANA VEAL, PROSCIUTTO, FONTINA VAL D'AOSTA, SAUTÉED SPINACH, WHITE WINE JUS GF 37

POLLO al MARSALA PAN-ROASTED BREAST AND BRAISED THIGH OF POULET ROUGE, ROASTED FINGERLING POTATOES, CREMINI MUSHROOMS, MARSALA DEMI GF 32

CONTORNI

BROCCOLI RABE GF 12

JIMMY NARDELLO PEPPERS GF 12

GNOCCHI alla ROMANA 12

HEN of the WOODS GF 18

Please alert your server of any existing allergies or dietary restrictions. Thank you!

20% gratuity may be added for parties of 6 or more. A 3% surcharge is applied to all credit cards, debit cards will not be charged

COCKTAILS

MODERNA

ROMEO & VIOLETTE	GIN, VIOLET LIQUEUR, LEMON, ELDERFLOWER TONIC	15
POMTINI	VODKA, PAMA, POMEGRANATE, LEMON, ROSEMARY	16
VENETIAN MARGARITA	TEQUILA BLANCO, APEROL, AGAVE, LIME	15
FUMO DI AUTUMNO	MEZCAL, ANCHO REYES, COFFEE LIQUER, CREME DE CACAO	16
TARANTINI	BOURBON, MAKERS 46, KRUPNIKAS, LIMONCELLO	16
LA NOCE	RYE, AMARETTO, WALNUT LIQUER, LEMON, BITTERS	15

CLASSICO

ITALIAN SPRITZ	CHOICE OF LIMONCELLO, APEROL, OR CHAMBORD	14
THE LAST WORD	GIN, CHARTREUSE, LUXARDO, LIME	17
NEGRONI	GIN, CAMPARI, SWEET VERMOUTH	14
PAPER PLANE	BOURBON, APEROL, LEMON, NONINO	16
MANHATTAN	RYE, SWEET VERMOUTH, BITTERS	16
OLD FASHIONED	BOURBON, DEMERARA, BITTERS	15

BEER & CIDER

ITALIAN PILSNER	PERONI (IT)	6
LAGER	BIRRA MENABREA BIONDI (IT)	7
IPA	BURIAL 'SURFWAX ' (NC)	8
BROWN ALE	PISGAH 'TURTLEBACK' (NC)	7
CIDER	EDEN 'DEEP CUT' (VT)	9

ZERO PROOF

NA IPA	ATHLETIC BREWING 'RUN WILD' (CT)	5
NA PILSNER	CEEBO BREW CO 'THE CLASSIC' (NC)	5
PHONY NEGRONI	ST. AGRESTIS 'PHONY NEGRONI' (NY)	10
ZUCCA E ZENZERO	PUMPKIN, GINGER, BAKING SPICES, LEMON, SODA	11
CHERRY CRUSH	CHERRY, FALERNUM SYRUP, LIME, SODA	8

WINE BY THE GLASS

SPUMANTE

BERLUCCHI 'CUVEE 61' I FRANCIACORTA I EXTRA BRUT I NV	17 / 68
SORGENTE I PROSECCO I BRUT I VENETO I NV	14 / 56
MICHELE CHIARLO 'NIVOLE' I MOSCATO I SWEET I PIEDMONT I 2024	12 / 24

BIANCO

SALAMON 'NOMALAS' I PINOT GRIGIO I VENETO I 2025	15 / 60
MOSER 'WARTH' I REISLING I TRENTINO I 2024	14 / 56
DE STEFANI 'VENIS' I SAUVIGNON BLANC I VENEZIA I 2025	15 / 60
VILLA ILANGI I VERMENTINO I TOSCANA I 2024	14 / 56
VIGNA LENUZZA I RIBOLLA GIALLA I FRIULI-VENEZIA GIULA I 2023	14 / 56
DE STEFANI 'REDENTORE' I CHARDONNAY I VENETO I 2023	16 / 64

ROSATO

LE FRAGHE 'RODON' I ROSATO I VENETO I 2025	14 / 56
BIANCA VIGNA I PROSECCO ROSATO I BRUT I VENETO I NV	13 / 52

ROSSO

BARONE DI VILLAGRANDE I NERELLO MASCALESE I ETNA I SICILY I 2024	17 / 68
MARCO PORELLO 'MOMMIANO' I BARBERA I ALBA I PIEDMONT I 2024	15 / 60
ALESSANDRO RIVETTO I NEBBIOLO I LANGHE I PIEDMONT I 2024	16 / 64
VALLE REALE I MONTEPULCIANO I ABRUZZO I 2023	16 / 64
PIETRAMAGGIO I SANGIOVESE I CHIANTI I TUSCANY I 2023	16 / 64
TENUTA SETTE CIELE 'YANTRA' I CABERNET SAUVIGNON I TUSCANY I 2024	17 / 68