

Giorgio's

ON HILLVIEW

ZUPPA!

PASTA FAGIOLI | 4

chef mark had to go see uncle tony for this family recipe. tomatoes, cannellini beans, a little this and a little that, you get it.

ITALIAN SAUSAGE SOUP | 5

italian sausage, fresh spinach, garlic, tomatoes, zucchini, cannellini beans, a little beef stock with all the right seasonings.

APPETIZERS

MUSSELS | 10

served with your choice of our house white or red sauce

HOUSE GARLIC KNOTS | 4

add house red sauce: 1 add alfredo sauce: 2 add mozzarella: 2

BRUSCHETTA | 8

roasted roma tomatoes, fresh mozzarella, kalamata olives, fresh basil, served on grilled bread and finished with a balsamic reduction.

EGGPLANT ROLLATINI | 8

thin slices of fresh eggplant rolled up with house cheese blend, served with house red sauce and a touch of mozzarella.

CRISPY POLENTA | 8

served with mascarpone and a mushroom-demi.

CALAMARI | 11

cornmeal crusted, deep fried and served with house red sauce.

MARK'S STUFFED MUSHROOMS | 9

an Imparato family recipe. baked to order with parsley, garlic and fresh basil.

HOLY MEATBALLS! | 7

made in house, of course. with mozzarella, house red sauce, need we say more?

FROM GIORGIO'S GARDEN

add grilled chicken: 5 add grilled shrimp: 6 add local italian sausage: 6

GIORGIO'S SALAD | 6 WITH ENTREE | 4

fresh assorted greens, tomatoes, gorgonzola, chef mark's candied pecans, cucumbers, giorgio's house vinaigrette.

CLASSIC CAESAR SALAD | 7 WITH ENTREE | 5

house made caesar dressing, house made croutons, topped with grated parmesan.

STANDARD RED SAUCE JOINT HOUSE SALAD | 5 WITH ENTREE | 4

tomato, cucumber, carrots, red onion, white balsamic vinaigrette.

GRILLED VEGETABLE & ARUGULA SALAD | 8

fresh zucchini, yellow squash, roma tomatoes, toasted pine nuts, drizzled with house balsamic vinaigrette and shaved parmesan.

CHEZ MED TORTELLINI PASTA SALAD | 8

fresh tortellini pasta, cherry tomatoes, red onion, cucumber, banana peppers, kalamata olives, feta cheese, greek style vinaigrette.

BETWEEN TWO SLICES

CHICKEN PARMIGIANA PANINI | 13

thin cutlets of our hand breaded chicken, house red sauce and shredded mozzarella on fresh ciabatta bread. served with a side house salad.

MIKE'S MEATBALL HERO | 14

house meatballs nestled in a toasted hoagie with shredded mozzarella, pecorino, fresh mozzarella and basil. served with extra napkins and a side house salad.

EGGPLANT, EGGPLANT. | 11

fresh eggplant thinly sliced, dipped in a seasoned egg batter and pan seared, topped with fresh mozzarella and a little giardiniera relish in a toasted hoagie roll. served with a side house salad.

ENTREES, PASTA & (A)MORE

MEET THE PARMIGIANA FAMILY | 18/16

VEAL: veal cutlets gently pounded to grandma's standard, lightly breaded, pan fried and served with our house red sauce and fresh mozzarella cheese over angel hair pasta and fresh veggies.

BAKED, NOT FRIED EGGPLANT: twice baked and stuffed with fresh tomatoes, garlic, onions, mozzarella cheese and a little house red sauce, baked until virtually perfect. served over angel hair pasta.

CHICKEN PUTTANESCA | 16

thin cutlets of chicken lightly dusted, pan seared and served with capers, olives, fresh garlic and fresh basil in a light tomato sauce over angel hair pasta.

VEAL SCALOPPINE WITH ARTICHOKE | 20

veal cutlets pounded thin, lightly dusted and pan seared with garlic, fresh parsley, white wine and whole butter. served over sautéed spinach or angel hair pasta.

LASAGNA | 14

layers of ricotta cheese, house red sauce, mushrooms, ground beef and mozzarella cheese layered between fresh pasta and a little love.

DUCK CONFIT AND RICOTTA AGNOLOTTI | 20

house made duck confit, ricotta cheese, a few fresh herbs, salt and pepper, all gently stuffed in a large ravioli and served with a roasted garlic butter sauce.

BAKED ZITI | 11

ziti pasta, house red sauce, ricotta cheese, fresh mozzarella and fresh basil baked to virtually perfect.

SEAFOOD FRA DIAVOLO | 19

clams, mussels, shrimp, spicy marinara, fresh romano and scallions over linguini.

MANICOTTI | 15

hand rolled crepes filled with our house cheese blend and house red sauce.

PENNE ARRABBIATA | 14

spicy red sauce, basil, red onion and garlic.

TORTELLINI ALLA VODKA | 15

cheese filled pasta with peas and mushrooms, tossed in house red sauce with a couple of shots of absolut and a touch of cream, garnished with fresh basil.

LINGUINE WITH WHITE CLAM SAUCE | 18

medium cherrystone clams, chopped maine clams, parsley, extra virgin olive oil and fresh clam juice.

VEAL OR CHICKEN - MARSALA OR PICCATA | 18/16

sautéed with mushrooms, served with angel hair pasta and fresh veggies.

CHICKEN MICHAEL ANTHONY | 16

bone-in chicken breast pan seared and served with a lemon pancetta au jus, sautéed spinach and a little angel hair pasta.

CHICKEN GIULIA | 16

cutlets of chicken lightly dusted in flour. pan fried with sun-dried tomatoes, fresh garlic, spinach, white wine and lemon juice served over linguini.

OLD SCHOOL SPAGHETTI & MEATBALLS | 11

the quintessential red sauce joint dish.

PERSONAL PIZZAS

MIKE'S ORIGINAL TOMATO PIE | 10

crushed italian tomatoes, olive oil and grated pecorino.

MARGHERITA | 11

crushed italian tomatoes, olive oil, fresh mozzarella and fresh basil.

WHITE CLAM PIZZA | 15

with grated romano cheese, olive oil, fresh garlic and oregano.

SAUSAGE & PESTO | 13

house made pesto, fresh goat cheese, local italian sausage, mozzarella and sliced roma tomatoes.

PROVENCAL | 13

capers, artichoke hearts, tomatoes, kalamata olives, oregano, fresh mozzarella, feta cheese, olive oil and fresh basil.

GRILLED CHICKEN & SPINACH | 14

grilled chicken, spinach, artichoke hearts, fresh mozzarella, goat cheese, olive oil and fresh basil finished with shaved pecorino.

split charge on all entrees: 4 • corkage on your vino: 10 per bottle
executive chef: Mark Imparato • 18% gratuity may be added to parties of eight or more

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.