GIORGIO'S

DINNER MENU

cold starters

Little Gem Caesar Salad
creamy bottarga dressing, toasted asiago 9.

Sheep's Milk Ricotta
spring peas, pea tendrils, grilled bread 11.

Marinated Baby Beets
caprina, watercress, grapefruit conserva 12.

Shaved Asparagus Salad
pickled apricot, almonds, pecorino 12.

warm starters

Calamari Salad
shaved fennel, arugula, meyer lemon sauce 12.

Springtime Minestrone Soup
extra virgin olive oil, herbs 9.

Globe Artichokes
buffalo mozzarella, pistachio, basil 13.

Grilled Razor Clams
arugula pesto, orange, frisee 12.

pasta

Pappardelle
wild boar ragu, moscato, pecorino toscano 24.

Pea Ravioli
dungeness crab, mint 26.

Spaghetti a la Carbonara
smoked bacon, fava beans, radicchio 22.

Potato Gnocchi
lamb ragu, mint, taggiasca olives, ricotta 24.

meat and fish

Prime Wagyu Beef Rib Eye
basil whipped potato, glazed turnips 32.

Chicken with Parmesan
asparagus, prosciutto, black truffle sauce 26.

Fish of the Day
market price, ask your server

Chef Peter Schuh
20 percent gratuity added to parties of six or more
$25 corkage fee