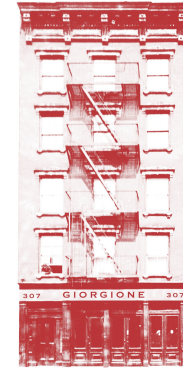


PIZZE

Margherita	18
Mozzarella, Tomato, Basil.	
Bianca Primavera	18
Mozzarella, Fresh Tomato, Arugula, Shaved Parmigiano.	
Napoletana	19
Black Olives, Anchovies, Tomato, Capers, Fresh Garlic.	
Macellaio	19
Sausage, Mozzarella, Tomato.	
Capricciosa	20
Ham, Mushrooms, Fresh Artichoke Hearts, Tomato, Mozzarella.	
Guanciale	20
Guanciale, Ricotta, Pecorino Romano, Red Onion, Rosemary, Black Pepper & Olive Oil.	
Prosciutto di Parma	20
Prosciutto Crudo, Arugula, Mozzarella, Tomato.	
Mozzarella di Bufala	22
Buffalo Mozzarella, Tomato, Basil.	

PANINI

Prosciutto di Parma	17
Prosciutto Crudo, Mozzarella, Tomato, Arugula.	



PRANZO



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GIORGIONE

ANTIPASTI

Zuppa del Giorno Soup of the Day.	p/a
Avocado con Aceto Balsamico Avocado, Aged Balsamic Vinaigrette & Sea Salt.	11
Mozzarella di Bufala Buffalo Mozzarella. Tomatoes & Basil.	17
Fritto Misto Crispy Shrimp, Calamari, Zucchini, Carrots. Lemon & Sea Salt.	15
Polpettine alla Siciliana Sicilian Style Veal & Beef Meatballs. Golden Raisins & Pine Nuts. Light Tomato Sauce.	17
Parmigiana di Melanzane Traditional Eggplant Parmigiano Light Tomato Sauce, Mozzarella & Basil.	18
Polpo Marinated Mediterranean Octopus. Black Olives, Celery, Cherry Tomatoes & Olive Oil.	23
Tonno con Avocado e Rucola Tuna Tartar, Avocado, Arugula.	23
Tre Tipi Prosciutto di Parma. Buffalo Mozzarella, Sea Salt & Olive Oil. Tomato & Basil Bruschetta.	19

INSALATE

Insalata di Rucola e Parmigiano Arugula & Shaved Parmigiano.	14
Insalata Cesare Traditional Caesar Salad. Romaine, Egg, Anchovy, Garlic, Parmigiano, Toasted Croutons.	16
Insalata con Mele Boston Lettuce & Endive. Gala & Granny Smith Apples, Toasted Pumpkin Seeds. Vinaigre de Muscat.	16
Insalata di Tonno Grilled Yellowfin Tuna, Mixed Greens, Grape Tomatoes, Roasted Corn, Grilled Scallions, Sherry-Shallot Vinaigrette.	22

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.	21
Penne alla Norma Sautéed Eggplant, Tomato, Buffalo Mozzarella & Basil.	21
Spaghetti con Cacio e Pepe Parmigiano Reggiano, Pecorino Toscano, Cracked Black Pepper. Touch of Cream.	20
Lasagna alla Bolognese Beef & Pork Ragout, Besciamella. Light Tomato Sauce & Basil.	23
Pappardelle con Guazzetto d'Anatra House Made Pappardelle. Slow Cooked Duck Sauce, Bitter Greens & Pecorino.	24
Bucatini all'Amatriciana Guanciale, Light Tomato Sauce & Pecorino Toscano.	22
Orecchiette con Broccoli di Rape e Salsiccia Broccoli di Rape, Sweet Italian Sausage, Garlic & E.V.O.O.	24
Spaghetti alle Vongole Sabbiate Manila Clams, Anchovy, Toasted Bread Crumbs. White Wine & Parsley.	24
Risotto alla Milanese Carnaroli Rice Risotto Saffron & Peas.	24

SECONDI

Frittata di Zucchine. Open Faced Italian Omelette. Zucchine, Parsley, Basil & Parmigiano.	19
Pollo alla Milanese Breaded Chicken Breast. Frisee, Radish & Lemon Vinaigrette.	22
Bistecca di Pollo Grilled Breast of Chicken. Arugula & Parmigiano	22
Braciola di Maiale Marinated Oven Roasted Pork Chop. Lemon, Rosemary & Fennel Seeds. Mashed Potato with Parsnips & Sautéed Spinach.	32
Bistecca Black Iron Skillet Seared Skirt Steak. Stewed String Beans, Tomato Sauce & Basil. Creamy Polenta.	36
Branzino Roasted Mediterranean Sea Bass. Lemon, Olive Oil, Parsley. Sautéed Broccoli di Rape	36

CONTORNI

Cavoletti di Bruxelles Roasted Brussel Sprouts.	10	Spinaci alla Romana Spinach, Pine Nuts & Golden Raisins.	9
Broccoli di Rape Garlic & E.V.O.O.	10	Zucchine Sautéed Shaved Zucchini	9
Fagiolini Stewed Green Beans. Tomato Sauce & Basil.	9		

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.