



OYSTER BAR

• tuesday through saturday •

Fontana di Frutti di Mare

Seafood Towers

Il Giorgetto 80

Il Giorgione 140

Shellfish

Oysters

minimum 6 oysters

Little Neck Clams	2.50	Kumamoto	5.00	Blue Point	3.00
Shrimp Cocktail	18	Hood Canal	3.00	Sweet Petite	3.00
Lobster Cocktail	25	Skookum	3.00	Pink Ribbons	3.50
Alaskan King Crab Leg	25				



PIZZE

Margherita 17
Mozzarella, Tomato, Basil.

Bianca Primavera 18
Mozzarella, Fresh Tomato, Arugula, Shaved Parmigiano.

Napoletana 18
Black Olives, Anchovies, Tomato, Capers, Fresh Garlic.

Pugliese 18
Sausage, Broccoli di Rape, Mozzarella.

Macellaio 18
Sausage, Mozzarella, Tomato.

Capricciosa 19
Ham, Mushrooms, Fresh Artichoke Hearts, Tomato, Mozzarella.

Funghi Porcini e Speck 20
Mozzarella, Porcini Mushrooms & Speck.

Prosciutto di Parma 20
Prosciutto Crudo, Arugula, Mozzarella, Tomato.



CENA



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GIORGIONE



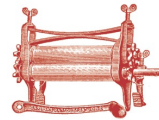
ANTIPASTI

Avocado con Aceto Balsamico Avocado, Aged Balsamic Vinaigrette & Sea Salt.	11
Carciofi alla Giudia Roman Jewish Style Crispy Artichoke.	14
Fritto Misto Crispy Shrimp, Calamari, Zucchini, Smelts & White Fish. Lemon & Sea Salt.	15
• Mozzarella di Bufala • Burrata Buffalo Mozzarella <i>or</i> Burrata. Tomatoes & Basil <i>or</i> Roasted Red & Yellow Peppers.	16 17
Polpettine alla Siciliana Sicilian Style Veal & Beef Meatballs, Golden Raisins & Pine Nuts. Light Tomato Sauce.	17
Polpo Marinated Mediterranean Octopus. Black Olives, Celery, Cherry Tomatoes & Olive Oil.	22
Tonno con Avocado e Rucola Tuna Tartar, Avocado, Arugula.	22
Carpaccio di Manzo Thinly Sliced Angus Beef Carpaccio. Baby Arugula, Caper Berries, Celery & Parmigiano.	17
Tre Tipi Prosciutto di Parma. Buffalo Mozzarella, Sea Salt & Olive Oil. Tomato & Basil Bruschetta.	18



INSALATE

Insalata di Rucola e Parmigiano Arugula & Shaved Parmigiano.	13
Insalata di Carciofini e Finocchio Baby Artichoke & Fennel Salad. Shaved Parmigiano, Lemon & Olive Oil.	15
Insalata Mista Escarole, Radicchio, Endive, Frissé & Gem Lettuces. Anchovy, Lemon & Extra Virgin Olive Oil.	14
Insalata di Barbabietole Red & Golden Beets Marinated in Balsamic, Honey & Citrus. Sardinian Sheep's Milk Ricotta & Toasted Pistachios.	14



PASTE E RISOTTO

Spaghetti Chitarra al Pomodoro Tomato, Basil, E.V.O.O.	18
Cavatelli Ricotta, Smoked Bacon, Baby Arugula, Parmigiano & E.V.O.O.	20
Penne alla Norma Sautéed Eggplant, Tomato, Buffalo Mozzarella & Basil.	20
Lasagna alla Bolognese Beef & Pork Ragout, Besciamella. Light Tomato Sauce & Basil.	22
Pappardelle con Guazzetto d'Anatra House Made Pappardelle. Slow Cooked Duck Sauce, Bitter Greens & Pecorino.	24
Spaghetti alle Vongole Sabbiate Manila Clams, Anchovy, Toasted Bread Crumbs. White Wine & Parsley.	24
Risotto Speziato ai Gamberetti Spicy Carnaroli Rice Risotto Shrimp, Saffron, Red Bell Pepper & Peas.	26



PESCE

Branzino Roasted Mediterranean Sea Bass. Lemon, Olive Oil, Parsley. Sautéed Broccoli di Rape.	36
Dentice alla Livornese Pan Seared Filet of Red Snapper. Capers, Black Olives, Light Tomato Sauce & Oregano.	34



CARNE

Pollo Arrostito Roasted Chicken Breast. Potato Croquette & Glazed Baby Carrots.	26
Braciola di Maiale Marinated Oven Roasted Pork Chop. Lemon, Rosemary & Fennel Seeds. Mashed Potato with Parsnips & Sautéed Spinach.	32
Costoletta di Vitello alla Milanese Breaded Veal Chop. Frisee, Radish & Lemon Vinaigrette.	44
Bistecca Black Iron Skillet Seared Sirloin Steak. Nebbiolo Reduction with Raspberry Essence. Roasted Fingerling Potatoes.	35

CONTORNI

Cavoletti di Bruxelles Roasted Brussel Sprouts.	10	Broccoli di Rape Garlic, E.V.O.O.	9
Spinaci alla Romana Spinach, Pine Nuts & Golden Raisins.	9	Zucchine Sautéed Shaved Zucchini.	9
Asparagi Lemon, Parmigiano, E.V.O.O.	10		

FORMAGGI

Selection of Artisanal Cheeses Available

Eating raw or undercooked fish, eggs or meat increases the risk of food borne illnesses. Although every effort will be made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs.